



APPETIZERS

BACON CHEESE RICE BALLS 14
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 14
Puff pastry triangles filled with Mexican spiced ground beef and black beans. Served with cajun aioli.

CHICKEN TAQUITOS 15
Roasted chicken, pico de gallo, cilantro and Tex-Mex cheese. Served with guacamole and sour cream.

BLUE CRAB CAKES 17
Topped with curry mayonnaise.

LAMB & BEEF CHEVAPS 16
Made in house grilled ground lamb and beef rolls. Served with roasted red pepper feta dipping sauce.

PEROGIES 14
Topped with sautéed onions, bacon and cheese. Served with sour cream.

THAI CHICKEN & CHIPS 17
Crispy Thai chicken tenders served over lattice fries drizzled with tangy Thai-glaze.

CHICKEN QUESADILLA 17
Oven baked tortilla stuffed with Mexican spiced chicken breast, bell peppers, onion and Tex-Mex cheese. Served with sour cream and salsa.

COCONUT SHRIMP 17
Served with sweet chili Thai sauce.

FETA BRUSCHETTA 15
Garlic aioli and balsamic glaze.

CRISPY CALAMARI 18
Lightly breaded calamari, peppers and jalapeños fried to a golden brown. Served with garlic aioli.

GARLIC BREAD 8
Traditional garlic butter on Italian bread.
Add Cheese 3 | Bacon 3

CAULIFLOWER BITES 15 **NEW**
Tossed in Buffalo sauce. Served with Blue cheese.

BONELESS WINGS 17 **NEW**
Tossed in choice of wing sauce. Served with a choice of side.

DIP IT

LOBSTER CRAB 15
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 14
A perfect blend of artichoke, spinach, onions and cream cheese. Served with tortilla chips and warm pita.

SPICY CHEESY QUESO DIP 14
Warm, spicy three-cheese dip served with crispy deep-fried pita and topped with fresh pico de gallo. **NEW**

PUB APPS

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

SOUP & GREENS

SOUP OF THE DAY 8
Made fresh every day. Served with a warm roll and crackers.

FRENCH ONION SOUP 9
CAESAR S 12 | L 15
Crisp romaine lettuce tossed in a creamy garlic sauce. Topped with croutons and parmesan cheese.

GREEK S 12 | 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 17
A bowl of our daily homemade soup. Served with your choice of Caesar, Greek or chef salad and freshly made bruschetta.
Substitute French onion soup 5.

BEEF TENDERLOIN CAPRESE 24
Fresh mixed greens filled with balsamic marinated tenderloin, grape tomato, fresh mozzarella, red onion. Drizzled with Fresh basil extra virgin olive oil.

JULIENNE SALAD 21
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 18
Baby spinach, warm beet root, avocado, cherry tomato, red onion, roasted walnuts and goat cheese with balsamic dressing.

PORTOBELLO SALMON SALAD 22
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 18
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 21
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 18 **NEW**
Deep fried cod, corn bruschetta mix, lettuce, drizzled with tarter sauce.

JALAPEÑO SHRIMP TACO 17 **NEW**
Three grilled soft tacos filled with jalapeño breaded shrimp, pico de gallo, mixed cheese, tortilla strips. Drizzled with creamy sweet chili.

JERK CHICKEN TACO 17
Jerk chicken and pineapple on fired flour tortillas with sour cream, pico de gallo and smoked paprika honey aioli.

TAPAS GRILL 25
Grilled chicken souvlaki, shrimp and baby squid. Served with Greek salad and tzatziki sauce.

MUSSEL LOVERS 18
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 23
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 18
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 19
Crispy lattice fries loaded with Tex-Mex cheese, crispy bacon, green onion, jalapeños and tomato. Served with sour cream and guacamole.

WONTON CHICKEN NACHOS \$21 **NEW**
Chicken, shredded carrots, sweet pickle, and zucchini, hoisin sesame sauce & drizzled with sriracha mayo

FOR THE TABLE

DEEP FRIED PLATTER 34
Signature wings, beef triangles,mozzarella sticks, stuffed potato skins, dill pickles, onion rings, garlic bread with cheese, veggie sticks and dipping sauces.

