



# BACKTRACK

SINCE 1883

## TO START & SHARE

### SOUP DE JOUR • FRENCH ONION

Chef prepared everyday

Bowl • 9      Cup • 5

### CRISPY CHICKEN WINGS • 18

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 17      FISH 17

SHRIMP 18      BLACK BEANS 15

### THE TRACK NACHOS • 21

Half Order • 17

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

### SZECHUAN CHICKEN LETTUCE WRAPS • 16

Romaine Lettuce, Sautéed Vegetables with a Szechuan Peanut Sauce and Crispy Noodles

### SALT & PEPPER BONE IN DRY RIBS • 16

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

### PACIFIC SALMON CAKES • 15

Three Chef Crafted Salmon Cakes. Served with a Creamy Lemon Aioli

### POUTINE • 12

Crispy French Fries with House Gravy & Decadent White Cheddar Cheese Curds

Add Pulled Pork • \$5

### TRACK PLATTER • 48

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

### RICKY'S TUNA FLAIR • 17

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

### ARTISAN FLATBREAD • 15

Italian Sausage or Margarita

### CHICKEN QUESADILLA • 15.5

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

### BAO BUNS • 17

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

## SALADS

### CAESAR SALAD • 15.5

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

### TRACK HOUSE SALAD • 15

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

ADD: GRILLED CHICKEN • \$6

SHRIMP • \$7      SALMON • \$7

### SOUTHWEST CHICKEN BBQ • 19

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

### TACO SALAD • 17

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

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 • 18.5

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

### BUILD YOUR OWN BURGER • 14

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

### ROSEMARY CHICKEN FOCACCIA • 18

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

### BEEF DIP • 17

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

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

### STEAK SANDWICH • 21

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

### BUFFALO CHICKEN WRAP • 17

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

### ROASTED TURKEY CLUB • 18

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

### GRILLED AHI TUNA BURGER • 19

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

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

## NOODLES/RICE/GRILLED

### AMORE ALFREDO • 16

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

Add: Shrimp \$7  
Chicken \$6

### BAKED MAC'N CHEESE • 16

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

Add: Bacon \$3  
Chicken \$6

### CLASSIC SPAGHETTI & MEATBALLS • 19.5

Marinara Sauce with Made in House Meatballs. Topped with Parmesan Flakes, Parsley & Grana Padano

### TUNA POKE BOWL • 18.5

Marinated Ahi Tuna, Edamame, Raddish, Avocado & Cucumber with Sriracha Aioli atop a pile of Sushi Rice

### BUTTER CHICKEN • 19

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

### COD FISH & CHIPS • 19

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

### SALMON RISOTTO • 18

Pan-seared Wild Salmon, Arborio Rice, Diced Carrots, Zucchini with Basil Threads & Lemon

### THAI GRILLED CHICKEN BOWL • 19

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

### KOREAN BIBIMBAP • 18.5

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