

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 • 13

CHICKEN QUESADILLA

Oven baked tortilla stuffed with Mexican spiced chicken breast, bell peppers, onion and Tex-Mex cheese served with sour cream and salsa • 15

HALLOUMI FRIES

Crispy fried halloumi cheese served with Sriracha marinara • 14

LASAGNA FRITTI

Breaded and deep-fried lasagna served with marinara sauce • 14

PANEER 65

Paneer fried with herbs and spices served with curry mayo • 14

STUFFED POTATO SKINS

Crispy potato skins loaded with BBQ sauce, smoked bacon and mix cheese, served with sour cream • 12

FETA BRUSCHETTA

Garlic aioli and balsamic glaze • 12

TRUFFLE FRIES

In-house cut fries with truffle oil and grana padano cheese • 8

LASAGNA FRITTI

PANEER 65



MEXICAN BEEF TRIANGLES

Flour tortilla triangles filled with Mexican spice ground beef, Tex-Mex cheese and black beans. Served with Cajun aioli • 12

CHICKEN TAQUITOS

Pulled chicken, pico de gallo, cilantro and Tex-Mex cheese served with guacamole and sour cream • 14

BLUE CRAB CAKES

Served with curry Mayonnaise • 15

PEROGIES

Topped with sautéed onions, bacon and cheese. Served with sour cream • 12

THAI CHICKEN & CHIPS

Crispy Thai Chicken tenders served over lattice fries drizzled with tangy Thai-glaze • 15

MEATBALL MINI CUPS

Homemade meatball in a cup baked with marinara sauce and mozzarella cheese • 15

RANCHOS CROQUETTES

Pulled chicken, smoked bacon, cheddar cheese and potato coated with panko, fried until golden, served with ranch dipping sauce • 15

CRISPY CALAMARI

Lightly breaded calamari, peppers and jalapeños fried to golden brown. Served with garlic aioli • 14

RANCHOS CROQUETTES

MEATBALL MINI CUPS





All-time FAVOURITES

APPETIZERS

COCONUT SHRIMP. 14

CRISPY CHICKEN BITES. 15

MOZZARELLA STICKS . 12

FRIED CHEESE CURDS . 12

DILL PICKLES . 12

GARLIC BREAD . 6 ADD CHEESE • 3 ADD BACON • 3

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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 • 14 Large • 16

IRISH NACHOS

Crispy lattice fries loaded with Tex-Mex cheese, crispy bacon, green onion, jalapeños and tomato. Served with sour cream and quacamole • 16

NDUJA NACHOS

Multi colored nachos with our nduja queso cheese sauce, Tex-Mex cheese, jalapenos, pico de gallo, cilantro and sour cream • 16

ALL CHIPS IN...

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 • 15

SPINACH & ARTICHOKE

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

NDUJA QUESO DIP

Spicy nduja sausage melted into our queso cheese blend and baked until bubbly. Finished with pico de gallo and sour cream, served with warm pita • 15

NDUJA QUESO DIP







CHEF PICKS

FRIED CHICKEN BAO BUN

Steamed bun with fried chicken, kimchi slaw, BBQ sauce, avocado and spicy mayo • 16

COCONUT SHRIMP BAO BUN

Steamed bun with coconut shrimp, kimchi slaw, sweet chili glaze, cilantro and spicy mayo • 16

JALAPEÑO SHRIMP

Jalapeños stuffed with black tiger shrimp and cream cheese wrapped with bacon, served with sour cream and pico de gallo • 16

SHORT RIB TACO

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

BLACKENED FISH TACO

Blackened haddock on fired flour tortillas with sour cream, pico de gallo, kimchi slaw and lime avocado crema • 17

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 • 16

TAPAS GRILL

Grilled chicken souvlaki, shrimp and baby squid served with Greek salad and tzatziki sauce • 18

> SHORT **RIB TACO**



THE Pout inerie

CLASSIC POUTINE

French fries, cheese curds and gravy • 10

WAFFLE FRIES POUTINE

Avocado, bacon, sautéed onion, cheese curds and gravy • 16

POUTINEVILLE POUTINE

red onion, cheese curds, mozzarella and gravy • 18

Succulent braised short rib,

FOR THE TABLE

EVERYTHING GRILLED PLATTER

Grilled strip-loin steak, lamb souvlaki skewer, chicken souvlaki skewer, grilled shrimp and grilled calamari. Served with tzatziki, steak sauce and melted garlic butter • 40

