

Vimy's

BREAKFAST

Breakfast served until 11:30 am.

Vimy's Breakfast 17

Two eggs any style with your choice of bacon, ham or maple sausage. Served with brown, white or rye toast and breakfast potatoes.

Rancher's Breakfast 18.5

Two eggs any style, two pancakes, your choice of bacon, ham or maple sausage, and breakfast potatoes.

Breakfast Sandwich 13

A fried egg with bacon, cheddar, tomato, and chipotle mayo on a toasted bun served with breakfast potatoes.

Hungry Rancher's Breakfast 21

Three eggs any style, bacon, ham, breakfast sausages and breakfast potatoes. With brown, white or rye toast.

French Toast 13

Three pieces served with syrup and breakfast potatoes.

Pancakes 12

Three fluffy pancakes with syrup and breakfast potatoes.

Breakfast Sundae 10

Yogurt, fresh fruit, granola, and whipped cream.

Add-ons

- Hollandaise sauce 3 • Bacon 4 • Ham 4 • Granola 4 • Gluten free bread 3 • 6 oz striploin 12 • Toast 3
- Breakfast potatoes 4 • Two pancakes 3 • Sausage 5 • Fresh fruit 4 • Bran muffin 3

EGGS BENNY

Eggs Benny Poutine 18

Two poached eggs atop breakfast potatoes, bacon and cheese curds, all smothered with hollandaise sauce.

Vimy's 18

Two poached eggs served on toasted English muffins with black forest ham and hollandaise sauce. Served with breakfast potatoes.

Cameron Lake 18

Two poached eggs on toasted English muffins with hollandaise sauce, smoked salmon, red onion, guacamole and chipotle mayonnaise. Served with breakfast potatoes.

OMELETTE

Add smoked salmon 1.5 / additional egg 1.5

Build Your Own Omelette 17

A three egg omelette with your choice of three of the following. Served with breakfast potatoes.

- Green onion • Jalapeños • Guacamole • Onion • Feta • Goat cheese • Cheddar • Salsa • Bacon • Ham
- Red pepper • Mushroom • Tomato • Olives

TO SHARE

Chicken Wings 17

A pound of house made wings tossed in your flavor of choice. Served with a side of ranch and crudité: Honey garlic / pineapple curry / teriyaki / BBQ / hot / plain / honey hot

Southwest Spinach & Artichoke Dip 18

Cream cheese with spinach, artichokes and southwest seasoning. Served with choice of naan bread or crisp corn tortilla chips.

Nachos 21

Corn tortilla chips smothered in cheese, green onion, tomato, red pepper, black olive and jalapeños. Served with sour cream and salsa.

Add grilled chicken 8 / ground beef 8 / extra cheese 4 / guacamole 3

Deep Fried Pickles 10

Juicy pickles deep fried and served with ranch for dipping.

Four Cheese Pizza Dip 18

Layers of cheese topped with marinara and pepperoni, baked in the oven and served with fluffy pita bites.

Fire Dusted Calamari 17

Breaded calamari with seasoning and served with tzatziki.

Bacon Jalapeño Flatbread 12

House made garlic butter, bacon, jalapeño and three cheeses.

Game Night Platter 38

Our house made wings served plain or tossed in BBQ, hot, honey hot, honey garlic, teriyaki or pineapple curry and served alongside crispy onion rings, calamari and deep fried pickles. Comes with ranch and tzatziki. Available from 7 to 10 pm.

Classic French Fries 7

A basket of crispy, skin on fries.

Sweet Potato Fries 9

Served with chipotle mayonnaise.

Traditional Poutine 14

Our Classic French Fries covered in cheese curds and gluten free gravy.

Onion Rings 10

A half pound of thick-cut, panko crusted onions.

French Onion Soup 10

Onions caramelized in brandy with a red wine beef broth. Topped with a Parmesan croûton and Swiss cheese.

Daily Soup bowl 8 • cup 6

Please ask your server for details. Our bowl of soup is served with French bread.

GREENS

Add garlic cheese toast 4 / garlic toast 2 / grilled chicken breast 8 / prawns 8 / smoked salmon 7

Quinoa Salad 18

Quinoa with cucumber, cherry tomato, mandarin orange, goat cheese and lettuce with orange balsamic dressing.

Greek Salad 16

Traditional Greek salad with cucumber, tomatoes, onions, red pepper, kalamata olives and feta cheese.

