



Matcheetawan

(beginning place)

Our Signature Soup

Wild mushroom and roasted onion bisque. A delicate marriage of roasted onions, leek, garlic, and wild mushrooms finished with fresh herbs and cream. Served with our fresh fry-bread.

~\$5.87~

Hearthstone Fiery Wings

Breaded jumbo chicken wings, lightly seasoned and served with our zesty yet spicy wing sauce on the side for dipping.

~\$8.95~

Maple Fired Crabcakes

Canadian snow crab, maple roasted with corn and baby red potatoes enhanced with fresh basil and complimented with a cucumber and wasabi dip.

~\$9.40~

Garlic Mushrooms

Plenty of fresh button mushrooms pan-fried with butter, garlic, and fresh herbs. Finished with fresh scallions and our fresh baked fry-bread. Served sizzling hot!

~\$6.35~

Garlic Shrimp Fry

Loads of shrimp pan-fried with butter, garlic, fresh herbs, and a touch of spicy Cajun seasoning. Finished with lemon and our fresh baked fry-bread. Served sizzling hot!

~\$9.95~

Dusted Calamari

Delicate calamari enshrouded within a marriage of herbs and spices, finished golden and enhanced with our cucumber and wasabi dip.

~\$8.95~

Bruschetta

Fresh & sundried tomatoes, garlic, fresh basil, olive oil, red onion, leek, feta, and parmesan baked atop garlic herb bread with our spicy tomato dip.

~\$6.95~

Our Quesadilla

Grilled herb flatbread stuffed with tomatoes, peppers, portabella mushrooms, jalapeno jack cheese, and scallions. Sourcream and our fresh cut salsa for dipping. Great to share!

~\$8.20~

Cheese Bread

Garlic herb bread, mozza, cheddar, and spicy tomato dip!

Sm... ~\$3.95~ Lrg... ~\$6.35~

Hmmm... Consider this...

The Hearthstone Experience...our amazing buffets!

We only use fresh ingredients prepared minute by minute...

Breakfast...~\$9.80~ Lunch...~\$12.87~ Dinner...~\$18.71~

The wee folk... up to 5...~\$FREE~

5 to 12 years...~half price~

Family Sunday Brunch...~\$14.60~

ISKote

(Cree for 'Fire')

We thought there was no better way to describe each of these dishes, each with their own essence of fire. Our specially designed wood & gas assist Char-broiler gets loaded up with lots of wood and we infuse each dish with the natural flavors of cedar!

Hearthstone Baby Back Ribs

We know great food takes time. So we start early and roast our baby back ribs for hours until they are just about perfect and tender. Then we lavishly smother them in our maple apple barbeque sauce and finish by char-grilling until they finally reach their peak of tenderness and flavor. Accompanied by fresh vegetables and red skin whipped potatoes.

Full Rack...~\$23.60~ Half Rack...~\$17.00~

Wood Fired T-Bone

The two best cuts of beef in our eyes, combined into one amazing cut of steak! Seasoned with our own marriage of herb and spice! Built with pan-fried portabella mushrooms, onions, and fresh tomato. Stacked on our grilled garlic & herb loaf with our scalloped potatoes!

12 OZ... ~\$22.40~

Cedar Smoked Salmon

Our hot smoked salmon begins its journey... we pile our special oven up with cedar and we wait and watch while it all comes together! Then we top it with our chef's pecan and cranberry salsa. Made from a blend of domestic and sundried cranberries, roasted pecans, and essence of orange, finally we finish it to perfection in our stone hearth oven.

Accompanied by fresh vegetables and scalloped potatoes.

~\$19.40~

Hearthstone Chicken...

Fresh herbs, cedar and thyme are the main ingredients for our smoked chickens. Then we char-grill it to perfection with a little of our cranberry barbeque sauce. Served with our forest mushroom and roasted onion dressing and fresh vegetables.

~\$17.85~

Our Bison Meatloaf

Forest mushrooms, roast onions, fresh herbs, and sundried cranberries are just a few of the ingredients that make up this delicious dish! Baked just right and complimented with our roasted onion pan gravy, fresh vegetables, and mashed potatoes.

~\$18.40~

Almond Crusted Pickeral

Pickeral crusted in fresh herbs, almonds and a light smothering of breadcrumbs, pan-fried to a delicate perfection and married with our zesty orange butter sauce...a rich and buttery finish to an amazing dish! Accompanied by fresh vegetables and creamy scalloped potatoes.

~\$21.60~

Sawridge Braised Pot Roast

A generous cut of Alberta AAA beef, slowly marinated in our signature marriage of fresh herbs, then slow roasted with tomatoes, carrots, celery, and onions to perfection and flavor infused with red wine.

Accompanied by fresh vegetables and mashed potatoes.

~\$19.85~

Alberta Sirloin Steak

Tender Alberta beef char-grilled to you liking! Built with pan-fried portabella mushrooms, onions, and fresh tomato. Stacked on our grilled garlic & herb loaf with spicy fries.

