



BACKTRACK

SINCE 1883

TO START & SHARE

SOUP DE JOUR • FRENCH ONION

Chef prepared everyday

Bowl • \$9 Cup • \$5

CRISPY CHICKEN WINGS • \$14.5

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

TACOS CAMPEON •

Coleslaw, Sriracha, Pico de Gallo, in a Soft Shell Taco, Drizzled with Taco Sauce

CHICKEN \$15 FISH \$15 SHRIMP \$16

THE TRACK NACHOS • \$18

Half Order • \$14

Tricolored Corn Tortilla, Formagio, Pickled Jalapeno, Pico de Gallo, Slivered Scallion, Cheese Sauce, Taco Sauce

Add: Spicy Beef or Cajun Chicken \$5

ASIAN CHICKEN LETTUCE WRAP • \$11

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

SALT & PEPPER BONE IN DRY RIBS • \$13.5

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

MEATBALLS MARINARA • \$12

House Made Meatballs, Marinara Sauce and Shaved Parmesan

POUTINE • \$10

Crispy French Fries, House Gravy, and Decadent Cheddar Cheese Curds

Add Pulled Pork • \$3.5

CHICKEN QUESADILLA • \$11

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

SHRIMP CUCUMBER BITES • \$11

Sauteed Shrimp stacked on Cucumber Rounds, Guacamole & Ranch Dressing

TRACK PLATTER • \$43

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

SALADS

CAESAR SALAD • \$12

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

ROASTED BUTTERNUT SQUASH SALAD • \$15

Maple Balsamic Vinaigrette atop a bed of Spinach, Kale with Red Onion, Roasted Butternut Squash, Pecans, Dried Cranberries, Chopped Bacon and Shaved Parmesan

TRACK HOUSE SALAD • \$12.5

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

ADD:

GRILLED CHICKEN • \$6

SHRIMP • \$7 SALMON • \$7

7 OZ STEAK • \$9

TACO SALAD • \$14

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

Add: Spicy Beef or Cajun Chicken \$5

CITRUS SALMON SALAD • \$18.5

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



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BURGERS & SANDWICHES

CRISPY CHICKEN BURGER • \$16.5

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

BUILD YOUR OWN BURGER • \$13

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

Add on:

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

Sauteed Mushroom • \$1

Sauteed Onions, Dill Pickles,

Jalapeno, Banana Peppers • \$0.5

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

GRILLED VEGGIE WRAP • \$12

A Tortilla Wrap with Grilled Seasonal Vegetables & Hummus

BEEF DIP • \$15.5

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

Add on: Cheese • \$1

Bell Peppers, Mushrooms, Onions • \$0.5

STEAK SANDWICH • \$19

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

BUFFALO CHICKEN WRAP • \$15.5

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

ROASTED TURKEY CLUB • \$15.5

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

PULLED PORK • \$14.5

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 \$4 •

NOODLES/RICE/GRILLED

CHICKEN PARMIGIANA • \$17.5

Breaded Chicken Breast, House Tomato Sauce, Mozzarella Cheese Spaghetti Noodles

BUTTER CHICKEN • \$17.5

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

HOMEMADE RAVIOLI • \$16

Tomato Basil • Garlic Cream Filled with Wild Mushroom and Ricotta Cheese

Add: Shrimp \$5
Chicken \$3

BAKED MAC'N CHEESE • \$15

Cavatappi Pasta, Cheddar Cheese Sauce

Add: Bacon or Chicken \$3

THAI GRILLED CHICKEN BOWL • \$17.5

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

BOURBON BABY BACK RIBS

Served with French Fries & Coleslaw

Full Rack \$24
Half Rack \$18

FETTUCCINE GARLIC CREAM • \$15

Fettuccine, Creamy Garlic Sauce, Parsley

Add: Shrimp \$5 or Chicken \$3

COD FISH & CHIPS • \$17.5

Old Bay Reoulade, Pickled Vegetables, Coleslaw

BACKTRACK FAMILY FEAST • \$112

1lb Pulled Pork, 1/2 Oriental Grilled Chicken, Full Rack of Ribs, Tub of Beans, Bowl of Caesar Salad, Tub of Bacon Mac n' Cheese