



Appetizers

Bacon Cheese Rice Balls

Panko crusted risotto rice balls stuffed with smoked bacon, green onion, and cheddar cheese fried to golden brown. Served over creamy marinara sauce • 11

Mexican Beef Triangles

Puff pastry triangles filled with Mexican spice ground beef and black beans.

Served with Caiun aioli • 11

Chicken Taquitos

Roasted chicken, pico de gallo, cilantro and Tex-Mex cheese served with guacamole and sour cream • 12

Blue Crab Cakes

Served with curry Mayonnaise • 12

Lamb & Beef Chevaps

Grilled in house made ground lamb & beef rolls served with roasted red peppers feta dipping sauce • 12

Perogies

Topped with sautéed onions, bacon and cheese. Served with sour cream • 10

Thai Chicken & Chips

Crispy Thai Chicken tenders served over lattice fries drizzled with tangy Thai-glaze • 12

NACHOS

Nachos Grande

Multi-coloured corn chips loaded with Tex-Mex cheese, tomatoes, lettuce, green onions, black olives and jalapeños. Served with salsa and sour cream **Small** • 12 **Large** • 15

Irish Nachos

Crispy lattice fries loaded with Tex-Mex cheese, crispy bacon, green onion, jalapeños and tomato. Served with sour cream and guacamole • 14

Vegetable Tempura

Broccoli, zucchini ribbon & asparagus in a light crispy batter served with wasabi aioli • 10

Chicken Quesadilla

Oven baked tortilla stuffed with Mexican spiced chicken breast, bell peppers, onion and Tex-Mex cheese served with sour cream and salsa • 12

Coconut Shrimp

Served with sweet chili Thai sauce • 11

Crispy Calamari

Lightly breaded calamari, peppers and jalapeños fried to golden brown. Served with garlic aioli • 12

Crispy Chicken Bites

Crispy chicken bites tossed in sweet chili Thai sauce. Served with French fries • 12

Feta Bruschetta

Garlic aioli and balsamic glaze • 10

Garlic Bread

Traditional garlic butter on Italian bread • 6 **Add Cheese •** 3 **Bacon •** 2

Halloumi Fries

Crispy fried halloumi cheese with tarragon aioli and Sriracha marinara • 11

DIP IT....

Lobster Crab Dip

Oven baked lobster meat, crab meat, onion, red peppers and cream cheese blend topped with Tex-Mex cheese. Served with tortilla chips and warm pita • 13

Spinach & Artichoke

A perfect blend of artichoke, spinach, onions and cream cheese. Served with tortilla chips and warm pita bread for dipping • 12

Mozzarella Sticks • 11

Fried Cheese Curds • 11

Stuffed Potato Skins • 10

Dill Pickles • 10





CHEF PICKS

Jalapeño Shrimp

Jalapeños stuffed with black tiger shrimp and cream cheese wrapped with bacon served with sour cream and pico de gallo • 15

Blackened Fish Taco

Blackened haddock on fired flour tortillas with sour cream, pico de gallo and smoked paprika honey aioli • 15

Jerk Chicken Taco

Jerk chicken, and pineapple on fired flour tortillas with sour cream, pico de gallo and smoked paprika honey aioli • 15

Chicken Bacon Ranch Roll Ups

Fresh chicken tenders rolled with bacon and banana peppers drizzled with southern ranch sauce • 15

Mussel Lovers

Fresh PEI mussels with bell peppers, onions and smoked bacon. Steamed with your choice of white wine gorgonzola cream sauce, coconut curry sauce or spicy tomato sauce • 15

Tapas Grill

Grilled chicken souvlaki, shrimp and baby squid served with Greek salad and tzatziki sauce • 16

POUTINE

Classic

French fries, cheese curds and gravy • 12

Pulled Pork Poutine

Cheese curd poutine topped with pulled pork and crispy onion straws • 15

Bacon Cheese Burger

Traditional cheesy poutine with ground beef, bacon and cheddar cheese • 15

Chicken BLT

Our classic cheese curd poutine topped with chicken, bacon, caramelized onion, lettuce and tomato • 15

FOR THE TABLE

Deep Fried Platter

Signature wings, beef triangles, mozzarella sticks, stuffed potato skins, dill pickles, onion rings, garlic bread with cheese, veggie sticks and dipping sauces • 25

Seafood Platter

Blue Crab cakes, fried calamari, coconut shrimp and fresh PEI mussels in a white wine cream sauce. Served with dips • 25





Soups & Greens

DRESSINGS

Homemade • Balsamic Vinaigrette, Greek, Raspberry, Ranch, Oil & Vinegar, Dill **Classic** • Italian, French, Thousand Island, Blue Cheese

