







## APPETIZERS

**NEW CRISPY ASPARAGUS**  
Fresh asparagus lightly battered & quick-fried. Topped with crumbled queso fresco, chopped cilantro & a drizzle of chimichurri sauce. Served with roasted garlic aioli. 8.99

**CARNITAS POUTINE**  
Chili's classic homestyle fries with tender, slow-cooked pork, chile spices, peppercorn gravy & white queso. Topped with queso fresco & green onions. 8.99

**SOUTHWESTERN EGGROLLS**  
Crispy flour tortillas stuffed with grilled chicken, black beans, corn, jalapeño Jack cheese, red peppers & spinach. Served with avocado-ranch. 13.99

**DIP INTO THESE**  
*Nothing warms up the table like our signature dips!*

**TOSTADA CHIPS**  
Our extra-thin corn tostada chips made fresh daily. Served with fresh salsa. 8.00  
Try it with ranch for .49

**WHITE SPINACH QUESO**  
White queso & chopped spinach topped with shredded Monterey Jack cheese, house-made pico de gallo, fresh guacamole, queso fresco & chopped cilantro. Served with warm tostada chips. 10.49

**TABLESIDE GUACAMOLE**  
Fresh avocados, diced tomatoes, red onion, fresh lime, chopped cilantro, salt & fire-roasted jalapeños. Served with warm tostada chips. 11.00

Try with chopped bacon & crumbled queso fresco for 1.49

**FRESH GUACAMOLE**  
Made fresh daily with avocados, chopped cilantro, diced tomatoes, red onion & jalapeños. Served with warm tostada chips. 8.99

**FRIED PICKLES**  
Hand-battered garlic dill pickles. Served with house-made ranch. 7.99

**CRISPY ONION RINGS**  
Crispy breaded onion rings dusted with chile spices. Served with house-made ranch. 8.99

**CLASSIC NACHOS**  
With white queso, melted cheese, mashed black beans & jalapeños on every chip. Served with house-made pico de gallo & sour cream. 13.49  
Add chicken 2.99 Add steak 3.99  
Add fresh guacamole for .99

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**WINGS** *Golden fried & hand-tossed*

**SIGNATURE WINGS**  
Hand-tossed in your choice of sauce. Served with fresh celery & dipping sauce. Boneless 11.99 Bone-in 11.99

**NEW LOADED BONELESS WINGS**  
Boneless wings smothered in white queso, mixed cheese, applewood smoked bacon & chopped green onions. Served with a side of house-made ranch. 12.50  
Make it spicy with roasted jalapeños.

**HOT**  
• CREAMY JALAPEÑO  
Spicy with hints of smokey citrus & cilantro  
• CAJUN  
A spicy blend of southwest flavours  
• HONEY-CHIPOTLE  
A bit of heat with a bit of sweet  
• BUFFALO  
Our classic Buffalo sauce  
• ORIGINAL BBQ  
Our classic BBQ sauce  
• SALT & PEPPER  
Dusted with sea salt & black pepper  
• SMOKED WINGS – Bone-in only  
Smoked in-house over pecan wood  
**MILD**

**TRIPLE DIPPER™** *Combine your 3 favourite appetizers*  
Served with dipping sauces. 16.99



**NEW BIG MOUTH® BITES**  
CRISPY ONION RINGS  
SOUTHWESTERN EGGROLLS  
CRISPY CHICKEN CRISPERS®  
BONELESS BUFFALO WINGS  
WINGS OVER BUFFALO®  
FRIED PICKLES

## SOUPS, CHILI & SALADS

**CHICKEN ENCHILADA SOUP**  
Crushed tomatoes, yellow Arizona onions & fresh roasted chicken. Topped with tortilla strips & mixed cheese. 5.99

**LOADED BAKED POTATO SOUP**  
Topped with applewood smoked bacon, fresh chopped green onions & mixed cheese. 5.99

**TERLINGUA CHILI**  
Inspired by the home of the original chili cook-off in Terlingua, Texas. Slow-cooked chili with beef, onions & chiles. Topped with mixed cheese. 7.99

**CHILI OR SOUP & SALAD**  
Bowl of chili or soup with a house salad or fresco salad.  
Chili & Salad 9.99 Soup & Salad 8.49

## SALADS

**SANTA FE CHICKEN SALAD**  
Grilled chile-rubbed chicken with spicy Santa Fe sauce, house-made pico de gallo, fresh diced avocado, chopped cilantro, crispy tortilla strips with house-made ranch. 14.99

**BONELESS BUFFALO CHICKEN SALAD**  
Crispy chicken tossed in spicy Buffalo sauce with applewood smoked bacon, bleu cheese crumbles, house-made pico de gallo & crispy tortilla strips. Served with house-made ranch & a drizzle of ancho-chile ranch. 15.99

**QUESADILLA EXPLOSION SALAD**  
Grilled chicken breast with mixed cheese, diced tomatoes, house-made corn & black bean salsa, cilantro, crispy tortilla strips, citrus-balsamic dressing & a drizzle of ancho-chile ranch. Served with freshly toasted cheese quesadillas. 14.99

