

MENU

BLACKENED
BEEF
TENDERLOIN



APPETIZERS

DEVIL'S TOAST

Lean ground beef simmered in a rich yellow tomato ragu, served on a toasted herb and garlic toast with mozzarella cheese • 14

TATER TOTS

Crunchy tater tots with bacon, mixed cheese, green onion and ranch sauce • 13

LASAGNA FRITTI

Breaded and deep-fried lasagna served with marinara sauce • 15

LOADED BRUSSEL SPROUTS

Fried Brussel sprouts with bacon, caramelized onions, jack cheese and ranch dressing • 14

BLUE CRAB CAKES

LASAGNA FRITTI

SICILIAN EGGPLANT ROLLS

Thinly sliced eggplant fried and rolled with basil ricotta cheese served over warm marinara sauce • 14

CHICKEN QUESADILLA

Oven baked tortilla stuffed with Mexican spiced chicken breast, bell peppers, onion and Tex-Mex cheese served with sour cream and salsa • 16

HALLOUMI FRIES

Crispy fried halloumi cheese with Sriracha marinara • 14

BACON & CHEESE RICE BALLS

Panko crusted risotto rice balls stuffed with smoked bacon, green onion, and mix cheese, fried to golden brown. Served over creamy marinara sauce • 13

BLUE CRAB CAKES

Homemade blue crab cakes served with curry mayonnaise • 16

PEROGIES

Topped with sautéed onions, bacon and cheese, garnished with green onion. Served with sour cream • 13



THAI CHICKEN & CHIPS

Crispy Thai Chicken tenders served over lattice fries drizzled with tangy Thai-glaze • 16

MOZZARELLA STICKS

Served with sriracha marinara sauce • 12

FRIED CHEESE CURDS

Served with sriracha marinara sauce • 12

STUFFED POTATO SKINS

Carved potato stuffed with BBQ sauce, mixed cheese, smoked bacon and green onion, served with sour cream • 12

DILL PICKLES

Served with creamy dill sauce • 12

CRISPY CALAMARI

Deep fried lightly breaded calamari rings, peppers and jalapenos fried to golden brown with roasted pepper and garlic sauce • 14

COCONUT SHRIMP

Served with sweet chili sauce • 14

CRISPY CHICKEN BITES

Tossed with Buffalo sauce, served with French fries • 15

FETA BRUSCHETTA

Drizzled with balsamic glaze and garlic aioli • 12

GARLIC BREAD • 6

ADD Cheese • 3 | **ADD** Bacon • 3



LOADED
BRUSSEL
SPROUTS



TATER
TOTS

NACHOS
GRANDE



APPETIZERS

Nachos

NACHOS GRANDE

Multi-colored corn chips loaded with Tex-Mex cheese, tomatoes, lettuce, green onions, black olives and jalapeños. Served with salsa and sour cream. Small • 15 Large • 18

IRISH NACHOS

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

...& DIPS

LOBSTER CRAB DIP

Oven baked lobster meat, crab meat, onion, red peppers and cream cheese blend topped with mozzarella cheese. Served with tortilla chips and warm pita • 15

SPINACH & ARTICHOKE DIP

A perfect blend of artichoke, spinach, onions and cream cheese blend topped with Tex-Mex cheese. Served with tortilla chips and warm pita bread for dipping • 14

BUFFALO CHICKEN DIP

Chicken, buffalo sauce, coriander, onion and cream cheese baked until bubbly and served with tortilla chips and warm pita • 15



SPINACH &
ARTICHOKE
DIP



CHEF PICKS

FRIED DEVILED EGGS

Panko fried egg, whipped avocado egg yolk, crispy bacon, green onion, smoked paprika and chipotle aioli • 12

FRIED CHICKEN OR COCONUT SHRIMP BAO BUN

Steamed bun with kimchi slaw, Sweet chili glaze, avocado and spicy mayo • 16

BLACKENED FISH TACO

Blackened haddock on fired flour tortillas with sour cream, pico de gallo, kimchi slaw and lime avocado crema • 18

SHORT RIB TACO

Braised short rib on fired flour tortillas with sour cream, pico de gallo, kimchi slaw and lime avocado crema • 18



