

STARTERS & SNACKS

BANNOCK TACOS

Warm grilled bannock topped with our special blend of beef and spices, shredded lettuce, sharp cheddar, and diced tomatoes. Served with sour cream and salsa. 9

HORIZON'S HOUSE WINGS

One pound of plump wings, tossed with your choice of buffalo, hot, or honey garlic sauce. Served with fresh vegetables & ranch dip. 14

Thunder crunch boneless wings. 14

FIRECRACKER CALAMARI

Spicy bites of lightly breaded, fried calamari served with traditional tzatziki for dipping. 14

LIVING SKY RIBS

Crisp fried, button bone dry ribs, flavoured your way. Have them tossed in lemon pepper or have them glazed with BBQ sauce. 11

HONEY-SESAME CAULIFLOWER BITES

Crisp battered florets of cauliflower tossed in our house made honey-garlic sauce, finished with scallions and toasted sesame seeds. 9

SIGNATURE FLATBREADS

SPINACH & ARTICHOKE

A golden crisp flatbread loaded with creamy spinach and artichokes, topped with fresh tomatoes, mozzarella, and parmesan cheese. 12

CHIPOTLE CHICKEN

A delicious combination of chipotle BBQ chicken, bell peppers, red onion, diced tomato, and mozzarella cheese on our golden crisp flatbread. 13

Show your Players Club card to receive a 10% discount.

If you have any allergies or require a gluten free option please advise your server.

All menu prices do not include applicable taxes. Side orders available upon request. *These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SOUPS & SALADS

Add sliced chicken breast \$5 or shrimp skewer \$6 to any salad.

SOUP OF THE DAY

Hand-crafted daily, served with a soft roll or baked bannock and butter. 6

BAKED POTATO SOUP

Simply delicious cream of potato soup topped and baked with sharp cheddar cheese, bacon bits and green onions. Served with a warm garlic baguette. 8

MIXED SALAD GREENS

Mixed greens, English cucumbers, grape tomatoes, and carrots. Served with a garlic baguette and your choice of dressing. 8
Starter size 6

MARINATED STEAK SALAD

Fresh cut mixed greens topped with grape tomato, cucumber, matchstick carrots, marinated grilled strips of beef, mozzarella cheese, crispy onion strings, and sautéed mushrooms. Served with a warm garlic baguette. 17

CAESAR SALAD

Fresh romaine lettuce, parmesan cheese, smoky bacon bits, focaccia croutons, and creamy Caesar dressing with a warm garlic baguette. 10
Starter size 8

DRY RIB COMBO

An order of our crispy dry ribs flavoured your way, with your choice of mixed greens or Caesar salad. Served with a warm garlic baguette. 16

TACO SALAD

Entrée-sized salad with mixed greens, shredded cheddar, green onion, and diced tomato tossed in our special house-made dressing, with your choice of seasoned chicken breast or beef. Served with tortilla crisps sour cream and salsa. 15

BBQ CHICKEN SALAD

Crisp romaine lettuce topped with our bbq sauce glazed breaded chicken, grape tomato, shredded cheddar, mozzarella cheese, red onion and crumbled bacon. Served with a warm garlic baguette. 16

MEET OUR CHEFS!!
TRY ONE OR ALL OF THEIR SIGNATURE CREATIONS!

Executive Chef John Morris

Bear Claw Casino and Hotel

Originally from Regina, Saskatchewan, and a member of the Starblanket First Nation, Chef Morris started his career working at restaurants in Regina and Banf. As his culinary expertise continued to grow, Chef Morris then moved to Vancouver to experience kitchen operations at a very busy downtown dinner theater. He then returned to Regina and worked within the hotel environment, eventually moving on to join the team as Executive Chef for the Painted Hand Casino in Yorkton. While at the casino, John obtained his red seal certification for professional cooking and has since transferred his talents to Bear Claw Casino & Hotel as Executive Chef, where he constantly strives to offer the casino and hotel guests a top-notch culinary experience during every visit.



CANTONESE CHAR SUI SPRING ROLLS

Chef Morris's own recipe for marinated barbeque pork and vegetables that are hand wrapped with thin rice paper and quick fried until crisp and golden brown served with his homemade sweet & sour sauce. 9

Executive Chef Yvon "Coy" Delorme

Dakota Dunes Casino

Born and raised in Manitoba, Chef Delorme started his culinary career in the hotel sector of the food service industry. He then took on the role of an assistant instructor where he taught culinary skills to many young and upcoming chefs.