## SIDE SALADS

**FRESCO SALAD**  
Fresh spring mix tossed in honey-lime vinaigrette & topped with queso fresco. 4.99

**HOUSE SALAD**  
Freshly diced tomatoes, red onion, shredded carrots, cucumbers, mixed cheese & crispy tortilla strips. Served with your choice of dressing. 4.49

Fresco salad or house salad with any entree 2.99

TRY ANY SALAD OR SANDWICH WITH AVOCADO SLICES FOR 1.99

## HAND-CRAFTED BURGERS

SAVOURY BURGERS, CRAFTED TO PERFECTION WITH CHEF-SELECTED INGREDIENTS, THEN STACKED HIGH WITH LAYER AFTER LAYER OF RICH, INTENSE FLAVOUR. IT JUST DOESN'T GET ANY BETTER THAN THIS. THAT'S THE ART OF THE CRAFT BURGER.

*Served with house-made garlic dill pickles & homestyle fries.*



**NEW SUNRISE BURGER®**  
Fried egg, pepper Jack, bacon, lettuce, red onion & tomato with Chili's Signature sauce. 16.49

**NEW ULTIMATE BACON BURGER**  
Double bacon, cheddar, pickles, lettuce, red onion, tomato, jalapeño aioli, spicy Buffalo sauce & honey-chipotle sauce. 16.49

**SOUTHERN SMOKEHOUSE BURGER**  
Applewood smoked bacon, sharp cheddar cheese, garlic dill pickles, crispy onion rings, leaf lettuce, tomato & Chili's Signature sauce. Served with a side of Chili's classic BBQ sauce. 16.49

**OLDTIMER® WITH CHEESE**  
A Chili's classic topped with garlic dill pickles, leaf lettuce, tomato, red onion & mustard. 13.99

**CLASSIC BACON BURGER**  
Applewood smoked bacon, sharp cheddar cheese, garlic dill pickles, leaf lettuce, tomato, red onion & Chili's Signature sauce. 15.49

**GUACAMOLE BURGER**  
Fresh guacamole, Monterey Jack cheese, fire-roasted jalapeños, sauteed red & green bell peppers, caramelized onions & cumin-lime sour cream. 15.49

## HANDHELDS

Served with homestyle fries.

**BACON AVOCADO CHICKEN SANDWICH**  
Grilled chicken breast topped with applewood smoked bacon, jalapeño Jack cheese, sliced avocado, sauteed onions, lettuce mix, tomato & cilantro mayo on a toasted pretzel roll. 14.99

**STEAK SANDWICH\***  
Our grilled AAA Alberta sirloin cooked to your liking. Served open faced on garlic toast & topped with crispy onion rings. 16.99

**BUFFALO CHICKEN RANCH SANDWICH**  
Crispy chicken with spicy Buffalo sauce, sliced tomato, lettuce & house-made ranch. 14.50



## MIX & MATCH FAJITAS

SIZZLING FAJITAS WITH CHIPOTLE GARLIC BUTTER, CHOPPED CILANTRO, BELL PEPPERS & CARAMELIZED ONIONS. SERVED WITH MIXED CHEESE, GUACAMOLE, PICKLED JALAPEÑOS, SOUR CREAM, PICO DE GALLO, SALSA & FLOUR TORTILLAS.

CHOOSE TWO 18.99

Grilled Chicken • Pork Carnitas • Grilled Steak (add 1.00) • Seared Shrimp (add 1.00)

OR MAKE IT A TRIO 24.99

*Make it* **CADILLAC STYLE**  
with citrus-chile rice & black beans 3.99

*Load up* **YOUR FAJITAS**  
with white queso & pico de gallo for 1.00

## QUESADILLAS

**SANTA FE QUESADILLAS**  
Flour tortillas stuffed with sliced marinated chicken with house-made corn & black bean salsa, Monterey Jack & spicy Santa Fe sauce. Served with house-made pico de gallo & sour cream. 14.50

**BACON RANCH QUESADILLAS**  
Flour tortillas stuffed with chicken, mixed cheese, chile spices, applewood smoked bacon & house-made ranch. Served with house-made pico de gallo, sour cream & ancho-chile ranch. 14.50

## TOP SHELF TACOS

THREE TACOS WRAPPED IN SOFT FLOUR TORTILLAS, SERVED WITH CITRUS-CHILE RICE, BLACK BEANS, HOUSE-MADE PICO DE GALLO, SLICED AVOCADO & CHOPPED CILANTRO.

