



APPETIZERS

BACON CHEESE RICE BALLS 13
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 14
Roasted chicken, pico de gallo, cilantro and Tex-Mex cheese. Served with guacamole and sour cream.

BLUE CRAB CAKES 16
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 13
Topped with sautéed onions, bacon and cheese. Served with sour cream.

THAI CHICKEN & CHIPS 16
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 16
Served with sweet chili Thai sauce.

FETA BRUSCHETTA 14
Garlic aioli and balsamic glaze.

CRISPY CALAMARI 16
Lightly breaded calamari, peppers and jalapeños fried to a golden brown. Served with garlic aioli.

GARLIC BREAD 7
Traditional garlic butter on Italian bread.
Add Cheese 3 | Bacon 2

DEEP FRIED BUFFALO CAULIFLOWER 14

BUFFALO BONELESS WINGS 16
Served with fries.

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.

SPICY CHEESY QUESO DIP 13
Pico de gallo and deep fried pita.

PUB APPS

- **MOZZARELLA STICKS 12**
- **FRIED CHEESE CURDS 12**
- **STUFFED POTATO SKINS 14**
Topped with BBQ sauce, melted cheese, green onions and bacon.
- **DILL PICKLES 12**
- **GYOZA WAYGU BEEF DUMPLING 13**
Served with soy Thai chili sauce.

SOUP & GREENS

SOUP OF THE DAY 7
Made fresh every day. Served with a warm roll and crackers.

FRENCH ONION SOUP 8
CAESAR S 10 | L 15
Crisp Romaine lettuce tossed in a creamy garlic sauce. Topped with croutons and parmesan cheese.

GREEK S 10 | L 15
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 16
A bowl of our daily homemade soup. Served with your choice of caesar, Greek or chef salad & freshly made bruschetta.
Substitute French onion soup 5.

BEEF TENDERLOIN CAPRESE 21
Fresh mixed greens filled with balsamic marinated tenderloin, grape tomato, fresh mozzarella, red onion and fresh basil extra virgin olive oil.

JULIENNE SALAD 20
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 17
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 17
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 20
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

CHEF PICKS

COD TACO 17 **NEW**
Deep Fried cod, corn bruschetta mix, lettuce, drizzled with tarter sauce.

SHORT RIB TACO 20 **NEW**
Braised short rib, pico de gallo, lettuce, avocado crema.

JERK CHICKEN TACO 16
Jerk chicken and pineapple on fired flour tortillas with sour cream, pico de gallo and smoked paprika honey aioli.

TAPAS GRILL 22
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 22
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.

NACHOS

NACHOS GRANDE 17
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 18
Crispy lattice fries loaded with Tex-Mex cheese, crispy bacon, green onion, jalapeños and tomato. Served with sour cream and guacamole.

WONTON CHICKEN NACHOS \$20 **NEW**
Chicken, shredded carrots, sweet pickle, and zucchini, hoisin sesame sauce & drizzled with sriracha mayo

FOR THE TABLE

DEEP FRIED PLATTER 32
Signature wings, beef triangles,mozzarella sticks, stuffed potato skins, dill pickles, onion rings, garlic bread with cheese, veggie sticks and dipping sauces.

SEAFOOD PLATTER 34
Blue Crab cakes, fried calamari, coconut shrimp and fresh PEI mussels in a white wine cream sauce. Served with dips.

OUR FAMOUS BBQ RIBS & WINGS

PORK SIDE RIBS
Half 17 | Full 23

RIB & WING COMBO: 24
Served with choice of a side

TRY OUR FAMOUS WINGS LIGHTLY BREADED OR NAKED.
WINGS, VEGGIES & DIP: 1LB 15 | 2LB 28
WINGS, FRIES & DIP: 1LB 18
DIPPING SAUCES: CHOICE OF RANCH, DILL OR BLUE CHEESE 1

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 • Devil’s Ranch
	• Cajun Ranch • Hot & Honey • Buffalo Ranch	• Roasted Honey Garlic Ranch • Spicy Gar Par	
SAUCE DUOS			
DRY RUBS	• Cajun • Garlic Parmesan Cheese • Sea Salt & Pepper	• Roasted Garlic • Lemon Pepper	

SANDWICHES

BBQ BRAISED BEEF BRISKET SANDWICH 20
Horseradish mayo, red onion and Swiss cheese on a bun.

BEEF TENDERLOIN PHILLY 20
Sautéed bell peppers, red onion and mozzarella cheese on a ciabatta bun.

STEAK MELT 20
7 oz. New York steak grilled to perfection. Topped with sautéed mushrooms, onions and melted Swiss cheese. Served on a ciabatta bun.

NASHVILLE CHICKEN SANDWICH 17 **NEW**
Nashville hot sauce, sweet pickles, lettuce, chipotle mayo on a brioche bun.

CHICKEN OR TURKEY CLUB 17
Choice of grilled chicken or turkey breast with smoked bacon, cheddar cheese, lettuce and tomato.

FRENCH BEEF DIP 17
Shaved roast beef piled high on a fresh ciabatta bun melted with Swiss cheese. Served with hot au jus.

PULLED PORK 17
Slow roasted tender pulled pork, smothered in Guinness BBQ sauce, topped with crispy onion straws and Tex-Mex cheese. Served on a brioche bun.

DELI REUBEN 17
Shaved smoked meat topped with sauerkraut, Russian dressing and Swiss cheese, grilled to perfection on light rye bread.

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 4 French onion soup or poutine 5.

