



BREAKFAST

THE CLASSIC

17.5

The Hawood Classic. Two eggs, any style, with your choice of sausage, ham or bacon, and served with hashbrowns, toast and homemade jam.

MACKENZIE OMELETTE

18.25

A three egg omelette with tomatoes, peppers, onions, cheese and bacon. Served with hashbrowns, toast and homemade jam.

HEALTHY START

15.5

Homemade banana bread, preserves, yogurt, granola and fruit.

BUTTERMILK PANCAKES

15.5

Three fluffy cakes stacked with icing sugar, syrup and choice of sausage, ham or bacon.

JUNIOR BREAKFAST

12

A single egg, any style, choice of sausage, ham or one strip of bacon, and served with hashbrowns, one slice of toast and homemade jam.

OATMEAL

11

Traditional oatmeal served with brown sugar, fresh fruit, cinnamon and milk.

EGGS BENEDICT

18.25

Two poached eggs and ham, topped with hollandaise sauce, and served on a toasted English muffin. Served with hashbrowns.

PAN SCRAMBLER

20.5

Crispy hashbrowns topped with scrambled eggs, onions, peppers, tomato and choice of sausage, ham or bacon. Finished with cheese and hollandaise sauce and served with a grilled baguette. **Add extra meat for \$6 each**

SIDES

THREE BACON STRIPS 6.5
 SAUSAGE 6.50
 HASHBROWNS 6.5
 TWO EGGS 6.5
 ONE PANCAKE 5.5
 TWO SLICES OF TOAST 5.5
 CEREAL 6.5

BEVERAGES

COFFEE/TEA 3.5
 MILK 4
 CHOCOLATE MILK 4.5
 FRUIT JUICE 4
 SOFT DRINKS 5

APPETIZERS AND SNACKS

CALAMARI	17	SPINACH, CHEESE AND ARTICHOKE DIP	15
Hand dredged and house made crispy fried squid tubes with a dusting of spice and tzatziki for dipping.		Perfectly creamy and cheesy, brimming with spinach and artichokes.	
MAC AND CHEESE BITES	12	POUTINE	14
Crunchy and cheesy fried little mac and cheese portions.		One of Canada's classics, these crispy fries with cheese curds, and gravy are sure to please. Add bacon for \$3	
BONELESS PORK BITES	18	BAKED NACHOS	18
Crisp, tasty and satisfying. Served with plum sauce.		Crispy tortilla chips, onions, peppers, tomatoes, olives, and smothered in a melted cheese blend. Add chicken for \$7 or beef for \$6	
CHICKEN WINGS	18	HOMEMADE BREAD	10
Always a hit. Choice of salt and pepper, hot or buffalo.		Hawood homemade bread served warm with balsamic salsa for dipping.	
STEAMED MUSSELS	19.75	FRENCH FRIES	8.5
A house favorite. Delicate balance of fresh vegetables and a hint of anise and fennel.		Crispy and hot. A generous portion for sharing.	
FILIPINO SPRING ROLLS	17	WARM PRETZEL	11
Homemade, golden brown pork spring rolls seasoned with sesame oil, garlic, onion, grated carrots, cilantro and more. Served with sweet chili sauce.		Warm and ready for dipping in a warm baked cheese and beer dip.	
ONION RINGS	13		
Onion rings deep fried until golden, and served with ranch.			

PIZZA

PEPPERONI	12" 30 16" 37	VEGGIE	12" 30 16" 37
Truly the crowd favorite.		Seasonal veggies, olives, artichokes and three cheeses.	
HAWAIIAN	12" 31 16" 38	LOADED	12" 33 16" 41
Ham, pineapple, peppers and cheese.		The works. Period.	
CHICKEN BACON RANCH	12" 32 16" 39	CHEESE	12" 29 16" 36
Roast chicken breast, ranch dressing, peppers, bacon, tomato and cheese.		Made with cheddar and mozza cheese.	
ITALIAN STYLE	12" 31 16" 38		
Pepperoni, Italian sausage, mushrooms, onions and cheese.			

SOUPS AND SALADS

SOUP OF THE DAY	8.75	COBB SALAD	23
Chef's soup of the day. Always fresh, always housemade.		Roast chicken, ham, hardboiled egg, bacon and cheese on our seasonal tossed salad. Served with garlic toast.	
FRENCH ONION SOUP	11	MEDITERRANEAN SALAD	19
A house favorite. Scratch made, warm and earthy. Simply delicious.		Tomato, cucumber, peppers, onion, kalamata olives, chickpeas and feta cheese on arugula, tossed in a greek vinaigrette. Add grilled chicken or beef for \$7	
TOSSED GREEN SALAD	15		
Crisp greens and vegetables with choice of dressing. Served with garlic toast. Add grilled chicken breast for \$7			
CAESAR SALAD	16.5		
Housemade traditional Caesar dressing, parmesan, bacon and croutons with crisp greens and a side of garlic toast. Add grilled chicken breast for \$7			