**RANCHERO CHICKEN TACOS**  
Seasoned chicken over Jack cheese & topped with citrus-chile sauce & queso fresco. 14.49

**SPICY SHRIMP TACOS**  
Spicy chile-lime shrimp topped with house-made zesty coleslaw. 15.49

## BURRITOS

Handmade to order & served with black beans

**SMOTHERED SMOKED CHICKEN BURRITO**  
House-smoked chicken, mixed cheese, house-made pico de gallo, smokey pasilla-honey chile sauce & citrus-chile rice wrapped in a warm flour tortilla. Smothered with sour cream sauce & melted cheese. Topped with pasilla-honey chile sauce & chopped cilantro. 13.50

**SMOTHERED CARNITAS BURRITO**  
Tender, slow-cooked pork, mixed cheese, house-made pico de gallo & citrus-chile rice wrapped in a warm flour tortilla. Smothered with green chile sauce & melted cheese. Topped with cumin-lime sour cream, house-made corn & black bean salsa and chopped cilantro. 13.50

**GRILLED SMOKED CHICKEN BURRITO**  
House-smoked chicken, mixed cheese, house-made pico de gallo, smokey pasilla-honey chile sauce & citrus-chile rice wrapped in a warm flour tortilla & grilled. Served with a side of pasilla-honey chile sauce. 12.50



*Fresh Mex Bowls available with:*

• GRILLED CHICKEN 14.99  
• SEARED SHRIMP 15.49  
• GRILLED STEAK 15.99

## ENCHILADAS

3 baked enchiladas served with citrus-chile rice & black beans.

**JALAPEÑO BBQ CHICKEN ENCHILADAS**  
Seasoned chicken, jalapeños, Chili's classic BBQ sauce & Monterey Jack cheese. Topped with sour cream sauce, melted mixed cheese, a drizzle of Chili's classic BBQ sauce & pickled jalapeños. 15.49

**SOUR CREAM CHICKEN ENCHILADAS**  
Seasoned chicken & Monterey Jack cheese. Topped with sour cream sauce, melted mixed cheese, chopped cilantro and house-made corn & black bean salsa. 14.49

**GREEN CHILE CHICKEN ENCHILADAS**  
Seasoned chicken & Monterey Jack cheese. Topped with green chile sauce, melted mixed cheese, chopped cilantro and house-made corn & black bean salsa. 14.49



## BABY BACK RIBS

SLOW-COOKED AT 212° WITH OUR SIGNATURE SEASONING, PECAN-SMOKED & BASTED WITH THE SAUCE OF YOUR CHOICE. WE DO IT ALL RIGHT HERE, IN-HOUSE.



ORIGINAL  
Chili's classic BBQ sauce.



HONEY-CHIPOTLE  
Sweet heat Honey-Chipotle sauce.

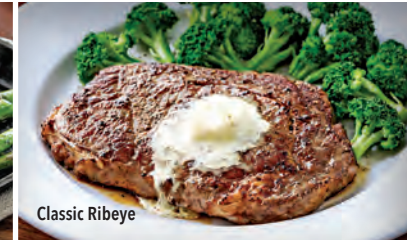
**FULL RACK**  
Served with homestyle fries & seasonal veggies. 25.99

**HALF RACK**  
Served with homestyle fries & seasonal veggies. 20.99

## SIZZLING STEAKS

OUR SIZZLING STEAKS ARE SERVED ON A BED OF GRILLED ASPARAGUS & GARLIC ROASTED TOMATOES WITH A SIDE OF HOMESTYLE FRIES.

**CITRUS-CHILE AVOCADO SIRLOIN®**  
AAA Alberta 6 oz. sirloin with Chili's seasoning, a drizzle of spicy citrus-chile sauce & topped with grilled avocado and chopped cilantro. 22.49  
Also available in our 12 oz. Classic Ribeye\* 28.49



**HONEY-CHIPOTLE SHRIMP & SIRLOIN®**  
AAA Alberta 6 oz. sirloin with chile spices, topped with seared honey-chipotle glazed shrimp & chopped green onions. 23.99  
Also available in our 12 oz. Classic Ribeye\* 29.99

**ANCHO-CRUSTED SIRLOIN®**  
AAA Alberta 6 oz. sirloin with ancho-garlic rub & chopped green onions. Served with a side of smokey pasilla-honey chile sauce. 22.49  
Also available in our 12 oz. Classic Ribeye\* 28.49

## CLASSIC STEAKS

**CLASSIC RIBEYE®**  
Aged Canadian Premium 12 oz. steak topped with garlic butter. Served with seasonal veggies, loaded red skin mashed potatoes & garlic toast. 27.99

**CLASSIC SIRLOIN®**  
AAA Alberta 6 oz. sirloin with our own special seasonings & topped with garlic butter. Served with seasonal veggies, loaded red skin mashed potatoes & garlic toast. 19.99

**6 OZ. CLASSIC SIRLOIN WITH GRILLED AVOCADO®** (420 cal)  
AAA Alberta 6 oz. sirloin with southwestern spices & drizzled with spicy citrus-chile sauce, topped with grilled avocado slices, garlic roasted tomatoes & chopped cilantro. Served with fresco salad. 22.49

*Plus up your steak with melted Pepper Jack for 1.99*

*How do you want your steak?*

RARE Red throughout • MEDIUM-RARE Slightly pink with a red center  
MEDIUM Light pink with no traces of red • MEDIUM-WELL Fading traces of pink  
WELL-DONE No pink

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\*NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. APPROXIMATE PRE-COOKED WEIGHTS. ACTUAL WEIGHT MAY VARY.