WRAPS

BEEF & LAMB KEBAB WRAP 16
Grilled beef & lamb kebabs, lettuce, tomato, cucumber, red onion and roasted red pepper feta sauce.

CHICKEN GOAT CHEESE WRAP 16
Grilled balsamic chicken, spinach, roasted red peppers and goat cheese.

BUFFALO WRAP 16
Chicken fingers tossed in buffalo sauce, wrapped with tomato, lettuce and Tex-Mex cheese.

SOUTHWEST CHICKEN WRAP 16
Tex-Mex chicken, avocado, lettuce, tomato, Tex-Mex cheese and cajun aioli.

CHICKEN FINGER WRAP 16
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 4 French Onion Soup or Poutine 5

BURGERS

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

CHEF BURGER 17
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 crispy onion.

BISON BURGER 18
Smoked bacon, fried jalapeños, cheddar cheese and crispy onion.
LAMB BURGER 17
Tzatziki sauce and feta.
LOADED SWISS BURGER 17
Smoked bacon, sautéed mushroom, onion and Swiss cheese.

SASQUATCH BURGER 17
Peameal bacon, fried egg and cheddar cheese.
VEGGIE BURGER 16
Grilled portobello, avocado and warm goat cheese.
SMASH BURGER 18 **NEW**
Double smashed patty, bacon, cheddar cheese, sautéed onion, chipotle aioli.

PRIME RIB BURGER DELUXE 16
Mix cheese and crispy bacon.
PORTLY SMASH BURGER 18 **NEW**
Double smashed patty with Swiss cheese, caramelized killer BBQ mushrooms, bacon, onions & chef mayo

POUTINE

CLASSIC 14
French fries, cheese curds and gravy.
NASHVILLE CHICKEN POUTINE 18 **NEW**
French fries, cheese curds, gravy, sweet pickles, boneless chicken tossed in Nashville hot sauce and drizzled with ranch.

PULLED PORK 17
Cheese curd poutine topped with pulled pork and crispy onion straws.
BACON CHEESE BURGER 18
Traditional cheesy poutine with ground beef, bacon and cheddar cheese.

SIDE 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 10
- Veggies & Dip 4** Carrots & Celery
- Jaffna Fries 14**
- Bowl of Chili 12** Served with garlic bread

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 21
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 bean 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

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.

CHOICE OF SIDE: French Fries, House Salad, Daily Soup or Onion Rings.
SUBSTITUTE: Sweet Potato Fries, Lattice Fries, Caesar Salad or Greek Salad 4, French Onion Soup or Poutine 5

HALIBUT & CHIPS 18
Beer battered Alaskan halibut fillet fried to a golden brown. Served with French fries,and coleslaw.
SHEPHERD’S PIE 17
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

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 CARBONARA PASTA 20
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 14
Fettuccine tossed in creamy alfredo sauce.
Add Grilled Chicken Breast 6 | Tiger Shrimp 7
CHICKEN SHIITAKE PENNE 20
Penne with grilled chicken, shiitake mushroom, cherry tomato and baby spinach in a roasted tomato cream sauce.

All pastas are served with garlic bread. Add cheese 3

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.
STEAK & MUSHROOM LINGUINE 22 **NEW**
Linguine with beef strip-loin, portobello mushroom, red onion and baby spinach in a madeira demi- cream sauce.
BRAISED BEEF SHORT RIB MAC & CHEESE 21
Macaroni and cheese with pulled beef brisket baked with mix cheese.
LOBSTER MAC & CHEESE 18
Baked with mix cheese.

SMOKED BACON MAC & CHEESE 16
Baked with mix 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 20
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.

CHICKEN & VEAL

CHICKEN SOUVLAKI 22
A double skewer of marinated chicken on a bed of pilaf rice. Served with roasted Greek potatoes, Greek salad and tzatziki.

CHICKEN PARMESAN 21
Served with Fettuccine in tomato or Alfredo sauce.
VEAL PARMESAN 21
Served with Fettuccine in tomato or Alfredo sauce.

GARLIC JALAPEÑOS CHICKEN 20
Breaded chicken breast in a rich garlic jalapeño cream sauce. Served with basmati rice and steamed seasonal vegetables.

IRISH CHICKEN 20
Pan sizzled chicken breast topped with bacon and wild mushroom Irish whiskey glaze. Served with Greek potatoes and steamed seasonal vegetables.

SEAFOOD

BOWL OF SEAFOOD 32
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 25
Baked Atlantic Salmon topped with grilled shrimp and homemade strawberry, mango apple chutney. Served with jambalaya rice and steamed vegetables.

ANGRY SALMON 25
Linguine pasta with black tiger shrimp, bell peppers, artichoke hearts and baby spinach in a rose sauce. Topped with baked spicy cajun Atlantic salmon.

BLACKENED ATLANTIC SALMON 22 **NEW**
Grilled, Mashed potatoes & steamed vegetables

STEAK, LAMB & LIVER

STEAK & LOBSTER 38
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 32
Pan seared 6oz beef tenderloin, bourbon spike demi glaze, mashed potato and seasonal vegetables.

Add: Lobster Tail or Jumbo Scallop 12 | Grilled Tiger Shrimp 7
BRAISED BEEF SHORT RIB 30
In house marinated short rib braised for full day served with mashed potato and steamed vegetables.
JUST GRILLED STEAK 32
Grilled 10oz Angus steak, red wine demi glaze, mashed potatoes and seasonal vegetables.

GRILLED RACK OF LAMB 34
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 22
A double skewer of lamb souvlaki on a bed of yellow rice pilaf, Greek salad, Greek potatoes and tzatziki.