BURGERS, BOWLS AND SANDWICHES

served with choice of soup, tossed salad, or fries, except for bowls

MACKENZIE BURGER	19	STREET TACOS	19
Homemade burger patty topped with tomato, lettuce, onion, pickle and cheese. Add bacon, fried egg or blue cheese for an additional \$3 each		The freshest produce including cabbage, lettuce, radish, and lime with our own chipotle mayo. Choose from spiced chicken or ground beef. Substitute pickerel for \$3	
PRAIRIE BEEF DIP	18	BUFFALO CHICKEN WRAP	18.5
Thinly sliced roast beef, roast peppers, onions, cheese and a side of au jus.		Crisp lettuce, tomato, onion and chicken breast with creamy buffalo sauce. Add bacon or cheese for \$3	
FRIED CHICKEN SANDWICH	18.5	KOREAN BBQ BOWL	23
A juicy hand breaded and fried chicken breast with our own spicy mayo and coleslaw.		Choice of beef or chicken with mixed vegetables tossed in a homemade Korean BBQ sauce served with your choice of rice or rice noodles.	
CLUBHOUSE SANDWICH	18	SWEET CHILLI BOWL	23
A house favorite. Bacon, roast chicken, ham, cheese, lettuce and tomato.		Grilled tofu, mixed vegetables, sweet chili sauce served with rice noodles. Add chicken or beef for \$7	
GRILLED 3-CHEESE SANDWICH	14		
Cheddar, Swiss and Parmesan cheeses in perfect harmony.			
NY STEAK SANDWICH	25		
Grilled 8-oz New York steak on garlic toast and topped with onion rings.			

HOUSE SPECIALTIES

BAKED LASAGNA

24

Thick and hearty bolognese sauce, baked with cheese and served with garlic toast.

CHICKEN PARM

25

Panko crusted chicken crisped to perfection atop spaghetti and covered in marinara sauce and parmesan cheese. Served with a baguette.

FISH AND CHIPS

28

Saskatchewan Pickerel lightly tossed in herb flour, and served with fries and tartar sauce.

UKRAINIAN PLATE

22.5

Another Canadian favorite. Farmer sausage, perogies and cabbage rolls. Served with sour cream.

CHICKEN POT PIE

26

Savory gravy, peas, carrots and celery in a flaky butter crust.

EVENING ENTREES

Served after 5:00 p.m.

Choice of Soup or Salad to start, chef's vegetables, and choice of starch

HAWOOD PICKEREL DINNER

39.75

The dish that made us famous. Lightly dusted Saskatchewan Pickerel prepared just as you remember from the shores of our beautiful northern lakes.

BABY BACK RIBS

38

Slow roasted and served with our homemade tangy BBQ sauce.

CHICKEN BERGLIOT

32

Supreme breast of chicken stuffed with savory bread, smoked cheese and pork belly, and topped with mornay sauce.

NEW YORK STEAK

39.75

8-oz striploin grilled to perfection and served with our own special hunter sauce.

DESSERTS

DAILY CHEESECAKE

9.5

Chef Wade and his team create a special cheesecake daily. Ask your server.

RHUBARB AND APPLE COBBLER

9.5

A traditional favorite.

VANILLA ICE CREAM

6

Rich, creamy and ice cold.

WHITE CHOCOLATE BROWNIE

9.5

Need we say more?

DRINKS

BEER

DRAFT

O16	9.5
Bubble Stash	10

CANS

Coors Light	7.5
Bud Light	7.5
Budweiser	7.5
Kokanee	7.5
Pilsner	7.5
PBR	7.5
Michelob Ultra	7.5
Bohemian	8
O16	8
Blackridge IPA (473 ml)	10
Guinness (440 ml)	10

BOTTLES

Rickards Red	8
Corona	8.5
Heineken	8.75
Stella Artois	8.75

NON-ALCOHOLIC BEER

Corona Sun Brew	6
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CIDER & PRE-MIXED

Angry Orchard Cider	8.5
White Claw	8.5
Ask the Server for flavours	
Twisted Tea	8.5
Ask the Server for flavours	

AFTER DINNER

Don't see what you want? Ask your server.

Hawood Coffee	9.5
Brandy Hot Apple Cider	9.5
Sherry	10.5
Brandy	10.5
Cognac	11

HIGH BALLS

1 oz	8.75
Hawood Size (2 oz) + 4.00	

PREMIUM

1 oz	9.75
Hawood Size (2 oz) + 4.00	

TOP SHELF

1 oz	10.5
Hawood Size (2 oz) + 5.00	

FEATURED COCKTAILS

Don't see what you want? Ask your server.

Hawood Caesar	9.25
Hawood Kiss	10
Classic Caesar	8.75
Cherry Whiskey Paralyzer	8.75
Moscow Mule	10
Lime Margarita	10
Mimosa	10
Chocolate Martini	11

WINE

RED WINE

6 OZ | 9 OZ | BOTTLE

Jackson Triggs Cabernet Sauvignon CDN	9.5 13.5 35
Santa Carolina Cabernet Sauvignon CHIL	10.5 14.5 45
Heritage Road Bloodstone Shiraz AUS	11 15 45
Trapiche Reserve Malbec ARG	11 15 45
Oyster Bay Pinot Noir NZ	14 18 55

WHITE WINE

6 OZ | 9 OZ | BOTTLE

Jackson Triggs Sauvignon Blanc CDN	9 13 33
Jacob's Creek Moscato Rose AUS	10.5 14.5 40
Finca Las Moras Pinot Grigto ARG	10.5 14.5 40
Yellow Tail Chardonnay AUS	11 15 45
Kim Crawford Sauvignon Blanc NZ	14 18 55
Dr. Loosen Riesling GER	14 18 55

SPARKLING AND PORT

Prosecco	10
Port	10