6 OZ... ~\$14.95~ 10 OZ... ~\$18.95~

Are you going to leave room for an amazing dessert experience?

From the Earth...

Our salads are a testament to the multi-culturalism found within Canada!
We use natural and fresh ingredients from coast to coast!

Caesar Salad

Crisp romaine, home-style croutons, parmesan, and fresh cut bacon, in our creamy garlic and anchovy dressing.

Small ~\$4.95~

Large ~\$8.95~

Add Our Smoked Pulled Chicken...~\$+2.00~

Chicken Club Salad

Green leaf, and spinach greens united with maple smoked bacon, ripe tomatoes, sundried cranberries, creamy herb cheese, Alberta grain croutons, and completed with our sweet mustard dressing.

~\$9.95~

Our Spicy Thai Salad

Fused together with passion, our Thai salad is sure to impress.

Our wood smoked chicken, bean sprouts, fresh pineapple, cucumber, rice noodles, fresh peppers, almonds, cilantro, and leaf lettuce all entwined within our toasted coconut and honey dressing!

Small ~\$6.35~ Large ~\$9.85~

* Dressing contains peanut, and traces of nuts.

Cedar Smoked Salmon Salad

Delicate spinach and lettuce leaf, married with our very own cedar hot smoked salmon, and our chef's pecan and cranberry salsa. Made from a blend of domestic and sundried cranberries, roasted pecans, and essence of orange finished with our peppered maple dressing.

Served with fry bread.

~\$9.97~

Stacks

We could think of no other word to describe our sandwiches. They're all built on our delicious herb flatbread, and we only use fresh ingredients. Piled high with flavor and passion.

Barbequed Bison Burger

Wood fired bison char-grilled with lots of cedar to perfection. Smothered with our sundried cranberry Barbeque sauce and built with crisp green-leaf, tomatoes, shaved sweet onion, and pickle. Stacked on a sesame Kaiser with Native mustard sauce.

~\$9.95~

Add Forest Mushrooms or Maple Bacon...~\$+1.00~

Bbg Whiskey Panino

Tender Alberta Beef slow roast and shaved thin is the start of something great! Then we add our Apple Bbg & Whiskey sauce, jalapeno jack cheese, thin sliced onion, and portabella mushrooms to make it tastier!

Served on grilled herb bread with our Root Vegetable Chips!

~\$9.95~

Sub Fries, Soup, or Caesar...~\$+1.00~

Spicy Fajita Panino

This one's stacked with a little spice! Fresh mixed peppers, sweet onions, our smoked pulled chicken, and Jalapeno jack cheese with Mexican nuances! Served hot on grilled herb bread with our fresh cut salsa and Root Vegetable Chips!

~\$9.95~

Sub Fries, Soup, or Caesar...~\$+1.00~

Alfredo Chicken Panino

Yummy! That's all we have to say about this! We've stacked up creamy herb cheese, spinach, fresh tomatoes, maple bacon, portabella mushrooms, sweet onions, and chicken with our creamy Alfredo dressing.

Served on grilled herb bread with our Root Vegetable Chips!

~\$9.95~

Sub Fries, Soup, or Caesar...~\$+1.00~

Bowls & Boxes

Knowing and understanding the diverse multicultural market trends in Canada, we thought we'd offer refreshing Asian influenced dishes, with nuances of Northern Alberta. We also thought you may not be able to finish everything, so we figured we'd give you your own take out container just in case...

Northern Style Rice Bowl

Scented jasmine and Asian short grain rice, delicately steamed with coconut and topped with a garden of fresh julienne vegetables and your choice of smoked chicken or lean bison.

~\$12.20~

Thai Noodle Bowl

Thick Shangai noodles pan fried with a garden of fresh julienne vegetables and smothered in our spicy Thai sauce. Finish it with tender strips of bison, wood fired chicken, or portabella mushroom.

~\$12.40~

Bison & Guinness Chili

Lean bison stewed with all the right fresh ingredients; peppers, onions, tomatoes, garlic, and herbs! Oh and don't forget the legumes and Guinness we've tossed in! Served with a touch of mozz and fry bread!

~\$13.45~

Japanese Prawn Bowl

Delicate rice noodles piled with garlic fried prawns, peppers, onions, carrots, cabbage, cilantro, crisp bean sprouts, sweet teriyaki style glaze, and accompanied with cucumber and wasabi sauce.

~\$13.80~

Sweet Curry & Coconut Rice Bowl

Fresh peppers, onions, carrots, tomatoes, garlic, and our smoked chicken pan-fried with nuances of allspice, nutmeg, and cilantro in our sweet curry sauce atop coconut scented rice.

~\$11.90~

Whole Wheat Chicken & Chorizo Penne

Whole wheat penne married with smoked chicken, spicy chorizo sausage, fresh tomatoes, garlic, peppers, onions, portabella mushrooms, and our zesty yet spicy tomato sauce.

Also with our garlic herb bread.

~\$12.60~