

APPETIZERS

BACON CHEESE RICE BALLS 12

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

MEXICAN BEEF TRIANGLES 13

Puff pastry triangles filled with Mexican spiced ground beef and black beans. Served with cajun aioli.

CHICKEN TAQUITOS 13

Roasted chicken, pico de gallo, cilantro and Tex-Mex cheese. Served with guacamole and sour cream.

BLUE CRAB CAKES 15

Served with curry mayonnaise.

LAMB & BEEF CHEVAPS 15

Made in house grilled ground lamb & beef rolls. Served with roasted red pepper feta dipping sauce.

PEROGIES 12

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

THAI CHICKEN & CHIPS 15

Crispy Thai chicken tenders served over lattice fries drizzled with tangy Thai-glaze.

CHICKEN QUESADILLA 16

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

COCONUT SHRIMP 15

Served with sweet chili Thai sauce.

FETA BRUSCHETTA 13

Garlic aioli and balsamic glaze.

CRISPY CALAMARI 15

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

CRISPY CHICKEN BITES 14

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

GARLIC BREAD 7

Traditional garlic butter on Italian bread.
Add Cheese 3 | Bacon 2

DIP IT

LOBSTER CRAB 14

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

SPINACH & ARTICHOKE 13

A perfect blend of artichoke, spinach, onions and cream cheese. Served with tortilla chips and warm pita.

HUMMUS 12

Tzatziki, dill, olives and warm pita.

NACHOS

NACHOS GRANDE 16

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

IRISH NACHOS 17

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

PUB APPS

• MOZZARELLA STICKS 12

• FRIED CHEESE CURDS 12

• STUFFED POTATO SKINS 13

Topped with BBQ sauce, melted cheese, green onions and bacon.

• DILL PICKLES 11

• GYOZA WAYGU BEEF DUMPLING 13

Served with soy Thai chili sauce.

POUTINE

CLASSIC 12

French fries, cheese curds and gravy.

CHICKEN BLT 16

Our classic cheese curd poutine with chicken, bacon, caramelized onion, lettuce and tomato. Topped with carrots and bean sprouts.

PULLED PORK 16

Cheese curd poutine topped with pulled pork and crispy onion straws.

BACON CHEESE

BURGER 16

Traditional cheesy poutine with ground beef, bacon and cheddar cheese.

CHEF PICKS

JALAPEÑO SHRIMP 16

Jalapeños stuffed with black tiger shrimp and cream cheese wrapped with bacon. Served with sour cream and pico de gallo.

BLACKENED FISH TACO 16

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

TAPAS GRILL 20

Grilled chicken souvlaki, shrimp and baby squid. Served with Greek salad and tzatziki sauce.

MUSSEL LOVERS 16

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.

JAMBALAYA 20

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.

JERK CHICKEN TACO 16

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

FOR THE TABLE

DEEP FRIED PLATTER 30

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

SEAFOOD PLATTER 32

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

SOUP & GREENS

SOUP OF THE DAY 6

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

FRENCH ONION SOUP 7

CAESAR S 10 | L 14

Crisp Romaine lettuce tossed in a creamy garlic sauce. Topped with croutons and parmesan cheese.

GREEK S 10 | L 14

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

SOUP, SALAD & BRUCHETTA 15

A bowl of our daily homemade soup. Served with your choice of caesar, Greek or chef salad & freshly made bruschetta.
Substitute French onion soup 4.

BEEF TENDERLOIN CAPRESE 20

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

JULIENNE SALAD 19

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.

ROASTED BEET ROOT SALAD 16

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

PORTOBELLO SALMON SALAD 20

Baby spinach, grilled portobello mushroom, cherry tomato, goat cheese and roasted walnuts with balsamic dressing. Topped with Cajun salmon.

GRILLED VEGETABLES & WARM GOAT CHEESE SALAD 16

House mixed greens with grilled eggplant, zucchini, red peppers, green peppers and asparagus. Topped with warm goat cheese and drizzled with balsamic reduction.

MEXICAN SALAD 19

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

DRESSINGS

Homemade: Balsamic Vinaigrette, Greek, Raspberry, Ranch, Oil & Vinegar, Dill.

Classic: Italian, French, Thousand Island, Blue Cheese.

