

APPETIZERS

Wine Steamed Mussels

17 ³/₄

1lb of PEI mussels steamed in white wine and finished with your choice of roasted tomato sauce or garlic cream sauce. Served with Garlic toast.

Greek Style Ribs

16 ³/₄

Slow roasted individual Baby Back Ribs tossed with lemon juice and Greek seasoning, served with carrot and celery sticks.

Jumbo Chicken Wings

15 ³/₄

One pound of bone-in, breaded jumbo wings tossed with your choice of sauce. Served with carrots and celery sticks. Also available gluten free.

(Lemon pepper, Salt and Pepper, Buffalo, Louisiana hot, Garlic and Parmesan, Greek, honey garlic)

Shrimp and Lobster Dip

17 ³/₄

Warm, creamy seafood dip loaded with shrimp, langostino lobster, green onion, and Swiss cheese. Served with toasted pita points.

5 Spice Seared Ahi Tuna

18 ¹/₂

Pan seared Chinese 5 spice Ahi Tuna cooked to med rare. Served on a bed of sauteed vegetables and ponzu sauce.

SALAD AND BOWLS

Add garlic toast \$3. Add chicken or shrimp \$6

Soup of the day (bowl)

11 ³/₄

House Salad

11 ³/₄

Artisan mix, tomatoes, cucumbers and peppers with your choice of dressing

Caesar Salad with Parmesan and Garlic Croutons

16 ¹/₄

Chopped crisp romaine heart tossed with house made Caesar dressing. Topped with seasoned croutons and finished with parmesan cheese.

Roasted Beet and Feta Salad

16 ³/₄

Oven roasted beets, cherry tomato, and julienne onion tossed with honey and black pepper vinaigrette served on a bed of arugula. Finished with toasted almonds and feta cheese.

Thai Lemon Grass Green Curry Chicken Bowl

17 ¹/₄

Sautéed julienne carrots, red pepper and onion tossed with lemon grass green curry, white and wild rice blend. Topped with grilled chicken and pea shoots.

Steak Fajita Bowl

18 ³/₄

Grilled steak, peppers, onions, rice, beans, and all your favorite fajita fixings in one hearty bowl.

PASTAS

All Pastas come with garlic toast.

Chicken and Bacon Rosa Penne

24 ³/₄

Grilled chicken, bacon tossed with penne pasta and rosa sauce. Finished with green onions and parmesan cheese.

Chicken Carbonara

25 ¹/₄

Tender grilled chicken with al dente Linguini pasta in a luxuriously creamy parmesan sauce, kissed with smoky pancetta and cracked black pepper. Silky, savory and utterly irresistible.

Creamy Seafood Linguini

26 ³/₄

Linguini swirled into pan made garlic cream sauce, sundried tomato, large tiger shrimp and langostino lobster, finished with parmesan.

HAND HELDS

The following are served with your choice of fries, or soup of the day.

Add a starter salad of your choice from above for \$4 (house salad or Caesar salad)

Chicken and Bacon Quesadilla

20 ³/₄

Flour tortilla with chicken, bacon, green onion, diced pepper and cheese, then grilled golden brown. Served with sour cream and salsa.

Shrimp and Lobster Roll

22 ³/₄

Garlic sautéed shrimp and Langoustine lobster finished with fresh lemon and piled high on a toasted bun. Finished with green onions and pickled carrots.

French Beef Dip

22 ³/₄

AAA Canadian shaved roasted beef topped with Swiss chesse sautéed mushroom and caramelized onion on a potato onion bun. Served with red wine Pan Au Jus and your choice of fries, house salad or soup of the day.

Southern Crispy Chicken Burger

22

Crispy breaded chicken burger topped with Swiss cheese, bacon, crisp lettuce, sweet pickles, banana peppers and finished with a roasted garlic aioli on a gourmet bun.

Kookie's Signature Peppercorn Burger

House made 6 oz peppercorn burger, topped with cheddar cheese, sautéed mushrooms, caramelized onion, and finished with lettuce, tomato and candied bacon on a gourmet bun.

23 ¹/₄

ENTRÉE

*All entrees come with soup or salad, choice of side and daily seasoned vegetables.
Sides include (trio grain medley, mashed potato, herbed linguine or fries)
Add shrimp \$6*

Baked Herb Crusted Salmon with Pineapple Salsa

34 ¼

Grilled 8oz Salmon served crusted with our unique herb blend. Finished with a fresh pineapple salsa.

Wine Pairing – Pinot Noir or Chardonnay

Baby Back Ribs

Half Rack 24 ¾ Full Rack 35 ¾

Slow roasted Baby Back Ribs, rubbed with our signature seasoning and glazed with apple butter BBQ sauce.

Wine Pairing – Shiraz or Malbec

Chicken Francese

35 ¼

Pan-seared chicken breast dipped in a delicate egg batter, finished in a silky lemon beurre blanc with a touch of white wine and fresh herbs.

Wine Pairing – Sauvignon Blanc or Pinot Grigio

Chef's Choice Peppercorn Tomahawk Pork Chop (11oz)

35 ¼

Pan Seared Tomahawk cooked medium to well done based on your preference.
Served with a cream peppercorn pan jus.

Wine Pairing – Pinot Noir or Chardonnay

Fire Broiled 9oz New York Steak

37 ¾

Fire broiled 9oz AAA Canadian NY steak grilled to your specifications.

Wine Pairing – Cabernet Sauvignon, Merlot, Malbec

HOUSE MADE DESSERTS

Fresh Strawberry Dream Cheesecake

9 ¼

Smooth, creamy, and topped with juicy strawberries – pure comfort in every bite.

Peanut Butter Cups

8 ¾

Two house made chocolate peanut butter cups. Made with dark Belgian chocolate and smooth honey sweetened peanut butter covered with a coulee of salted caramel.

Mocha Ice Cream Cake

11 ¼

A delicious blend of chocolate and coffee flavors in one frozen treat.

Let your taste buds taste the amazing flavors of chocolate, espresso flavors and rich creamy ice cream.

**Book your next Private Party in
Kookie's Krib Lounge.
Inquire with your server.**



NUTTY CANADIAN

A hearty pour of 1oz Baileys & 1oz Frangelico stirred in-to bold dark coffee and topped with whipped cream.

Sweet, spirited, and built to thaw a prairie winter.

10.25

IRISH COFFEE

A comforting blend of 1.5oz Irish whiskey, premium hot coffee, and a touch of brown sugar, crowned with a snowcap of whipped cream.

Simple. Elegant. Perfectly warming.

10.25

KAHLUA MIDNIGHT

A smooth fusion of 1oz Kahlúa, 1oz Baileys and .5oz whiskey blended with premium dark roast coffee.

Rich, velvety, and decadently warming.

10.25

MONTE CRISTO

A rich blend of .5oz Kahlúa, 1oz Grand Marnier, and pre-mium dark roast coffee, crowned with fresh whipped cream.

Smooth, aromatic, and just the right amount of indulgent.

10.25

RAMADA® PLAZA
DOWNTOWN REGINA