FRIED DEVILED EGGS

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 • 17

TAPAS GRILL

Grilled chicken souvlaki, shrimp and baby squid served with Greek salad and tzatziki sauce • 20



SHORT RIB TACO



**FRIED
CHICKEN
BAO BUN**

THE Poutinerie

REAL POUTINE

French fries, cheese curds and gravy • 12

VOODOO BLACKENED CHICKEN POUTINE

French fries topped with blackened chicken, bacon, cheese curds, Rockefeller sauce and light gravy • 16

BRAISED PORK SHOULDER POUTINE

French fries topped with pork shoulder, avocado, tomato, cheese curds and lettuce drizzled with ranch sauce • 16

POUTINEVILLE POUTINE

Succulent braised short rib, red onion, cheese curds, mozzarella and gravy • 18

FOR THE TABLE

EVERYTHING GRILLED PLATTER

Grilled striploin steak, lamb souvlaki, chicken souvlaki, grilled shrimp, grilled calamari and tater tots. Served with tzatziki, steak sauce and melted garlic butter • 42

DEEP FRIED PLATTER

Signature wings, fried deviled eggs, mozzarella sticks, stuffed potato skins, dill pickles, onion rings, garlic bread with cheese, veggie sticks and dipping sauces • 32

SEAFOOD PLATTER

Blue Crab cakes, fried calamari, coconut shrimp and fresh PEI mussels in a white wine cream sauce. Served with dips • 37

EVERYTHING
GRILLED
PLATTER

Side Kicks

FRENCH FRIES

Small • 6 Large • 8

SWEET POTATO FRIES

Small • 7 Large • 9

LATTICE FRIES

Small • 7 Large • 9

ONION RINGS

Small • 7 Large • 9

FRINGS

Small • 7 Large • 9

VEGGIES & DIP

Carrots & Celery • 4

BOWL OF CHILI

Served with dinner roll • 10



DEEP
FRIED
PLATTER



SOUPS & GREENS



DRESSINGS

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

ADD Chicken • 6 | **ADD** Shrimp • 7

ADD 7 oz. Striploin or Grilled Salmon • 10

SOUP OF THE DAY

Made fresh every day. Served with a warm dinner roll and crackers • 7

FRENCH ONION SOUP • 8

SOUP, SALAD & BRUSCHETTA

A bowl of our daily homemade soup. Served with your choice of Caesar, Greek or Chef salad and freshly made bruschetta • 15

Substitute:

French onion soup • 4

FRIED SOFT-SHELL CRAB SALAD

Pan fried whole soft-shell crab served on a bed of balsamic mixed greens and chipotle mayo • 18

MEXICAN SALAD

Crisp romaine lettuce, grilled chicken, smoked bacon, grilled pineapple, avocado, cherry tomato, cucumber, Tex-Mex cheese, crunchy tortilla chips and ranch dressing • 20

BEEF TENDERLOIN CAPRESE SALAD

Grilled beef tenderloin with fresh mixed greens, sliced tomato, fresh mozzarella, red onion and fresh basil drizzled with balsamic reduction • 22

ROASTED BEET ROOT SALAD

Baby spinach with roasted beet root, avocado, grape tomato, pickled onion, walnuts, croutons and goat cheese drizzled with balsamic reduction • 17

PORTOBELLO SALMON SALAD

Baby spinach, grilled portobello mushroom, cherry tomato, goat cheese and roasted walnuts with balsamic dressing topped with Cajun salmon • 22

GRILLED VEGETABLES & WARM GOAT CHEESE SALAD

House mixed greens with grilled eggplant, zucchini, red peppers, green peppers, asparagus and warm goat cheese drizzled with balsamic reduction • 17

CAESAR SALAD

Crisp romaine lettuce tossed in a creamy garlic sauce topped with croutons, bacon bits, red onion and parmesan cheese
Small • 10 Large • 13

GREEK SALAD

Crisp romaine lettuce topped with tomato, cucumber, sweet bell peppers, red onion, kalamata olives and feta cheese. Served with homemade Greek dressing
Small • 10 Large • 13