During this time, he also owned and operated a small French style restaurant. In 2012, Coy moved to Saskatchewan and joined the Dakota Dunes team in a support role as Sous Chef. During the spring of 2016, he accepted the position of Executive Chef, now oversees all culinary operations, and has been providing exceptional first nation's hospitality to all of Dakota Dunes' guests.



BROILED BEEF STRIPLOIN MEDALLIONS

Chef Delorme's passion for aged Canadian raised beef takes front stage in his selected dish: two strip loin medallions served with a foraged wild mushroom risotto cake and Béarnaise compound butter caged in puff pastry with chargrilled asparagus and baby carrots. 23

Executive Chef Lindsay Sletten

Living Sky Casino

Lindsay discovered her passion for cooking at a very young age. At the age of 14, she began working in a small cafe in her hometown of Hazlet, Saskatchewan. Upon completing school, Lindsay began cooking for an oilfield catering company and travelled throughout northern Alberta working in several different kitchens. Lindsay returned to Saskatchewan in 2008 and has since completed her professional cook's designation and earned her red seal certification. Taking over Living Sky Casino's kitchen operations in 2011, Lindsay ensures that each guest's dining experience is memorable.



CARROT CAKE

Chef Sletten incorporates an abundance of fresh garden carrots into this amazingly light cake with candied walnuts, thick cream cheese icing and a drizzle of caramel sauce with black raisin coulis. 6

BURGERS & SANDWICHES

All burgers and sandwiches served with your choice of daily soup, tossed salad or seasoned fries. Upgrade to Caesar salad, sweet potato fries, cross hatch fries or onion rings for an additional \$1.50. Add Gravy \$1.50.

THE SIGA BURGER

Grilled butcher's cut beef, cheddar cheese, smoky bacon, sliced tomatoes, red onions, kosher dill and leaf lettuce served on a soft potato - scallion bun. 15

GRILLED BRAISED BEEF & CHEESE

Slow-braised beef, caramelized onions, mozzarella and cheddar cheese on your choice of white, whole wheat or marble rye bread, grilled until golden brown. 14

BLACKJACK BURGER

Grilled butcher's cut beef rolled in cracked black pepper with sautéed mushrooms and onions, topped with jalapeño jack cheese, crisp lettuce, tomatoes and dill pickles. 15

BISON BANNOCK BURGER

Grilled 6oz bison patty served on house made bannock with Saskatoon berry and red onion relish, cheddar cheese, crisp bacon, leaf lettuce, tomatoes and pickles. 16

FRIED CHICKEN BLT

Hand breaded fried chicken breast on a potato scallion bun, dressed with leaf lettuce, sliced tomatoes, crisp bacon and drizzled with honey mustard. 15

HORIZON'S CLUB SANDWICH

Toasted white, whole wheat or marble rye bread, grilled chicken breast, shaved smoked ham, sliced tomatoes, crisp bacon, leaf lettuce, cheddar cheese and ranch mayonnaise. 15

BUFFALO CHICKEN WRAP

Your choice of extra crispy breaded chicken strips or grilled chicken breast topped with a spicy buffalo sauce, diced tomatoes, lettuce and shredded cheddar all wrapped up in a soft flour tortilla. 15

CLASSIC DENVER

Three farm fresh eggs whisked together with chopped scallions, diced ham and bacon, topped with sharp cheddar and melted to perfection on toasted marble rye. 13

QUESADILLA

Flour tortilla filled with sautéed peppers, onions, shredded nacho cheese and your choice of taco seasoned chicken or beef. Served with salsa and sour cream. 15

MAINS

BRAISED BEEF MAC & CHEESE

Slow cooked shredded beef, sautéed mushrooms and pearl onions all combined in our creamy house made macaroni and cheese, topped with more cheese and crumbs. Served with a warm garlic baguette. 16

CHICKEN & SHRIMP NOODLE BOWL

Wok-fried chicken breast and jumbo shrimp tossed with fresh Asian inspired vegetables, on Shanghai noodles with sweet soy, chili and lime. 17

SHRIMP & SAUSAGE PENNE

Local smoked sausage, garlic shrimp, bell peppers, red onion and penne pasta tossed with our house made tomato sauce. Baked with mozzarella, cheddar and parmesan cheese, served with a warm garlic baguette. 17

