

the \$10 lunch menu

lunch versions of some of our favourites!

avail mon to fri from open to 5



small bites

soup of the day

french onion

red wine, caramelized onion, swiss, mozzarella, crispy onion and garlic herb crouton.

poutine

true Canadian classic. fries. quebec cheese curds. gravy.

"the perogies"

the resort favourite for over 12 years! potato & 3 cheese, with bacon, onion & sour cream. (don't miss all-you-can-eat tuesdays!)

fox's frickles

fried dill pickle spears with dill ranch.

maple sriracha riblets

"fall off the bone" ribs tossed in our spicy maple sriracha sauce.

chicken fingers & fries

tossed in our Collingwood whisky bbq sauce or naked.

spring rolls

soft rice paper rolls filled with sprouts, cucumber, vermicelli, carrot, mint & cilantro with sweet thai chili sauce and toasted peanut.

nacho

corn tortillas with melted mozzarella, shredded lettuce, black olive, jalapeño, cilantro lime crema & pico de gallo. add guacamole for 2, add pulled pork or grilled chicken for 6¼

"shwingggggs!"

our roaster wings tossed in Collingwood whisky bbq, salt & pepper, buffalo hot, jamaican jerk, cajun dust or naked. served with carrots, celery & blue cheese dip.

greens n'things

make'em better with seasoned chicken, grilled sirloin, seared tofu or pulled pork for 3½

summit greens

fresh mixed greens and crisp, fresh vegetables lightly tossed in maple white balsamic vinaigrette.

the caesar

crisp romaine tossed in creamy garlic lemon parmesan dressing, sprinkled with rough cut smoked bacon topped with garlic croutons.

spinach salad

baby tomato, pickled beet, red onion, toasted pumpkin seed, maple candied pecan & dried Bala cranberry. tossed in poppyseed vinaigrette, topped with goat cheese & roasted kale.

thai salad

bean sprout, carrot, cucumber, red onion, mint, cilantro & red chili, tossed in spicy ginger vinaigrette, with a peanut & sesame finish.

poke bowl

basmati rice under pineapple mango salsa, bean sprouts, edamame, cucumber, carrot and scallions topped with our marinated yellowfin tuna, sesame seeds & nori julienne.

butter chicken bowl

fire grilled chicken served in our traditional spicy indian butter & cream sauce over basmati rice with grilled naan points.

sam'wiches

Montréal rueben

smoked meat shipped exclusively to Bleu from the cosmopolitan capital of Canada, stacked high with russian sauce, sauerkraut and swiss on rye bread.

canadian club wrap

grilled chicken breast wrapped in tortilla with cheddar, tomato, cucumber, mixed greens, smoked bacon and garlic aioli.

grilled cheese from heaven!

we take on the classic! bacon and tomato make our grilled cheese heavenly!

blt panini wrap

bacon. lettuce. tomato. mayo. that's a wrap.

beef dip

shaved black angus prime rib on toasted ciabatta with horseradish aioli and jus.

chicken caesar panini

crisp romaine lettuce wrapped up with bacon and chicken and a drizzle of our signature caesar dressing.

build your own!

½ any sam'wich	8
cup o'soup	6
side salad	6

black diamond lunch combos



half any sam'wich with choice of cup of day soup, house or caesar salad.

\$12



half any sam'wich with a cup of day soup and your choice of house or caesar salad.

\$16



full sam'wich with cup of day soup and your choice of house or caesar salad

\$18