



221 Bear Street, Banff AB

1-403-762-2467

SALTLIK A RARE STEAKHOUSE

FEATURE FOOD & DRINKS

DUCK TACOS STARTER 15

velvety braised duck, Asian BBQ sauce, basil & cilantro cream served in crispy wonton tacos topped w/ micro greens

COCONUT CRUSTED PRAWNS STARTER 16

5 prawns on a bed of mint & cilantro slaw, served w/ a curry aioli

AHI TUNA TARTARE STARTER 17.5

ginger, avocado, secret sauce & made to order tortilla chips

PRAWN SPAGHETTINI MAIN 26

garlic sauteed prawns, smoky tomato sauce, fresh basil, extra virgin olive oil, garlic

GRAPE SMASH PACKAGE 60

375ml bottle of absolute vodka, 1.36 L bottle of 100% white grape juice, 750 ml bottle of elderflower sparkling water, 240 g of red grapes, 6 skewers and a bag of ice

BEER

- BUD 3.75
- BUD LIGHT 3.75
- CORONA 4
- STEAM WHISTLE 4
- HEINEKEN 4
- BLUE BUCK 4.25
- GUINNESS 4.5
- LONETREE APPLE CIDER 5.25
- ERDINGER 0% 4.25

WINE



red

- LAN CRIANZA TEMPRANILLO 22
- LUIGI BOSCA MALBEC 23
- HESS CABERNET SAUVIGNON 25
- VILLA ANTINORI SANGIOVESE 25

white

- GABBIANO PINOT GRIGIO 15
- KENDALL JACKSON CHARDONNAY 30
- VILLA MARIA SAUVIGNON BLANC 24

rose

- MISSION HILL ROSE 21
- CHARLES & CHARLES ROSE 26



SALTLIK A RARE STEAKHOUSE

Starters

Baked Cheese Toast —————11.50

atlantic lobster & crab, dill tartare sauce, pea shoots
Texas toast

Wok-Fried Calamari —————17.5

sea salt, pepper & problanos, charred serranos

Almost Famous Dry Ribs ————15

crispy dry ribs, tamarind honey glaze

Old School Wings —————16

full pound of crispy, lightly battered wings, served with

Crispy Lobster & Crab Cakes —————18.5

five types of cheeses baked until bubbly on thick

WAGYU Carpaccio —————18

oven dried tomatoes, grand Padano, grainy mustard aioli,
pickled shallots, arugula, grilled bread

Kobe Fat Fries —————10.5

crispy garlic & rosemary

Soups & Salads

French Onion Soup —————11.50

caramelized onion broth, garlic croutons & bubbly gruyere

Caesar Salad —————13.5

romaine, shaved grand Padano, house croutons
w/ grilled chicken breast – 19.5

w/ grilled salmon – 22.5

House Salad —————13.5

mixed greens, charred corn, honey roasted
sunflower seeds, white cheddar

w/ grilled chicken – 19.5

w/ grilled salmon – 22.5

The Saltlik Salad —————14.5

fresh cut greens, crunchy bacon, olives, feta & premium
groceries

w/ grilled chicken breast – 20.5

w/ rare seared ahi tuna – 22.5

Saltlik Wedge Salad —————13.5

iceberg lettuce, amarosa tomatoes, crispy bacon, blue

cheese, creamy dill dressing, everything spiced onion ring

Mains

Served with suggested accompaniment unless otherwise specified

C.A.B® Hand-pressed Burger —————19

3 year aged cheddar, smoked bacon, loaded w/ all the fixings & fries
make it protein style- forget the bun, wrapped in lettuce

Spicy Chicken Sandwich —————18

crushed avocado, spicy aioli, jack cheese, pickled red onion & fries

Chicken Fettuccine Alfredo —————24

garlic, cream, nutmeg, arugula, shaved grand Padano

Prawn Fettuccine Alfredo —————26

Hunter Chicken —————30

fried baby Yukon potatoes, red wine & mushroom jus
asparagus

Blackened Ahi Tuna —————32

basil pesto, olives & roasted bell peppers, garlic basted
russet potato

Hanger Steak —————27.5

6oz steak w/ mashed potato, parmesan cheese, cherry
tomatoes, au jus, & aged balsamic dressing

Steaks & Ribs

Certified Angus Beef ® PRIME Steak is graded the top 2% of all steaks in North America. We have selected Certified Angus Beef ® PRIME for all our sirloin cuts.

All steaks and ribs are served ala carte, for accompaniments, see extras

Certified Angus Beef ® Prime Sirloin 10oz – 36

add prawn skewer 11

New York Striploin 11oz – 45

add blue cheese butter 3

Filet Mignon 7oz – 44

w/ classic bearnaise sauce

Smokey Grilled BBQ Ribs – 32.5

Butcher Block – 54

boneless 18oz Ribeye w/ compound citrus butter

accompanied by mashed potatoes garnished w/ sour cream & green onion and truffle hollandaise asparagus

Extras

Truffle Mushroom Mac & Cheese	15	Lobster Mashed Potatoes	18
Roasted Mushrooms	10	Baked Cheese Toast	11.5
Maple Mustard Brussel Sprouts	10.5	Skinny Fries	8
Asparagus w/ Truffle Hollandaise	9.5	Scalloped Potatoes	14
Prawn Skewer	11	Mashed Potato	6
Baked Potato	6	Red Wine Sauce	3.5

Butters & Sauces & Aioli's

Blue Cheese Butter	3	Bearnaise	3	Spicy Aioli	1
Citrus Butter	3	Truffle Hollandaise	3	Curry Aioli	1
Garlic Butter	2	BBQ Sauce	3	Peppercorn Aioli	1
		Peppercorn Sauce	3	Roasted Garlic Aioli	1
Horseradish	2	Red Wine Sauce	3.5	Grainy Mustard Aioli	1

Desserts

Key Lime Pie _____ 11
Toasted coconut, whipped cream

Sticky Toffee Pudding _____ 10
Vanilla bean & toffee sauce

Handmade Apple Pie _____ 10
Baked to order, almond crumble, caramel sauce
& vanilla bean ice cream

BUTCHER SHOP

Enjoy the best of Saltlik from the comfort
of your own kitchen

THE BUTCHER PACK

- 4 CAB Prime Sirloins (10oz)
- 4 Hand-Pressed Burger Patties (6oz)
- 4 Chicken Breasts
- 2 Racks of Ribs
- 2 Salmon Filets (6oz)

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SALTLIK STEAKHOUSE PACK

- 2 CAB Prime Sirloins (10oz)
- 2 Filet Mignons (7oz)
- 2 NY Striploins (11oz)
- 2 Hanger Steaks (16oz)
- 1 Ribeye (18oz)

135

BUTCHER PRODUCTS

2 – 11oz New York Striploin	40	4 – 6oz CAB Burger Patties	16
2 – 6oz Hanger Steak	29	1 – Danish BBQ Ribs	11
1 – 18oz Ribeye	26	2 – Atlantic Salmon Filet	23
2 – 7oz Filet Mignon	40	225g – Blackening Spice	8
1 KG Chicken Breast	14	225g – Steak Spice	8