SEAFOOD PLATTER 38
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 19 | Full 25

RIB & WING COMBO: 26
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 • Tequila Lime
	SAUCE DUOS	• Cajun Ranch • Hot & Honey • Buffalo Ranch	• Roasted Honey Garlic Ranch • Spicy Gar Par • Devil’s Ranch
DRY RUBS	• Cajun • Garlic Parmesan Cheese • Sea Salt & Pepper	• Roasted Garlic • Lemon Pepper	

SANDWICHES

BBQ BRAISED BEEF BRISKET SANDWICH 21
Horseradish mayo, red onion and Swiss cheese on a bun.

PHILLY STEAK 21
Sautéed bell peppers, red onion and mozzarella cheese on a ciabatta bun.

STEAK MELT 21
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 18 **NEW**
Nashville hot sauce, sweet pickles, lettuce, chipotle mayo on a brioche bun.

CHICKEN OR TURKEY CLUB 18
Choice of grilled chicken or turkey breast with smoked bacon, cheddar cheese, lettuce and tomato.

FRENCH BEEF DIP 18
Shaved roast beef piled high on a fresh ciabatta bun melted with Swiss cheese. Served with hot au jus.

PULLED PORK 18
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 18
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 17
Grilled beef & lamb kebabs, lettuce, tomato, cucumber, red onion and roasted red pepper feta sauce.

CHICKEN GOAT CHEESE WRAP 17
Grilled balsamic chicken, spinach, roasted red peppers and goat cheese.

BUFFALO WRAP 17
Chicken fingers tossed in buffalo sauce, wrapped with tomato, lettuce and Tex-Mex cheese.

SOUTHWEST CHICKEN WRAP 17
Tex-Mex chicken, avocado, lettuce, tomato, Tex-Mex cheese and cajun aioli.

CHICKEN FINGER WRAP 17
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 18
Aged cheddar cheese, smoked bacon, piled high with onion straws and chipotle mayo sauce.
GRAND SLAM BURGER 21
Double prime rib burger topped with sautéed mushroom, cheddar cheese, Swiss cheese and crispy onion.

BISON BURGER 20
Smoked bacon, fried jalapeños, cheddar cheese and crispy onion.
LAMB BURGER 19
Tzatziki sauce and feta.
LOADED SWISS BURGER 18
Smoked bacon, sautéed mushroom, onion and Swiss cheese.

SASQUATCH BURGER 18
Peameal bacon, fried egg and cheddar cheese.
VEGGIE BURGER 17
Grilled portobello, avocado and warm goat cheese.
SMASH BURGER 20 **NEW**
Double smashed patty, bacon, cheddar cheese, sautéed onion, chipotle aioli.

PRIME RIB BURGER DELUXE 17
Mix cheese and crispy bacon.
PORTLY SMASH BURGER 20 **NEW**
Double smashed patty with Swiss cheese, caramelized killer BBQ mushrooms, bacon, onions & chef mayo

POUTINE

CLASSIC 15
French fries, cheese curds and gravy.
NASHVILLE CHICKEN POUTINE 19 **NEW**
French fries, cheese curds, gravy, sweet pickles, boneless chicken tossed in Nashville hot sauce and drizzled with ranch.
PULLED PORK 18
Cheese curd poutine topped with pulled pork and crispy onion straws.
BACON CHEESE BURGER 19
Traditional cheesy poutine with ground beef, bacon and cheddar cheese.

SIDE KICKS
• **French Fries:** Small 8 | Large 11
• **Sweet Potato:** Small 9 | Large 12
• **Lattice Fries:** Small 9 | Large 12
• **Onion Rings:** Small 8 | Large 11
• **Frings:** Small 7 | Large 10
• **Veggies & Dip 4** Carrots & Celery
• **Jaffna Fries 15**
• **Bowl of Chili 12** Served with garlic bread

ASIAN DELIGHTS

BOMBAY BUTTER CHICKEN 19
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 22
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 19
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 17
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 19
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

STEAK POT PIE 19
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 18
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 19
Beer battered Alaskan halibut fillet fried to a golden brown. Served with French fries and coleslaw.
SHEPHERD’S PIE 18
A seasoned mix of minced sirloin, corn, green peas, diced carrots, celery and onions. Topped with mashed potatoes and cheddar cheese baked until golden brown. 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
CHICKEN TENDERS 17
Breaded, house spiced marinated chicken tenders fried to golden brown. Served with fries and plum sauce.
FAJITAS 22
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 18
Shaved roast beef, sautéed onion, mushroom and gravy in a homemade Yorkshire pudding. Served with a choice of side.
CLASSIC MEAT LOAF 19
Home made meat loaf topped with wilted cabbage cream glaze. Served with mashed potatoes and steamed vegetables.