Add: Chicken 6 | Shrimp 7

Add: 7oz Striploin or Grilled Salmon 12

SIDES KICKS

• French Fries:

Small 7 | Large 10

• Sweet Potato:

Small 8 | Large 11

• Lattice Fries:

Small 8 | Large 11

• Onion Rings:

Small 7 | Large 10

• Frings:

Small 7 | Large 9

• Veggies & Dip 4

Carrots & Celery

• Jaffna Fries 12

• Bowl of Chili 10

Served with garlic bread

OUR FAMOUS BBQ RIBS & WINGS

PORK SIDE RIBS

Half 17 | Full 23

RIB & WING COMBO: 23

Served with choice of side

TRY OUR FAMOUS WINGS LIGHTLY BREADED OR NAKED WITH CHOICE OF SAUCE OR DRY RUB!

WINGS, VEGGIES & DIP: 1LB 14 | 2LB 27

WINGS, FRIES & DIP: 1LB 16

DIPPING SAUCES:

CHOICE OF RANCH, DILL OR BLUE CHEESE 1

WINGS SAUCES

- Frank's Hot
- Guinness BBQ
- Mexican Hot
- Smoky BBQ
- Sriracha Hot
- Honey Garlic

- Suicide
- Roasted Honey Garlic
- Medium
- Pineapple Curry
- Caribbean Jerk

- Buffalo
- Sweet Thai Chili
- Chipotle BBQ
- Gar Par
- Whisky BBQ
- BBQ

SAUCE DUOS

- Cajun Ranch
- Hot & Honey
- Buffalo Ranch

- Roasted Honey Garlic Ranch
- Spicy Gar Par

DRY RUBS

- Cajun
- Garlic Parmesan Cheese
- Sea Salt & Pepper

- Roasted Garlic
- Lemon Pepper

CHOICE OF SIDE: All sandwiches 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 3 French onion soup or poutine 4.

SANDWICHES

BBQ BRAISED BEEF BRISKET SANDWICH 18

Horse radish mayo, red onion and Swiss cheese on a bun.

BEEF TENDERLOIN PHILLY 18

Sautéed bell peppers, red onion and mozzarella cheese on a ciabatta bun.

STEAK MELT 18

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

SOUTHERN FRIED CHICKEN 16

Buttermilk marinated fried chicken, bacon, provolone, chipotle mayo, lettuce, tomato and pickle on a ciabatta bun.

CHICKEN OR TURKEY CLUB 16

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

HAWAIIAN CHICKEN MELT 16

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

PULLED PORK 16

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

DELI REUBEN 16

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

FRENCH BEEF DIP 16

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

WRAPS

BEEF & LAMB KEBAB WRAP 15

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

CHICKEN GOAT CHEESE WRAP 15

Grilled balsamic chicken, spinach, roasted red peppers and goat cheese.

BUFFALO WRAP 15

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

SOUTHWEST CHICKEN WRAP 15

Tex-Mex chicken, avocado, lettuce, tomato, Tex-Mex cheese and cajun aioli.

CHICKEN FINGER WRAP 15

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

CHOICE OF SIDE:

All 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 3 French onion soup or poutine 4

BURGERS

CHOICE OF SIDE: French fries, house salad, daily soup or onion rings.

SUBSTITUTE: Sweet potato fries, lattice fries, Caesar salad or Greek salad 3, French onion soup or poutine 4

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

CHEF BURGER 16

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

GRAND SLAM BURGER 20

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

BISON BURGER 18

Smoked bacon, fried jalapeños, cheddar cheese and crispy onion.

LAMB BURGER 17

Tzatziki sauce and feta.

HAWAIIAN BURGER 16

Pineapple, ham and Swiss cheese.

LOADED SWISS BURGER 16

Smoked bacon, sautéed mushroom, onion and Swiss cheese.

SASQUATCH BURGER 16

Peameal bacon, fried egg and cheddar cheese.

VEGGIE BURGER 16

Grilled portobello, avocado and warm goat cheese.

NACHO BURGER 16

Mix cheese, crushed tortilla chips, salsa, sour cream, guacamole and jalapeños.

PRIME RIB BURGER DELUXE 16

Mix cheese and crispy bacon.

