



# BACKTRACK

SINCE 1883

## TO START & SHARE

### SOUP DE JOUR • FRENCH ONION

Chef prepared everyday

Bowl • 9      Cup • 5

### CRISPY CHICKEN WINGS • 19

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

### TACOS CAMPEON •

Three Soft Shell Tacos filled with Coleslaw, Pico de Gallo, Your Choice of Protein & Drizzled with Taco Sauce

CHICKEN 18      FISH 18

SHRIMP 19      BLACK BEANS 15.5

### THE TRACK NACHOS • 22.5

Half Order • 18.5

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

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

### GINGER BEEF • 16

Saucy Ginger Beef Served on a bed of Crispy Noodles & Topped with Slivered Carrots and Red Peppers

### CHEESY RAVIOLI BITES • 15.5

House Made Four Cheese Ravioli's, Fried and Served with Arrabbiata Sauce

### SALT & PEPPER BONE IN DRY RIBS • 16.5

Crispy Marinated Pork Ribs, Salt, Cracked Pepper with a side of House Ranch

### TEQUILA LIME SHRIMP • 15

Shrimp Sauteed in The Track's Tequila Lime Sauce. Sprinkled with Cilantro and Served with Pita Bread

### POUTINE • 13

Crispy French Fries with House Gravy & Decadent White Cheddar Cheese Curds  
Add Pulled Pork • \$6

### TRACK PLATTER • 52

1lb Chicken Wings, 1lb Dry Ribs, Ravioli Bites, 1/4 Nachos

### RICKY'S TUNA FLAIR • 18

Sushi Rice, Avocado, Mango, Shredded Radish, Ahi Tuna, Drizzled with Sriracha Aioli. Served with Crisp Prawn Crackers & Soy Ginger Sauce

### CHICKEN QUESADILLA • 16

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

### BAO BUNS • 17.5

Three House Made Steamed Bao Buns, Shredded Korean Pork Shoulder, Pickled Vegetables, Cilantro, Chili Lime Sauce

### BUFFALO CHEESE DIP • 16

Shredded Chicken, Buffalo Sauce Mixed Together with Melted Cheeses. Served with Tri-Color Corn Chips & Raw Veggies

## SALADS

### CAESAR SALAD • 16

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

### TRACK HOUSE SALAD • 16

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

ADD: GRILLED CHICKEN • \$6

SHRIMP • \$7      SALMON • \$8

### SOUTHWEST CHICKEN BBQ • 20.5

BBQ Chicken Breast, Shredded Iceberg & Romaine Lettuce, Corn Kernels, Fresh Tomato, Black Beans, Basil, Crispy Cajun Strips. Cilantro & Lime Ranch Dressing

### TACO SALAD • 18

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

Add: Spicy Beef or Cajun Chicken \$7

### CITRUS SALMON SALAD • 21

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 • 19.5

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

### BUILD YOUR OWN BURGER • 15

House Ground 100% 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 • \$3.5

### ROSEMARY CHICKEN FOCACCIA • 19.5

Grilled Rosemary Chicken, Swiss Cheese, Dijonaise, Crispy Iceberg Lettuce, Sliced Tomato, Bacon, on a Ciabatta Focaccia Bun

### BEEF DIP • 19

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

Add on: Cheese, Bell Peppers, Mushrooms, Onions • \$1 each

### STEAK SANDWICH • 24

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

### BUFFALO CHICKEN WRAP • 18.5

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

### ROASTED TURKEY CLUB • 19.5

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

### VIETNAMESE BANH MI • 19

Served on a Sub Bun with Grilled Chicken, Crispy Lettuce, Cucumber, Pickled Vegetables, Cilantro & Drizzled with Sriracha Aioli

CHOICE OF SIDE: CAESAR SALAD • HOUSE SALAD • FRENCH FRIES • SOUP • YAM FRIES \$2 • SIDE POUTINE \$5.5

## NOODLES/RICE/GRILLED

### CREAMY ALFREDO • 18

Creamy House Made Alfredo Sauce, Fettuccine Noodles and Shaved Grana Padano

Add: Shrimp \$7 • Chicken \$6

### BASIL PESTO PASTA • 19.5

House made Basil Pesto Sauce, with Baby Spinach, Green Peppers & Sliced Zucchini on Spaghetti Noodles

Add: Shrimp \$7 • Chicken \$6

### BAKED MAC'N CHEESE • 18

Cavatappi Noodles with Melted Mixed Cheeses. Topped with Crispy Baked Bread Crumbs

Add: Bacon \$3.5 • Chicken \$6

### COD FISH & CHIPS • 21.5

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

### THAI GRILLED CHICKEN BOWL • 20

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

### HUNAN KUNG PAO • 20

Grilled Chicken, Egg Noodles, Sauteed Vegetables with House made Hunan Kung Pao Sauce. Topped with Roasted Peanuts. You choose the spice level! (1-5)

### TUNA POKE BOWL • 21.5

Marinated Ahi Tuna, Edamame, Radish, Avocado & Cucumber with Sriracha Aioli all served on Sushi Rice

### BRAISED SHORT RIB • 35

Bone-in Braised Short Rib with Merlot Au Jus. Served with Truffle Garlic Mashed Potatoes and Chef Seasonal Vegetables

### KOREAN BIBIMBAP • 20.5

Steamed Rice, Sauteed Julienne Carrots, Zucchini, Mushrooms, Bean Sprouts. Served with Beef Bulgogi & Topped with a Fried Egg

### BLACKENED SALMON • 27

Served with Truffle Garlic Mashed Potatoes and Chef Seasonal Vegetables