

Soup & Salad

Soup du Jour, Cup or Bowl – Hand-crafted daily. Ask your servers for today's offering. **4/6**

Smoked French Onion Soup – Our twist on a classic, baked with provolone & parmesan. **7**

Golden Beet & Chevre Salad – Roasted golden beet & pink peppercorn crusted goat cheese tower with arugula in a honey balsamic vinaigrette. **11**

 **Heirloom Tomato Salad, Half or Full** – Organic heirloom Hatchkiss Farm tomatoes, fresh buffalo mozzarella, pancetta chips & oregano pesto. **8/15**

Chipotle Quinoa Salad, Half or Full – Roasted chipotle & poblano peppers, corn & grilled shallots with creamy smoked tomato dressing. **6/12**

Roasted Butternut Squash Soup, Cup or Bowl – Finished with ginger crème fraiche. **4/6**

Traditional Caesar Salad – House made roasted garlic caesar dressing, sourdough croutons, wild boar bacon & shaved grana padana. **10**

Boomtown House Greens – Fresh field greens, cherry tomatoes, carrot curls, radish & pumpkin seeds with sundried tomato vinaigrette. **9**

Niçoise Salad, Half or Full – Ahi tuna, niçoise olives, hardboiled egg, organic fingerling potatoes & haricot verts. **9/18**


Additions to your salad


Grilled pesto chicken breast **6**, Grilled Portobello **4**, 5oz CAB striploin **8**, Grilled shrimp **8**

Appetizers

 **Bacon wrapped Bacon** – Rosemary braised HogWild pork belly wrapped in double smoked bacon with Montreal maple syrup glaze. **13**

Sea Salt & Lime Dry Ribs – Marinated bone-in pork ribs (rib tail end) served with ginger chilli hoisin sauce. **14**


 **Mountainview Organic Chicken Wings** – 1lb., Sriracha Chili, Maple & Roasted Garlic, Sea Salt & Lime, or Hot Sauce. **13**

 **Alberta Braised Beef Short Ribs, Half or Full** – finished with stilton & red wine reduction served on a polenta cake. **8/16**

Ahi Tuna Sliders, Half or Full – Seared Ahi tuna, sesame nori salad, cucumber wasabi dressing with pickled ginger. **6.5/13**

Canadian Bay Scallops, Half or Full – One or two fresh scallops served on a parmesan risotto cake with choron sauce. **9/18**

Ginger Wonton Prawns – served with ginger chilli hoisin sauce. **12**


 **Potato Chip Nachos** – Crispy Poplar Bluff Farm kennebec potatoes topped with cheddar & goat cheeses, bacon & green onions with sour cream dill dip. **12**

 **Hog Wild Pickles** – Bacon breaded dill pickles with tarragon & bacon infused sour cream. **5**

Crispy Panko Calamari – topped with shallots & tatsoi, served with volcano sauce. **11**


Sandwiches

All sandwiches are served with one of the following sides: house cut kennebec French fries, crispy kennebec potato chips, sweet potato fries, onion rings, traditional caesar salad, Boomtown green salad, soup du jour, roasted butternut squash soup, sliced tomatoes & cucumbers with balsamic garlic oil, or cottage cheese. Add any additional side for \$4

 **New York Steak Sandwich** – 7oz CAB New York steak served on sundried tomato focaccia & topped with sautéed mushrooms. **17**

Roasted Chicken Mozza Melt – Pulled roasted chicken, fresh buffalo mozzarella & jalapeno onion jam on fresh baguette. **15**

Deli French Toast – Honey ham & Montreal smoked turkey with cheddar, provolone & béchamel sauce on sourdough, dipped in egg & baked till golden brown. **13**

 **Prime Rib Beef Dip** – Slow roasted Alberta prime rib of beef sliced thin & served on potato rosemary loaf with horseradish mayo & veal jus. **16**

Grilled Portobello Burger – with lettuce, tomato, tatsoi & balsamic mayo. **15**

Boomtown Burger – 8oz house made patty, lettuce, tomato, Bermuda onion & Boomtown sauce. **13**

Personalize your meal the way you want with additional toppings.

Swiss Cheddar Provolone **1.5**
Caramelized onion
Smoked Tomatoes
Boomtown BBQ Sauce

Brie Wild Boar Bacon Wild Mushrooms Pancetta **2**
Back bacon
Jalapeno & Onion Jam
Smoked Poblano Peppers


Stilton Goat Cheese **3**
Fresh Buffalo Mozzarella
Beef Short Rib

Al Forno

Spinach & Mascarpone Cannelloni – baked with mozzarella & tomato sauce. Served with garlic toast. **18**

BBQ Chicken Pizza – roasted chicken, caramelized Bermuda onions, cilantro & fresh lime. **14**

Hawaii 5-0 Pizza – Canadian back bacon, grilled pineapple, jalapenos & tomato sauce. **14**


 **Steak Flatbread** – 5oz CAB striploin with caramelized onions & roasted red peppers with truffled Dijon honey vinaigrette topped with microgreens. **15**

Margherita Pizza – fresh buffalo mozzarella & basil on tomato sauce. **14**

The Boomtown Pizza – wild mushrooms, caramelized Bermuda onions, pancetta & goat cheese. **15**

Mains

Alaskan Halibut & Chips, 1 or 2 pieces – Wild Rose Velvet Fog battered halibut fillets served with house cut kennebec potato chips & jicama slaw. **12/18**

 **Organic Roasted Chicken Dinner, ¼ or ½** – Mountainview organic chicken served over basmati rice with grilled asparagus volcano sauce & sage jus. **12/18**

Grilled BBQ Baby Back Ribs, Half or Full – smothered in our house made BBQ sauce with fresh potato chips & jicama slaw. **16/25**

 **Ewe-nique Farms Shiraz Braised Lamb Shank** – served on garlic smashed potatoes with vanilla onion purée & seasonal vegetables. **22**

Chicken & Brie Quesadilla – with sundried tomatoes & cranberry relish. **12**

 **Cowboy Ribeye** – 12oz bone-in ribeye steak topped with truffled béarnaise. Served with garlic smashed potatoes & seasonal vegetables. **29**



Most items available gluten-free, some charges may apply.
All items are fresh & made in house.
We support our local growers.
Ask your server for details.

We would love to be part of your **Party**.
Ask about private bookings.