Signature Caesar sm 10 • lg 15

Crisp romaine with our roasted garlic Caesar dressing, croutons, real bacon and Parmesan.

Field Greens sm 9 • lg 13

Mixed greens, shredded carrot, toasted sunflower seeds, cucumber, cherry tomato and feta cheese with your choice of poppy seed, apple maple vinaigrette, ranch or orange balsamic dressing.

FAVOURITES

Chef's Daily Special 17

Please ask your server for details. Available until 5 pm.

Pineapple Curry Chicken 19

A classic chicken stir fry in a sweet pineapple curry sauce. Served with rice and naan bread. [Substitute tofu instead of chicken.](#)

Buffalo Chicken Poutine 19

Crispy breaded chicken chunks tossed in buffalo sauce and covered in gravy, curds, and savory ranch dressing all atop our classic fries.

Fish & Chips one pc 17 • two pc 22

Panko crusted Atlantic cod, fried golden brown. Served with fries, apple walnut coleslaw, tartar sauce and lemon.

HANDFULS

Burgers, sandwiches and wraps come with our [Classic French Fries](#) or the [Daily Soup](#).

Add [crispy bacon 2.5](#) / [Swiss cheese 2](#) / [gravy 2.5](#)

Vimy's House Made Beef Burger 19

Our juicy beef patty with smoked Gouda, lettuce, tomato, onion, pickle and pesto mayonnaise on a toasted bun.

Cowboy Burger 21

A 6 oz beef patty on a toasted bun with sautéed mushrooms, Swiss cheese, onion rings, and BBQ sauce.

Spicy Bison Burger 22

A charbroiled bison patty with melted Swiss cheese and jalapeños. Topped with lettuce, tomato, pickle, onion and chipotle mayonnaise on a toasted bun.

Portobello Mushroom Burger 19

Marinated portobello dressed with caramelized onions, cream cheese, spinach, tomato and pickle with pesto mayonnaise on a toasted bun.

Grilled Salmon Burger 19

Grilled Atlantic salmon served on a bun, topped with pesto mayonnaise, lettuce, lemon, tomato, and red onion.

Steak Sandwich 22

6 oz AAA Alberta Top Sirloin grilled the way you prefer on warm ciabatta with fried mushrooms and onions.

Chicken Wrap 18.5

Fried chicken with lettuce, tomato, red onion and your choice of ranch, maple mustard, or spicy buffalo sauce.

Black Bean Burger 19

Black beans, yellow corn, onion and roasted peppers.

Substitutions

- French Onion Soup 5 • Gluten free bun/bread 3 • Sweet Potato Fries 3.5 • Traditional Poutine 5
- Field Green, Greek or Caesar salad 2.5

ENTRÉES

Served after 5 pm.

Add [grilled chicken breast 8](#) / [smoked salmon 7](#) / [fried rice 4](#) / [prawns 8](#)

10 oz Rib Eye 33

AAA Alberta beef cut in house and grilled to your preference. Topped with rosemary and served with the Chef's daily starch and seasonal vegetables.

[Also available dredged in our signature mocha rub.](#)

Filet Mignon 38

A 6 oz filet mignon seasoned with our house-blend of spices.

Bourbon Peppercorn Braised Pork Medallions 29

Three pork tenderloin medallions pan seared in Maker's Mark with walnut and apple maple chutney.

Pan Seared Ling Cod 26

6 oz ling cod fillet served over crispy fried potatoes and creamy cauliflower purée. Topped with cranberry and bacon jam.

Greek Marinated Chicken 29

Two chicken thighs infused with a Greek marinade. Served on a bed of rice with onions and peppers.

Pasta Special 26

Ask your server for details. Served with garlic toast.

Chef's Nightly Feature

Ask your server for details!

DESSERT

Key Lime Cheesecake 10

Classic whipped cheesecake on an Oreo cookie crust, drizzled with a key lime sauce. Served with vanilla ice cream and whipped cream.

Coconut Cheesecake 10

A creamy coconut cheesecake baked atop a coconut macaroon base. Covered in German chocolate coconut topping and toasted coconut.

Country Fried Donuts 10

Mini donuts fried golden brown, dusted with cinnamon sugar, and served with vanilla ice cream.

Chocolate Lava Cake 10

Decadent chocolate cake cradling a reservoir of smooth, luxurious molten chocolate. Topped with vanilla ice cream.

Please inform your server of any allergies.



Gluten free



Spicy



Vegetarian



Quick