Add Chicken or Shrimp • 4 **Add** 7oz Striploin or Grilled Salmon • 7

Soup of the day

Made fresh every day. Served with a warm roll and crackers • 6

French Onion Soup • 7

Caesar

Crisp romaine lettuce tossed in a creamy garlic sauce topped with croutons, bacon bits, red onion and parmesan cheese

Small • 8 **Large** • 12

Greek

Crisp romaine lettuce topped with tomato, cucumber, sweet bell peppers, red onion, kalamata olives and feta cheese. Served with homemade Greek dressing

Small • 8 Large • 12

Soup. Salad & Bruchetta

A bowl of our daily homemade soup. Served with your choice of Caesar, Greek or Chef salad & freshly made bruschetta • 13 Substitute French onion soup • 3

Beef Tenderloin Caprese

Fresh mix greens filled with balsamic marinated tenderloin, grape tomato, fresh mozzarella, red onion and fresh basil extra virgin olive oil • 18

Julienne Salad

Swiss and cheddar cheeses, peameal bacon, grilled chicken breast, hard boiled egg, tomato, cucumber, bell peppers and red onion. Served over a bed of crisp greens • 15

Roasted Beet Root Salad

Baby spinach, warm beet root, avocado, cherry tomato, red onion, roasted walnuts and goat cheese with balsamic dressing • 13

Portobello Salmon Salad

Baby spinach, grilled portobello mushroom, cherry tomato, goat cheese and roasted walnuts with balsamic dressing topped with Cajun salmon • 17

Grilled Vegetables & Warm Goat Cheese Salad

House mixed greens with grilled eggplant, zucchini, red peppers, green peppers and asparagus, topped with warm goat cheese and drizzled with balsamic reduction • 15

Mexican Salad

Crisp romaine lettuce, grilled chicken, smoked bacon, cucumber, cherry tomato, avocado, grilled pineapple, Tex-Mex cheese and crunchy tortilla chips served with ranch dressing • 16





Sandwiches

CHOICE OF SIDE All Sandwiches & Wraps are served with a choice of French fries, house salad, daily soup or onion rings.

Substitute Sweet potato fries, lattice fries, Caesar salad or Greek salad • 2 French onion soup or poutine • 4

BBQ Braised Beef Brisket Sandwich

Horseradish mayo, red onion and Swiss cheese on a bun • 15

Beef Tenderloin Philly

Sautéed bell peppers, red onion and mozzarella cheese on a Portuguese bun • 18

Steak Melt

7 oz. New York steak grilled to perfection, topped with sautéed mushrooms, onions and melted Swiss cheese. Served on a Portuguese bun • 16

Southern Fried Chicken

Buttermilk marinated fried chicken, bacon, provolone, chipotle mayo, lettuce, tomato and pickle on a Portuguese bun • 14

Chicken or Turkey Club

Choice of grilled chicken or turkey breast with smoked bacon, cheddar cheese. lettuce and tomato • 13

Hawaiian Chicken Melt

Grilled pineapple, chicken breast, Swiss cheese, ham, lettuce and red onion on a toasted ciabatta bun • 14

Pulled Pork

Slow roasted tender pulled pork, smothered in Guinness BBQ sauce, topped with crispy straw onions and Tex-Mex cheese. Served on a brioche bun • 13

Deli Reuben

Shaved smoked meat topped with sauerkraut, Russian dressing and Swiss cheese, grilled to perfection on light rye bread • 14

French Beef Dip

Shaved roast beef piled high on a fresh ciabatta bun melted with Swiss cheese. Served with hot au jus • 15



Wraps Choice of White or Whole Wheat Wrap

Beef & Lamb Kebab Wrap

Grilled beef & lamb kebabs, lettuce, tomato, cucumber, red onion and roasted red pepper feta sauce • 13

Chicken Goat Cheese Wrap

Grilled balsamic chicken, spinach, roasted red peppers and qoat cheese • 14

Buffalo Wrap

Chicken fingers tossed in buffalo sauce, wrapped with tomato, lettuce and Tex-Mex cheese • 14

Southwest Chicken Wrap

Tex-Mex chicken, avocado, lettuce, tomato, Tex-Mex cheese and Cajun aioli • 14

Chicken Finger Wrap

Chicken fingers wrapped with tomato, lettuce, Tex-Mex cheese and ranch dressing • 14





Burgers

Our 8oz. Prime Rib burgers are dressed with "Killer Burger Sauce" and garnished with lettuce, tomato, onion and pickle.