**BEEF
TENDERLOIN
CAPRESE
SALAD**



THE MIGHTY SANDO

CHOICE OF SIDE

All Sandwiches and 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

FRIED SOFT-SHELL CRAB SANDWICH

Pan fried cornmeal crusted soft-shell crab with coleslaw, red onion and chipotle mayo on a brioche bun • 16

BRAISED PORK SHOULDER SANDWICH

Thinly sliced pork, red onion, pickled pears, and mozzarella on a toasted ciabatta bun • 16

BRAISED SHORT RIB GRILLED CHEESE

Panini bread grilled cheese with braised short rib, sautéed onion and horseradish mayo • 18

BEEF TENDERLOIN PHILLY

Sautéed bell peppers, red onion and mozzarella cheese on a ciabatta bun • 19

STEAK MELT

7 oz. New York steak grilled to perfection, topped with sautéed mushrooms, onions and melted Swiss cheese. Served on a ciabatta bun • 18

SOUTHERN FRIED CHICKEN

Buttermilk marinated fried chicken, bacon, provolone, chipotle mayo, lettuce, tomato and pickle on a ciabatta bun • 16

CHICKEN OR TURKEY CLUB

Choice of grilled chicken or turkey breast with smoked bacon, cheddar cheese, lettuce and tomato • 16

PULLED PORK

Slow roasted tender pulled pork, smothered in Guinness BBQ sauce, topped with Tex-Mex cheese, crispy onion and kimchi slaw, served on a brioche bun • 16

DELI REUBEN

Shaved smoked meat topped with sauerkraut, Russian dressing and Swiss cheese, grilled to perfection on light rye bread • 16

FRENCH BEEF DIP

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

FRIED SOFT-SHELL CRAB



CHICKEN
GOAT
CHEESE
WRAP



It's a Wrap

CHOICE OF White or Whole Wheat Wrap

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

BRAISED PORK SHOULDER WRAP

Thinly sliced braised pork, pickled pears,
onion raita and mozzarella cheese • 16

CHICKEN GOAT CHEESE WRAP

Grilled balsamic chicken, spinach,
roasted red peppers and goat cheese • 16

BUFFALO WRAP

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

SOUTHWEST CHICKEN WRAP

Tex-Mex chicken, avocado, lettuce,
tomato, Tex-Mex cheese and Cajun aioli • 16

CHICKEN FINGER WRAP

Chicken fingers wrapped with tomato,
lettuce, Tex-Mex cheese and ranch • 16

BURGERS

All 7oz burgers are 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 • 3

French onion soup or poutine • 4

FRIED MOZZARELLA BURGER

Fried mozzarella, sautéed mushroom, onion and chipotle mayo • 17

CHEF BURGER

Aged cheddar cheese, smoked bacon, piled high with onion straws and chipotle mayo • 17

BISON BURGER

Smoked bacon, fried jalapeños, cheddar cheese, crispy onion and spicy mayo • 18

LOADED SWISS BURGER

Smoked bacon, sautéed mushroom, fried onion, Swiss cheese and garlic aioli • 17

VEGGIE BURGER

Grilled portobello, avocado and goat cheese • 17

PRIME RIB BURGER DELUXE

Mixed cheese and crispy bacon • 17

DOUBLE SMASH BURGERS

DIABLO DOUBLE SMASH BURGER

Two smashed patties, cheddar cheese, jalapenos, bacon, crispy onions, Mexican hot sauce, chipotle aioli • 18

JACK'S DOUBLE SMASH BURGER

Two smashed patties, cheddar cheese, bacon, caramelized onions, chipotle aioli • 18

BACON & BRIE DOUBLE SMASH BURGER

Two smashed patties, bacon, brie, tomato jam, horseradish mayo • 18





RIBS & WINGS

PORK SIDE RIBS

Half • 18 Full • 26
Served with choice of side

RIB & WING COMBO

Served with choice of side • 26

WINGS, VEGGIES & DIP

1Lb • 14 2Lb • 27

WINGS, FRIES & DIP

1Lb • 16



TRY OUR
**FAMOUS
LIGHTLY DUSTED
LARGE WINGS**
WITH CHOICE
OF SAUCE OR
DRY RUB!

