



BACKTRACK

SINCE 1883

TO START & SHARE

SOUP DE JOUR • FRENCH ONION

Chef prepared everyday

Bowl • \$9 Cup • \$5

CRISPY CHICKEN WINGS • \$17

Garlic Parmesan, Sriracha Hot, Salt & Pepper, House BBQ with Celery, Carrots, & Parmesan Dip

TACOS CAMPEON •

Three Soft Shell Tacos filled with Coleslaw, Sriracha, Pico de Gallo & drizzled with Taco Sauce

CHICKEN \$16 FISH \$16 SHRIMP \$17

THE TRACK NACHOS • \$19

Half Order • \$15

Tricolored Corn Tortilla Chips, Formagio, Pickled Jalapenos, Pico de Gallo, Scallions. Drizzled with Cheese & Taco Sauce

Add: Spicy Beef, Cajun Chicken \$6
Pulled Pork \$5

ASIAN CHICKEN LETTUCE WRAP • \$14

Romaine Lettuce, P.F Changs Chicken, Vermicelli Noodles, Green Onion, with House Ranch Dressing

SALT & PEPPER BONE IN DRY RIBS • \$15

Crispy marinated Pork Ribs, Salt, Cracked Pepper with a side of house Ranch

BREADED CALARMARI • \$15.5

Served with Tzatziki Sauce

POUTINE • \$12

with House Gravy & Decadent White Cheddar Cheese Curds

Add Pulled Pork • \$5

SHRIMP CUCUMBER BITES • \$13

Sauteed Shrimp stacked on Cucumber Rounds, with Guacamole & Ranch Dressing

TOMATO BRUSCHETTA • \$12

Served with Toasted Crostinis

CHICKEN QUESADILLA • \$15

Mixed Cheddar Cheese, Cajun Chicken, Pico de Gallo & Green Onion Served with a Side of Sour Cream

TRACK PLATTER • \$48

1lb Chicken Wings, 1lb Dry Ribs, 1/4 Nachos, Calamari

SALADS

CAESAR SALAD • \$15

Charred Vegetable Caesar Dressing, Smoked Bacon, Herbed Croutons, Grana Padano

TRACK HOUSE SALAD • \$14.5

Artisan Lettuce, Carrots, Cucumber, Sun-dried Cranberries, Sunflower Seeds. Honey Feta Vinaigrette Dressing

ADD: GRILLED CHICKEN • \$6

SHRIMP • \$7 SALMON • \$7

HEIRLOOM TOMATO SALAD • \$16

Bocconcini Cheese and Tricolore Tomatos, Fresh Basil, drizzled with Extra Virgin Olive Oil & Baby Balsamic

TACO SALAD • \$15

Tortilla Bowl, Shredded Iceberg Lettuce, Formagio, Pico de Gallo, Pickled Jalapenos, Avocado, Sour Cream Dressing, Scallions

Add: Spicy Beef or Cajun Chicken \$6

CITRUS SALMON SALAD • \$19

4 ounces of Salmon, Artisan Lettuce, Grapefruit, Orange, Cucumber, Red Onion, Fennel, Avocado, Feta Cheese. Dill Vinaigrette



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BURGERS & SANDWICHES

CRISPY CHICKEN BURGER • \$18

Kaiser Bun, Smoked Bacon, Cabbage Slaw, Dijonaise, Pickle, Aged Cheddar

BUILD YOUR OWN BURGER • \$14

House Ground Beef Patty, Brioche Bun, Iceberg Lettuce, Burger Sauce, Sliced Tomato

Add on:

Swiss Cheese - Mozzarella - Old Cheddar - American Cheese • \$1

Sauteed Mushrooms - Sauteed Onions - Dill Pickle - Jalapeno - Banana Peppers • \$1

Extra Patty • \$6 • Smoked Bacon • \$3

GRILLED AHI TUNA BURGER • \$19

Brioche Bun, Iceberg Lettuce, Mango Salsa, Avocado, Sriracha Aioli

BEEF DIP • \$16.5

Thinly sliced Roast Beef served on a Sub Bun with Au Jus

Add on: Cheese • \$1

Bell Peppers, Mushrooms, Onions • \$1 each

STEAK SANDWICH • \$20.5

7 oz Alberta Prime Sirloin, Texas Toast, Crispy Onions with Dijonaise

BUFFALO CHICKEN WRAP • \$16.5

Crispy Chicken Tenders tossed in Sriracha, wrapped with Shredded Cheese, Iceberg Lettuce, Pico de Gallo & House Ranch

ROASTED TURKEY CLUB • \$17

Roasted Smoked Turkey Breast, Old Bay Remoulade, Iceberg lettuce, Tomato, Crispy Bacon, Swiss Cheese, on Triple Stacked Brown Bread

PULLED PORK • \$16

BBQ Pulled Pork on a Brioche Bun with Coleslaw, Crispy Onion, Sliced Pickles, Old Cheddar

CHOICE OF SIDE: CAESAR SALAD • HOUSE SALAD • FRENCH FRIES • YAM FRIES • SOUP • SIDE POUTINE \$5 •

NOODLES/RICE/GRILLED

CREAMY CARBONARA • \$16

Fettuccine, Bacon, Sliced Mushrooms and Creamy Parmesan Sauce

BAKED MAC'N CHEESE • \$16

Melted Mixed Cheese, Bread Crumbs & Cheddar Cheese Sauce

Add: Bacon \$3

Chicken \$6

THAI GRILLED CHICKEN BOWL • \$19

Coconut Green Curry Sauce, Thai Chicken, Cucumber, Shredded Lettuce served on a bed of Rice Noodles

BUTTER CHICKEN • \$19

Basmati Rice, Creamy Made in House Butter Chicken, Naan Bread

POKE BOWL • \$18

Marinated Ahi Tuna, Edamame, Raddish, Avocado & Cucumber with Sriracha Aioli

COD FISH & CHIPS • \$19

Two Pieces of Beer Battered Cod served with Old Bay Reoulade & Coleslaw

PAD THAI • \$16

Traditional Recipe with Rice Noodles, Green Scallion Bean Sprouts, Beaten Egg and House Made Pad Thai Sauce. Topped with Peanuts

Add: Shrimp \$7 • Chicken \$6

SAUSAGE & PEPPER PENNE • \$19

Peppers, Onion, Sausage, Marinara Sauce. Topped with Chili Flakes, Parmesan Cheese and Parsley



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