FRESH PASTA & RISOTTO

BLUSHING LOBSTER PASTA 26
Fresh fettuccine pasta with whole lobster tail, black tiger shrimp, shiitake mushroom, baby spinach and red onion in a rosé sauce.
SEAFOOD LINGUINE 26
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 26
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 21
Fresh linguine pasta with pancetta (Italian bacon), grilled chicken breast, onion and fresh tomato in a classic alfredo sauce.
MEAT LASAGNA 19
Homemade 100% ground beef, baked with three cheeses and served with Caesar salad.
FRESH FETTUCCINE ALFREDO 15
Fettuccine tossed in creamy alfredo sauce.
Add Grilled Chicken Breast 6 | Tiger Shrimp 7
CHICKEN SHIITAKE PENNE 21
Penne with grilled chicken, shiitake mushroom, cherry tomato and baby spinach in a roasted tomato cream sauce.
SPINACH & GOAT CHEESE PENNE 17
Portobello mushroom, red onion, roasted red peppers, black olives and baby spinach in a tomato cream sauce. Topped with goat cheese.
STEAK & MUSHROOM LINGUINE 23
Linguine with beef strip-loin, portobello mushroom, red onion and baby spinach in a madeira demi-cream sauce.
BRAISED BEEF SHORT RIB MAC & CHEESE 24
Macaroni and cheese with pulled beef brisket baked with mix cheese.
LOBSTER MAC & CHEESE 19
Baked with mix cheese.
SMOKED BACON MAC & CHEESE 17
Baked with mix cheese.
SEAFOOD RISOTTO 26
Fresh PEI mussels, black tiger shrimp, jumbo scallops, green onion and tomato white wine chicken broth and fresh parmesan.
ROASTED CHICKEN RISOTTO 21
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 25
Portobello, button mushroom and onion white wine chicken broth and fresh parmesan topped with braised beef short rib.

CHICKEN & VEAL

CHICKEN SOUVLAKI 23
A double skewer of marinated chicken on a bed of pilaf rice. Served with roasted Greek potatoes, Greek salad and tzatziki.
CHICKEN PARMESAN 22
Served with fettuccine in tomato or alfredo sauce.
VEAL PARMESAN 22
Served with fettuccine in tomato or alfredo sauce.

GARLIC JALAPEÑOS CHICKEN 21
Breaded chicken breast in a rich garlic jalapeño cream sauce. Served with basmati rice and steamed seasonal vegetables.
IRISH CHICKEN 21
Pan sizzled chicken breast topped with bacon and wild mushroom Irish whiskey glaze. Served with Greek potatoes and steamed seasonal vegetables.

SEAFOOD

Add: Lobster Tail or Jumbo Scallop 12 | Grilled Tiger Shrimp 7
BOWL OF SEAFOOD 34
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 27
Baked Atlantic Salmon topped with grilled shrimp and homemade strawberry, mango apple chutney. Served with jambalaya rice and steamed vegetables.
ANGRY SALMON 27
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 24 **NEW**
Grilled Atlantic Salmon served with mashed potatoes and steamed vegetables.

STEAK, LAMB & LIVER

STEAK & LOBSTER 39
Grilled 10oz NY strip-loin steak topped with lobster tail and sautéed mushroom onion red wine demi-glaze. Served with mashed potatoes and steamed vegetables.
Add: Lobster Tail or Jumbo Scallop 12 | Grilled Tiger Shrimp 7
SANTA FE FILLET 33
6oz beef tenderloin, bourbon spike demi glaze, mashed potatoes and seasonal vegetables.
JUST GRILLED STEAK 33
Grilled 10oz NY strip-loin steak, red wine demi glaze, mashed potatoes and seasonal vegetables.
BRAISED BEEF SHORT RIB 33
In-house marinated short rib, served with mashed potatoes and steamed vegetables.
RACK OF LAMB 37
Grilled lamb served with roasted Greek potatoes, seasonal vegetables, oregano lemon olive oil and tzatziki sauce.
LAMB SOUVLAKI 25
A double skewer of lamb souvlaki on a bed of pilaf rice. Served with roasted Greek potatoes, Greek salad and tzatziki.
LIVER, BACON & ONION 19
Served with mashed potatoes, seasonal vegetables and gravy.