DIPPING SAUCES

CHOICE OF Ranch, Dill or Blue Cheese • 1

WING SAUCES

Frank's Hot / Mexican Hot / Medium / Mild / Buffalo /
Whisky BBQ / Smoky BBQ / Honey Garlic / Roasted Honey
Garlic / Caribbean Jerk / Sweet Chili Thai

HOMEMADE SAUCES

Voodoo-BBQ sauce / Siracha Honey / Jamaican Jerk BBQ /
Local honey mustard / Chipotle BBQ / Guinness BBQ / Suicide

SAUCE DUOS

Cajun Ranch / Hot & Honey / Buffalo Ranch / Spicy Caesar

DRY RUBS

Cajun / Garlic Parmesan Cheese / Lemon Pepper /
Sea Salt & Pepper / Roasted Garlic

ADD extra wing sauce or dry rub • 1



PUB GRUB

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

STEAK & MUSHROOM 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 • 19

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 • 18

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 • 18

BEEF STUFFED YORKSHIRE

Shaved roast beef, sautéed onion, mushroom and gravy in a homemade Yorkshire pudding. Served with a choice of side • 18



CHICKEN TENDERS

HALIBUT & CHIPS

Beer battered Alaskan halibut filet fried to golden brown. Served with French fries, Caesar salad and coleslaw • 18

CLASSIC MEAT LOAF

Homemade meat loaf topped with wilted cabbage cream glaze. Served with mashed potatoes and steamed vegetables • 20

CHICKEN TENDERS

Breaded house spiced marinated chicken tenders fried to golden brown. Served with your choice of side and plum sauce • 17

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 • 20

FEAST OF THE EAST

RAMEN NOODLE BOWL

Chili beef or chili chicken, ramen noodle, pickled onion, lemongrass ginger broth, hardboiled egg, green onion and cilantro • 18

THAI SHRIMP NOODLE BOWL

Rice vermicelli, spicy lemon grass and ginger broth, tiger shrimp, Bok-choy, cilantro, kimchi slaw, toasted peanuts and lime • 18

BOMBAY BUTTER CHICKEN

Tender chicken cooked with butter chicken sauce. Served on a bed of steamed basmati rice, naan bread and onion raita • 18

SPICY THAI CHICKEN STIR-FRY

Grilled chicken breast, bell peppers, Bok-choy, 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 • 18