BREADED CUTLET

Two breaded veal cutlets with your choice of mashed potatoes, wild rice pilaf or fries, pan gravy and steamed vegetables. 16
Lighter portion 13

CHICKEN FINGERS & FRIES

Tender strips of white meat, served golden brown, with seasoned fries and coleslaw. Your choice of plum, BBQ or honey garlic sauce. 14

ALL DAY BREAKFAST

Steak n' eggs* - 6 oz. Strip loin steak, two eggs any style, sautéed new potatoes, toast and preserves. 16

Traditional - two eggs any style, sautéed new potatoes with onions, crisp bacon, grilled ham, toast, butter, and preserves. 12

CHICKEN PENNE

Penne pasta, sautéed breast of chicken, diced slab bacon, sautéed mushrooms and fresh Parmesan, tossed with a rich white wine cream reduction. Served with a toasted garlic baguette. 16

FISH & CHIPS

A generous portion of house-made, pilsner battered pacific fillets with seasoned fries, coleslaw, tartar sauce and lemon. 14
Lighter portion 11

SOUP AND SANDWICH

Our daily hand-crafted soup, served with the sandwich of the day. Please ask your server for today's selection and price.

HORIZON'S CLASSICS

OFF THE GRILL

DESSERTS

Unless stated, all the grill items, except the steak sandwich, are served with fresh seasonal vegetables and your choice of daily soup, tossed salad, mashed potatoes, wild rice pilaf or seasoned fries. Upgrade your side to Caesar salad, sweet potato fries, cross hatch fries, loaded baked potato or onion rings for an additional \$1.50. Add gravy \$1.50.

NEW YORK STEAK*

10 oz Canadian beef strip loin, aged 21 days, broiled the way you like it, topped with sautéed garlic mushrooms & served with our loaded baked potato and grilled asparagus. 23
Add garlic shrimp skewer 6

8OZ RIBEYE STEAK*

Aged Canadian rib eye steak grilled your way, seasoned with our own signature steak spice blend and herb butter served with a loaded baked potato and grilled asparagus. 22
Add garlic shrimp skewer 6

TOMATO BACON SALMON FILLET*

6oz boneless fillet of Atlantic salmon, pan seared then topped with our in-house tomato bacon jam, served with wild rice pilaf. 18

LEMONGRASS PORK CHOPS

Thick flame grilled pork loin chops, rested in our own lemongrass marinade, topped with a refreshing citrus relish and served with your choice of side. 16

STEAK SANDWICH*

6 oz strip loin steak, tender Canadian beef aged for 21 days, grilled the way you like it and served on warm garlic buttered bannock, with crunchy-seasoned onion strings. 17

Add vanilla bean ice cream to any dessert \$1.50

LIVING SKY CASINO BREAD PUDDING

Our famous signature bread pudding served with caramel sauce and whipped cream. 4

STRAWBERRY-RHUBARB CRISP

Strawberry and rhubarb reduction under a crisp layer of oatmeal and brown sugar crumble served warm with vanilla bean ice cream. 6

PIE OF THE DAY

Please ask your server about our daily homemade pies. 5

STICKY TOFFEE CAKE

Warm and buttery sponge cake topped with vanilla ice cream. 6

WEEKLY FEATURES

SUNDAY - BREAKFAST

Steak N' Eggs

Your new Sunday tradition! Our 6oz strip loin steak, two eggs any style, crisp fried hash browns, toast and preserves. 12

Served 10:00 am - 2:00 pm

MONDAY - CHICKEN DINNER

Charley Biggs Chicken

Our famous Charley Biggs fried chicken! Two piece chicken dinner served with crisp seasoned fries and your choice of potato salad, Carolina coleslaw or macaroni salad. Each dinner comes with one breast and one thigh. 11

Served 4:00 pm - 8:00 pm

WEDNESDAY - PRIME TIME

Rib Eye Steak Night

Come on in and enjoy our 8 oz cut of rib eye steak with a loaded baked potato and fresh seasonal vegetables. Served with your choice of garden salad or soup of the day. 22

Served 5:00 pm - until supplies last

THURSDAY - HORIZON'S BUFFET

Full Buffet

Something for everyone. Classic comfort food dishes, recreated the traditional way every Thursday. 17

Served 5:00 pm - 8:00 pm

FISH FRYDAY

Fish & Chips

A generous portion of our famous pilsner-battered pacific fillets. Served with crisp fries, fresh lemon, tartar sauce and coleslaw. 12

Served all day