

start + share

RF tuna tataki – seared albacore tuna, green papaya slaw, orange, avocado, pine nuts, yuzu vinaigrette	13¼
RF beef carpaccio – peppercorn-crust tenderloin, grainy dijon aioli, pickled shallots, capers, parmesan, crostini	13¼
RF ravioli + prawn trio – butternut squash ravioli with sautéed jumbo prawns	12¾
RF rob's goat cheese + feta flatbread – grape tomatoes, pesto, caramelized onion, arugula, balsamic glaze, maldon sea salt	10½
RF mini burgers – three miniature cheddar bacon burgers with red pepper relish	11¾
westcoast pocket trio – wild smoked salmon, avocado, seasoned rice, pea shoots, tofu, tobikko	12¼
edamame – warmed salted soybeans	7¼
spicy chicken – sweet chili glaze, scallions, crispy wontons	10¾
szechuan beans – green beans, onions, serrano peppers	8½
crispy yam fries – with garlic aioli	7½
crispy dry ribs – tossed with sea salt and cracked pepper	10
calamari – red pepper, jalapeno, fresh dill, chipotle aioli and tzatziki	11¾
broccoli cheese soup – with freshly baked croutons	7¼
chicken wings – hot, thai or extra hot	10
add celery and blue cheese – 1¼	
wing ding afternoons – 8½ per pound	
mon-fri 2pm-6pm sat 11am-6pm sun all day	

fresh greens

RF rocket salad – panko and parmesan breaded chicken, baby arugula, vine ripened tomatoes, cucumber, lemon caper dressing	15¾
RF spinach salad – italian prosciutto, cabbage, arugula, pickled beets, goat cheese, pears, candied pecans, parmesan, sherry vinaigrette, balsamic glaze	14½
raincoast greens – grilled chicken, avocado, tomato, feta, egg, pecans, seasonal berries, lemon-thyme vinaigrette	15¾
bandara salad – cajun chicken, corn, dates, feta, crispy chow mein, honey-lime vinaigrette	15¾
chargrilled chicken caesar – teriyaki or cajun chicken, fresh croutons, grana padano	14¾
starter size salads	
house caesar	7½
seasonal greens	7¾
add to any salad	
+ sautéed shrimp	4½
+ grilled chicken	4½
+ grilled fresh salmon	4¾

steaks

we serve grain-fed alberta beef. all steaks are served with mashed potatoes and seasonal vegetables

RF peppercorn sirloin – 7oz certified angus sirloin with pernod peppercorn demi-glaze	24¼
creole steak + prawns – 9oz certified angus sirloin rubbed with cajun spices, with spicy creole butter and white wine sautéed creole jumbo prawns	32¼
RF four mushroom steak – 9oz certified angus sirloin with shiitake, portabello, button and crimini mushroom demi	28¾
RF peppercorn new york striploin – 12oz certified angus striploin with pernod peppercorn demi-glaze	34¼
millionaire's cut – 7oz chargrilled filet mignon with white wine sautéed creole jumbo prawns	36¼
chargrilled options	
7oz certified angus sirloin	21¼
9oz certified angus sirloin	24¼
12oz certified angus new york striploin	31¼
7oz aaa filet mignon	29¼
customize your steak	
+ green peppercorn demi-glaze	3
+ sautéed creole jumbo prawns	7
+ four mushroom demi-glaze	4
+ blackened with creole butter	1

mains

RF rob's hunter chicken – button, portabello, shiitake and crimini mushroom demi-glaze, green beans, and herb fingerling potatoes	22¾
cedar-roasted salmon – pine nut parmesan crust, roasted vegetables, herb and feta fingerling potatoes	24½
RF prawn + scallop spaghetti – pan seared prawns and scallops, roasted tomato sauce, parmesan crostini	19¾
pistachio-crust halibut – thai red curry sauce, mashed potatoes, seasonal vegetables	24¾
jack daniels' ribs – slow-roasted with j.d. bbq sauce, seasonal vegetables, mashed potatoes	24¾
blackened creole chicken – spicy creole butter, mashed potatoes, seasonal vegetables	20½

RF Cactus Club Cafe's culinary vision is led by Canada's only Iron Chef, Rob Feenie.

Working alongside Chef Feenie, our talented team of over 20 Red Seal Chefs and over 50 apprentices are passionate about creating, innovating and educating to enhance your every experience. Cactus Club Cafe proudly sponsors the largest number of chef apprentices in Western Canada for the nationally recognized Red Seal Certification program.

casual favourites

halibut soft tacos – seared cajun halibut, chipotle aioli, shredded green cabbage, salsa fresca	13
RF butternut squash ravioli – truffle beurre blanc, amaretti, pine nuts and crispy sage	17¼
teriyaki chicken rice bowl – chicken, mixed vegetables, spicy yogurt, braised red cabbage	15¼
jambalaya rice bowl – shrimp, chicken, cured bacon, sausage, vegetables, spicy tomato sauce, black bean salsa, crème fraiche	15¾
pesto chicken quesadilla – roasted chicken, mixed cheeses, sundried cranberries	10¾
spinach + artichoke quesadilla – roasted tomatoes, feta cheese and marinated peppers	9¾
add caesar salad, seasonal greens or yam fries – 4	
cajun chicken fajita – black beans, salsa fresca, grilled cajun vegetables, sour cream, cheese, lettuce	18¼
portabello mushroom fajita – black beans, salsa fresca, grilled cajun vegetables, sour cream, cheese, lettuce	16½
chicken tenders – sweet chili dip, sea-salted fries	11
wor wonton soup – bbq pork, asian noodles, baby corn, mixed vegetables	9½
add prawns or grilled cajun chicken – 4½	

sandwiches + burgers

served with sea-salted fries	
substitute caesar salad, seasonal greens or yam fries +1½	
RF bbq duck clubhouse – bbq duck, pan seared chicken and prosciutto on pecan fruit bread	17½
RF short rib sandwich – with caramelized onions, beef jus and emmental cheese on toasted sourdough	15½
RF the burger – aged cheddar cheese, cured bacon, sautéed mushrooms, red pepper relish	14½
grilled salmon sandwich – fresh steelhead salmon with caper-dijon tartar sauce	14¾
cajun chicken sandwich – charbroiled cajun chicken with melted aged cheddar cheese	13¾
j.d. bbq burger – seasoned angus chuck patty with jack daniels' bbq sauce	13¾
gardenburger – grilled veggie patty, sautéed mushrooms, melted aged cheddar	13¾

please visit us at www.cactusclubcafe.com
we would love to hear from you

bc3 060110 - menu may vary by location

always looking for great people

People are our competitive advantage. We employ the best of the best, and believe that our continued success can be attributed to our passionate and entrepreneurial team.

Cactus has been voted one of the Top 25 Employers in BC and is recognized as one of Canada's 50 Best Managed Companies.

www.cactusclubcafe.com/careers

a delicious gift

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can't get enough?

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CACTUS CLUB CAFE TAKE OUT

menu may vary between locations

please visit us at www.cactusclubcafe.com
we would love to hear from you



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NETWORK