CHICKEN CURRY BOWL

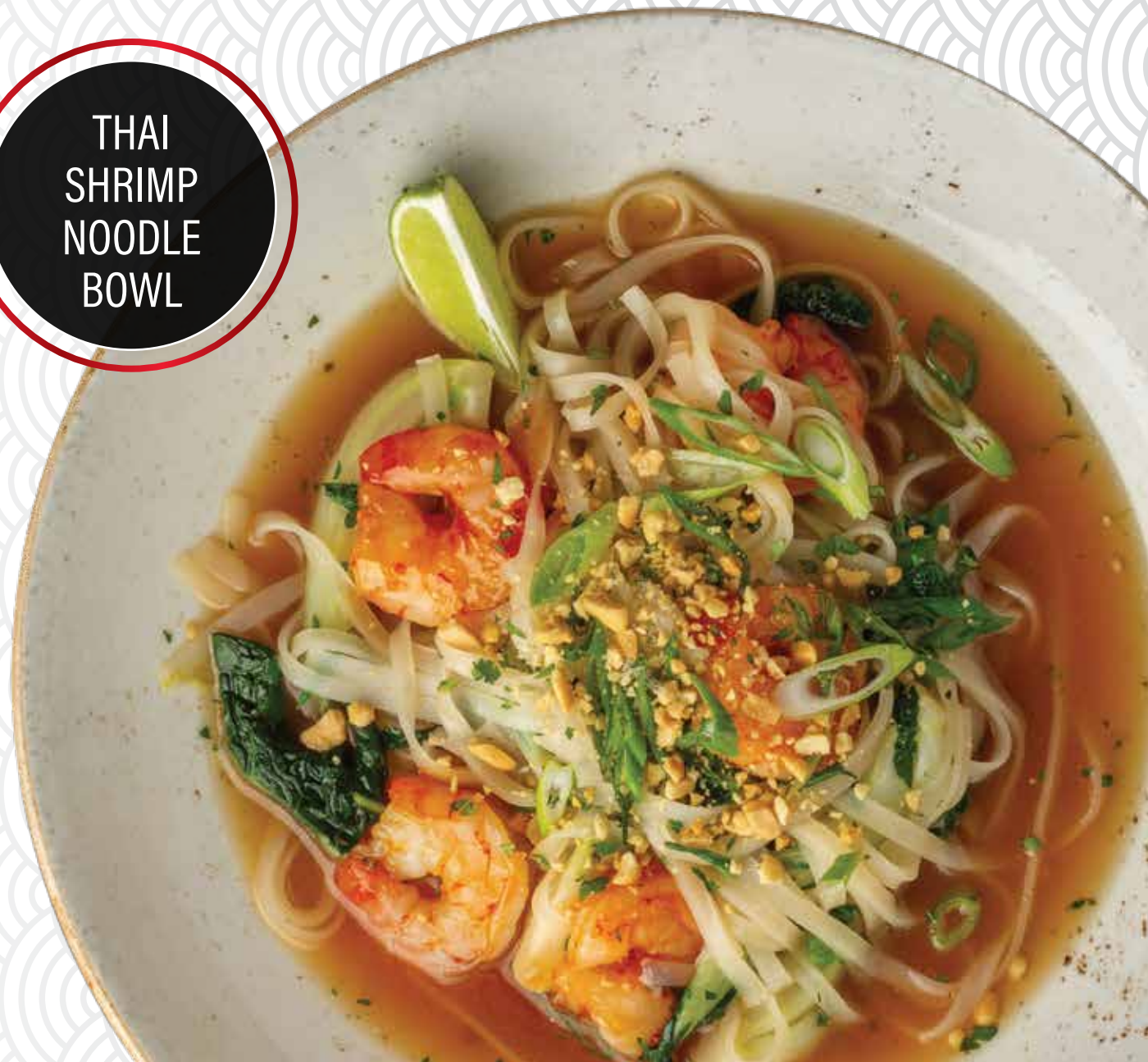
Homemade 10 spices infused authentic Indian mild curry with chicken and potato. Served with steamed basmati rice, naan bread and onion raita • 18

ASK YOUR SERVER TO SPICE IT UP!!!

CHICKEN & SHRIMP PAD THAI

Rice noodles with chicken, black tiger shrimp, green onion, bell peppers, bean sprouts, carrots and fried egg, tossed in a tangy Pad Thai sauce, topped with crushed peanuts • 18

THAI
SHRIMP
NOODLE
BOWL





**THAT'S
AMORE!!**

**Fresh
Made
Pasta**

All pastas are served
with garlic bread

ADD cheese • 2



**BLACKENED
SCALLOP
PASTA**

ROCKEFELLER CHICKEN FETTUCCINE

Fresh fettuccine with julienne chicken, cremini mushroom, grape tomato and red onion in a creamy Rockefeller sauce • 22

BAKED LOBSTER PENNE

Penne with lobster meat, portobello mushroom, cherry tomato and green peas in a tomato cream sauce baked with mozzarella cheese • 23

BLACKENED SCALLOP PASTA

Linguine with blackened scallops, red onion, baby spinach and grape tomato in a spicy Cajun rose sauce • 25

SPICY SAUSAGE PASTA

Penne with spicy chorizo sausage, roasted Roma tomato and jalapenos in a tomato sauce • 22

BLUSHING LOBSTER PASTA

Fresh fettuccine pasta with lobster tail, black tiger shrimp, shitake mushroom, baby spinach and red onion in a rose sauce • 27

SEAFOOD LINGUINE

Fresh linguine pasta with fresh mussels, tiger shrimp, jumbo scallop, baby squid and fresh lemon juice in fresh herb and garlic roasted tomato sauce • 25

CHICKEN CARBONARA PASTA

Fresh linguine pasta with pancetta (Italian bacon), grilled chicken breast, onion and fresh tomato in a classic alfredo sauce • 21

JAMBALAYA

Roasted chicken, black tiger shrimp, spicy sausage, jalapeños, onion and bell peppers in a Creole sauce. Served with linguine noodles or on a bed of basmati rice • 23

MEAT LASAGNA

Homemade 100% ground beef, baked with three cheeses and served with Caesar salad • 18