CHOICE OF SIDE

French fries, house salad, daily soup or onion rings. Substitute sweet potato fries, lattice fries, Caesar salad or Greek salad • 2 French onion soup or poutine • 4

Chef Burger

Aged cheddar cheese, smoked bacon, piled high with onion straws and chipotle mayo sauce • 14

Hawaiian Burger

Pineapple, ham and Swiss cheese • 14

Grand Slam Burger

Double prime rib burger topped with sautéed mushroom, cheddar cheese, Swiss cheese and fried onion • 17

Lamb Burger

Tzatziki sauce and feta • 14

Bison Burger

Smoked bacon, fried jalapeños, cheddar cheese and crispy onion • 16

Loaded Swiss Burger

Smoked bacon, sautéed mushroom, onion and Swiss cheese • 14

Sasquatch Burger

Peameal bacon, fried egg and cheddar cheese • 14

Veggie burger

Grilled Portobello, avocado and warm goat cheese • 14

Nacho burger

Mixed cheese, crushed tortilla chips, salsa, sour cream, guacamole and jalapeños • 14

Prime Rib Burger Deluxe

Mixed cheese and crispy bacon • 14



Wing Sauces

Frank's Hot Mexican Hot Sriracha Hot Suicide Medium Mild Buffalo Chipotle BBQ Whisky BBQ Guinness BBQ Smoky BBQ Honey Garlic Roasted Honey Garlic Caribbean Jerk Sweet Chili Thai Whisky Mustard

Sauce Duos
Cajun Ranch
Hot & Honey
Buffalo Ranch
Roasted Honey
Garlic Ranch

Dry Rubs
Cajun
Garlic Parmesan
Cheese
Lemon Pepper
Sea Salt &
Pepper
Roasted Garlic



Pub Fare

CHOICE OF SIDE

French fries, house salad, daily soup or onion rings.

Substitute Sweet potato fries, lattice fries, Caesar salad or Greek salad • 2

French onion soup or poutine • 4

Beef Tenderloin Pie

Braised beef tenderloin tips in a portobello mushroom demi-glaze, baked with puff pastry and topped with beef gravy. Served with your choice of side • 16

Chicken Pot Pie

A blend of carrots, onions, green peas, celery and chicken in a creamy sauce, topped with golden pastry. Served with your choice of side • 15

Sheppard's Pie

A seasoned mix of minced sirloin, corn, green peas, diced carrots, celery and onions topped with mashed potatoes, cheddar cheese baked until golden brown. Served with your choice of side • 15

Beef Stuffed Yorkshire

Shaved roast beef, sautéed onion, mushroom and gravy in a homemade Yorkshire pudding. Served with a choice of side • 15

Halibut & Chips

Beer battered Alaskan halibut filet fried to golden brown. Served with French fries, Caesar salad and coleslaw • 16

Classic Meat Loaf

Home made meat loaf topped with wilted cabbage cream glaze. Served with mashed potatoes and steamed vegetables • 15

Chicken Tenders

Breaded, house spiced marinated chicken tenders fried to golden brown. Served with fries, coleslaw and plum sauce • 14

Fajitas

A skillet loaded with sweet onions & peppers and your choice of steak, chicken or shrimp. Served with jambalaya rice, flour tortillas, cheese, tomato, shredded lettuce, salsa and sour cream • 17



Asian Delights

Bombay Butter Chicken

Tender chicken cooked with butter chicken sauce. Served on a bed of steamed basmati rice, naan bread and fresh tomato corriander salsa • 16

Spicy Thai Chicken Stir-Fry

Grilled chicken breast, bell peppers, onion and broccoli tossed in a homemade spicy Thai sauce. Served on a bed of basmati rice or linguine noodles topped with green onion, carrot and beans sprouts mix • 16

Chicken Curry Bowl

Homemade 10 spices infused authentic Indian mild curry with chicken and potato. Served with steamed basmati rice, naan bread and fresh tomato coriander salsa • 16 **ASK YOUR SERVER TO SPICE IT UP!!!**

Chicken & Shrimp Pad Thai

Rice noodles with chicken, black tiger shrimp, green onion, bell peppers, bean sprouts and fried egg, tossed in a tangy Pad Thai sauce and topped with crushed peanuts • 16

Vegetable Pad Thai

Rice noodles with mushroom, green onion, bell peppers, broccoli, carrots, bean sprouts and fried egg, tossed in a tangy Pad Thai sauce and topped with crushed peanuts • 14



Fresh Pasta & Risotto

All pastas are served with garlic bread. Add cheese • 2

Blushing Lobster Pasta

Fresh fettuccine pasta with whole lobster tail, black tiger shrimp, shitake mushroom, baby spinach and red onion in a rose sauce • 22

Seafood Linguine

Fresh linguine pasta with fresh mussels, tiger shrimp, jumbo scallops, baby squid and fresh lemon juice in a fresh herbs garlic tomato sauce • 20