ASIAN DELIGHTS

BOMBAY BUTTER CHICKEN 18

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

CHICKEN & SHRIMP PAD THAI 20

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.

SPICY THAI CHICKEN STIR-FRY 18

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.

VEGETABLE PAD THAI 16

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.

CHICKEN CURRY BOWL 18

Homemade 10 spices infused authentic Indian mild curry with chicken and potato. Served with steamed basmati rice, naan bread and mango chutney.

ASK YOUR SERVER TO SPICE IT UP!!!

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 3, French onion soup or poutine 4

BEEF TENDERLOIN PIE 18

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.

CHICKEN POT PIE 17

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

HALIBUT & CHIPS 18

Beer battered Alaskan halibut fillet fried to a golden brown. Served with French fries and coleslaw.

SHEPHERD'S PIE 16

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.

CHICKEN TENDERS 16

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

FAJITAS 20

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.

BEEF STUFFED YORKSHIRE 17

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

CLASSIC MEAT LOAF 18

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

FRESH PASTA & RISOTTO

All pastas are served with garlic bread. Add cheese 3

BLUSHING LOBSTER PASTA 24

Fresh fettuccine pasta with whole lobster tail, black tiger shrimp, shiitake mushroom, baby spinach and red onion in a rosé sauce.

SEAFOOD LINGUINE 24

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

SEAFOOD CURRY PASTA 24

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

CHICKEN SHIITAKE PENNE 18

Penne with grilled chicken, shiitake mushroom, cherry tomato and baby spinach in a roasted tomato cream sauce.

CHICKEN CARBONARA PASTA 18

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

MEAT LASAGNA 18

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

FRESH FETTUCCINE ALFREDO 12

Fettuccine tossed in creamy alfredo sauce. Add grilled chicken breast 6 | Tiger shrimp 7

LOBSTER RAVIOLI & SHRIMP 22

Tossed in pesto sauce.

SPINACH & GOAT CHEESE PENNE 16

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

SEAFOOD RISOTTO 24

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

ROASTED CHICKEN RISOTTO 18

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.

BRAISED BEEF & WILD MUSHROOM RISOTTO 22

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

BRAISED BEEF SHORT RIB MAC & CHEESE 20

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

LOBSTER MAC & CHEESE 18

Baked with mix cheese and panko parmesan crumbles.

SMOKED BACON MAC & CHEESE 16

Baked with mix cheese and panko parmesan crumbles.

CHICKEN & VEAL

CHICKEN SOUVLAKI 20

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

CHICKEN PARMESAN 20

Served with Fettuccine in tomato or Alfredo sauce.

VEAL PARMESAN 20

Served with Fettuccine in tomato or Alfredo sauce.

SEAFOOD

BOWL OF SEAFOOD 28

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

ATLANTIC SALMON & SHRIMP 24

Baked Atlantic Salmon topped with grilled shrimp and homemade strawberry, mango apple chutney. Served with jambalaya rice and steamed vegetables.

GARLIC JALAPEÑOS CHICKEN 19

Breaded chicken breast in a rich garlic jalapeño cream sauce. Served with steamed basmati rice and steamed seasonal vegetables.

IRISH CHICKEN 18

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

ANGRY SALMON 24

Linguine pasta with black tiger shrimp, bell peppers, artichoke hearts and baby spinach in a rose sauce. Topped with baked spicy cajun Atlantic salmon.

PAN SEARED PICKEREL 22

Cajun rubbed pickerel topped with star fruit mango glaze. Served with jambalaya rice and steamed vegetables.

STEAK, LAMB & LIVER

Add: Lobster tail or jumbo scallop 12 Grilled tiger shrimp 7

STEAK & LOBSTER 36

Grilled 10oz strip-loin steak topped with lobster tail and sautéed mushroom onion red wine demi-glaze. Served with mashed potatoes and steamed vegetables.

SANTA FE FILLET 30

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

BRAISED BEEF SHORT RIB 28

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

JUST GRILLED STEAK 30

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

GRILLED RACK OF LAMB 32

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

LIVER, BACON & ONION 18

Served with mashed potatoes, seasonal vegetables and gravy.

LAMB SOUVLAKI 21

A double skewer of lamb souvlaki on a bed of yellow rice pilaf, Greek salad, Greek potatoes and tzatziki.