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 • 18

CLASSIC FETTUCCINE ALFREDO

Fresh fettuccine tossed in creamy alfredo sauce • 13

ADD Grilled chicken breast • 6

ADD Tiger shrimp • 7

SPICY SAUSAGE PASTA





**BRAISED
BEEF
SHORT RIB MAC
& CHEESE**

Mac 'n' Cheese

BRAISED BEEF SHORT RIB MAC & CHEESE

Macaroni and cheese with pulled beef brisket baked with mixed cheese and panko parmesan crumble • 20

LOBSTER MAC & CHEESE

Baked with mixed cheese and panko parmesan crumbles • 20

SMOKED BACON MAC & CHEESE

Baked with mix cheese and panko parmesan crumbles • 18

Risotto

SEAFOOD RISOTTO

Fresh PEI mussels, black tiger shrimp, jumbo scallop, green onion, cherry tomato and fresh parmesan cheese in a white wine chicken broth • 26

SPICY SAUSAGE RISOTTO

Arborio rice with chorizo sausage, red onion and roasted Roma tomato in a butter cream broth topped with parmesan cheese • 23

BAYOU CHICKEN RISOTTO

Baby spinach, portobello mushroom, green peas and cherry tomato in a tomato cream broth topped with blackened chicken breast • 23

SHORT RIB & WILD MUSHROOM RISOTTO

Portobello, shiitake and button mushrooms with shallot, garlic and parsley in white wine chicken broth and finished with parmesan • 25

**SEAFOOD
RISOTTO**



STEAK, LAMB & LIVER

BRAISED PORK SHOULDER

Slow cooked pork shoulder served with mashed potato and kimchi slaw • 23

STEAK & LOBSTER

Grilled 10oz NY Striploin, lobster tail, mashed potato, market vegetables, bourbon demi, and garlic butter • 37

BLACKENED BEEF TENDERLOIN

Pan blackened 8oz beef tenderloin, Frangelico demi, mashed potato and market vegetables • 33

GRILLED STEAK & FRITES

Grilled 10oz beef striploin, fries, market vegetables and peppercorn sauce
10oz NY Striploin • 31
8oz Tenderloin • 33

BRAISED BEEF SHORT RIB

In house marinated short rib braised for full day served with mashed potato and market vegetables • 30

LIVER, BACON & ONION

Served with mashed potatoes and market vegetables, gravy, sautéed onion and crispy onions • 20

VEAL PARMESAN

Served with fettuccine in tomato or alfredo sauce • 22

LAMB SOUVLAKI

A double skewer of lamb souvlaki on a bed of yellow rice pilaf, Greek salad, Greek potatoes and tzatziki • 22



STEAK & LOBSTER



CHICKEN

CHICKEN SOUVLAKI

A double skewer of chicken souvlaki on a bed of yellow rice pilaf, Greek salad, Greek potatoes and tzatziki • 20

CHICKEN PARMESAN

Served with fettuccine in tomato or alfredo sauce • 22

GARLIC JALAPEÑOS CHICKEN

Breaded chicken breast in a rich garlic jalapeño cream sauce. Served with steamed basmati rice and Greek salad • 22

IRISH WHISKEY CHICKEN

Roasted supreme chicken with a mushroom and Irish whiskey cream sauce, served with mashed potatoes and market vegetable • 24



CHICKEN SOUVLAKI

SEAFOOD

SEAFOOD RICE BOWL

4oz lobster tail, fresh mussels, black tiger shrimp, calamari and scallop with white wine and lemongrass ginger broth served over rice • 32

CRUSTED ORANGE ROUGHY

Roasted garlic peppers crusted orange roughy fish topped with Rockefeller sauce. Served with jambalaya rice and market vegetables • 26

ATLANTIC SALMON & SHRIMP

Baked Atlantic salmon with grilled shrimps topped with strawberry, mango and apple chutney. Served with vegetable rice pilaf and steamed vegetables • 28

ANGRY SALMON

Linguine pasta with black tiger shrimp, bell peppers, onion and baby spinach in a rose sauce, topped with baked spicy Cajun Atlantic salmon • 28



ANGRY
SALMON



CRUSTED
ORANGE
ROUGHY