Seafood Curry Pasta

Fresh fettuccine with lobster tail, black tiger shrimp, scallops, green onion, red onion and roasted red peppers in a coconut curry cream sauce • 20

Chicken Shitake Penne

Penne with grilled chicken, shitake mushroom, cherry tomato and baby spinach in a roasted tomato cream sauce • 17

Chicken Carbonara Pasta

Fresh linguine pasta with pancetta (Italian bacon), grilled chicken breast, onion and fresh tomato in a classic alfredo sauce • 17

Jambalaya

Black tiger shrimp, grilled chicken breast, spicy sausage, jalapeños, onion and bell peppers in a Creole sauce. Served on a bed of basmati rice or fresh linguine noodle • 18

Meat Lasagna

Homemade 100% ground beef, baked with three cheeses and served with Caesar salad • 16

Spinach & Goat Cheese Penne

Portobello mushroom, red onion, roasted red peppers, black olives and baby spinach in a tomato cream sauce topped with goat cheese • 16

Fresh Fettuccine Alfredo

Fettuccine tossed in creamy alfredo sauce • 12 Add Grilled chicken breast or Tiger shrimp • 4

Seafood Risotto

Fresh PEI mussels, black tiger shrimp, jumbo scallops, green onion and tomato white wine chicken broth and fresh parmesan • 20

Roasted Chicken Risotto

Slowly baked Arborio rice with roasted chicken, celery, caramelized onion, roasted red peppers, grape tomato and baby spinach white wine chicken broth and fresh parmesan • 18

Braised Beef & Wild Mushroom Risotto

Portobello, button mushroom and onion white wine chicken broth and fresh parmesan topped with braised beef short rib • 19

Braised Beef Short Rib Mac & Cheese

Macaroni and cheese with pulled beef brisket baked with mix cheese and panko parmesan crumble drizzled with cheese sauce • 20

Lobster Mac & Cheese

Baked with mix cheese and panko parmesan crumbles • 17

Smoked Bacon Mac & Cheese

Baked with mix cheese and panko parmesan crumbles • 15





Steak, Lamb Chicken & Liver

Add: Lobster Tail or Jumbo Scallop • 8 **Grilled Tiger Shrimp** • 5

Steak & Lobster

Grilled 10oz strip-loin steak topped with lobster tail and sautéed mushroom onion red wine demi-glaze, served with mashed potatoes and steamed vegetables • 26

Santa Fe Fillet

Pan seared 6oz beef tenderloin, bourbon spike demi glaze, mashed potato and seasonal vegetables • 26

Braised Beef Short Rib

In house marinated short rib braised for full day served with mashed potato and steamed vegetables • 25

Just Grilled Steak

Grilled 10oz Angus steak, red wine demi glaze, mashed potatoes and seasonal vegetables • 22

Grilled Rack of Lamb

Baked Greek potatoes, seasonal vegetables, oregano lemon olive oil and tzatziki sauce • 26

Liver, Bacon & Onion

Served with mashed potatoes and seasonal vegetables and gravy • 16

Veal Parmesan

Served with Fettuccine in tomato or Alfredo sauce • 16

Chicken or Lamb Souvlaki

A double skewer of marinated chicken or lamb on a bed of pilaf rice. Served with roasted Greek potatoes, Greek salad and tzatziki • 17

Chicken & Lamb Souvlaki

Skewer of each chicken and lamb souvlaki on a bed of yellow rice pilaf, Greek salad, Greek potatoes and tzatziki • 18

Chicken Parmesan

Served with Fettuccine in tomato or Alfredo sauce • 17

Garlic Jalapeños Chicken

Breaded chicken breast in a rich garlic ialapeño cream sauce. Served with steamed basmati rice and Greek salad • 17

Irish Chicken

Pan sizzled chicken breast topped with bacon and wild mushroom Irish whiskey glaze served with Greek potatoes and steamed seasonal vegetables • 18

Seafood

Bowl of Seafood

Cuban lobster tail, Fresh PEI mussels, black tiger shrimp, calamari and scallops in a white wine lightly spiced tomato sauce. Served with lightly toasted baquette • 22

Atlantic Salmon & Shrimp

Baked Atlantic Salmon topped with grilled shrimp and homemade strawberry, mango apple chutney. Served with vegetable rice pilaf and steamed vegetables • 20

Angry Salmon

Linguine pasta with black tiger shrimp, bell peppers, artichoke hearts and baby spinach in a rose sauce, topped with baked spicy Cajun Atlantic salmon • 18

Pan Seared Pickerel

Cajun rubbed pickerel topped with star fruit mango glaze served with jambalaya rice and steamed vegetables • 20