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 • 30

SEAFOOD PLATTER

Blue Crab cakes, fried calamari, coconut shrimp and fresh PEI mussels in a white wine cream sauce. Served with dips • 35

> EVERYTHING GRILLED PLATTER

Kicks

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FRENCH FRIES Small • 6 Large • 8

HOUSE CUT FRIES Small • 6 Large • 8

SWEET POTATO FRIES Small • 7 Large • 9

Small • / Large • S

LATTICE FRIES Small • 7 Large • 9

ONION RINGS Small • 7 Large • 9

FRINGS Small • 7 Large • 8

VEGGIES & DIP Carrots & Celery • 4

BOWL OF CHILI Served with dinner roll • 10





SOUPS & GREENS

BURRATA

BEET ROOT

SALAD

DRESSINGS

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

ADD Chicken • 6 | ADD Shrimp • 7 ADD 7oz Striploin or Grilled Salmon • 10

SOUP OF THE DAY

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

FRENCH ONION SOUP • 7

SOUP, SALAD & BRUSCHETTA

A bowl of our daily homemade soup. Served with your choice of Caesar, Greek or Chef salad and freshly made bruschetta • 14 **Substitute:** French onion soup • 4

CAESAR SALAD

Crisp romaine lettuce tossed in a creamy garlic sauce topped with croutons, bacon bits, red onion and parmesan cheese. Small • 9 Large • 13

BURRATA BEET ROOT SALAD

Beet root wedges, walnuts, pickled red onion, mix greens and burrata cheese • 17

PORTOBELLO SALMON SALAD

Baby spinach, grilled portobello mushroom, cherry tomato, goat cheese and roasted walnuts with balsamic dressing topped with Cajun salmon • 20

BEEF TENDERLOIN CAPRESE SALAD

Fresh mix greens filled with balsamic marinated tenderloin, grape tomato, fresh mozzarella, red onion and fresh basil extra virgin olive oil • 22

WILD MUSHROOM PANEER SALAD

Sautéed wild mushroom, fried paneer, asparagus, spinach, onion and balsamic glaze • 17

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 • 16

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 • 9 Large • 13

> BEEF TENDERLOIN CAPRESE SALAD



SOUTHERN FRIED CHICKEN

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

BEEF TENDERLOIN PHILLY

Sautéed bell peppers, red onion and mozzarella cheese on a 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

CHICKEN OR TURKEY CLUB

Choice of grilled chicken or cranberry mayo turkey breast with smoked bacon, cheddar cheese, lettuce and tomato • 15

ANGRY CHICKEN SANDWICH

Grilled Spicy Cajun chicken, pico de gallo, Swiss cheese, lettuce, avocado and garlic aioli on a brioche bun • 15

PULLED PORK

Slow roasted tender pulled pork, smothered in Guinness BBQ sauce, topped with crispy straw onions, Tex-Mex cheese and served on a brioche bun & served with coleslaw • 15

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

BRAISED SHORT RIB GRILLED CHEESE

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



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CHOICE OF SIDE

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

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

It's a Wrap

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

CHICKEN FINGER WRAP

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

SOUTHWEST CHICKEN WRAP

Tex-Mex chicken, avocado, lettuce, tomato, Tex-Mex cheese and Cajun aioli • 16 **CHOICE OF:** White or Whole Wheat Wrap

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SOUTHWEST CHICKEN WRAP



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BURGERS

Prime Rib burgers are garnished with lettuce, tomato, onion and pickle on a toasted brioche bun.

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

THE BIG SMOKE

Smokey BBQ, bacon, cheddar, onion rings and horseradish 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

Avocado, portobello and Swiss cheese • 17

PRIME RIB BURGER DELUXE

Mixed cheese and crispy bacon • 17

DOUBLE SMASH BURGERS

DIABLO DOUBLE SMASH BURGER

Two smash burgers, cheddar cheese, jalapenos, bacon, crispy onions, Mexican hot sauce & chipotle aioli • 18

JACK'S DOUBLE SMASH BURGER

Two smashed burgers, cheddar cheese, bacon, caramelized & crispy onions • 18

BACON & BRIE DOUBLE SMASH BURGER

Two smashed burgers, bacon, brie, tomato jam & horseradish mayo • 18



RIBS () & WINGS

PORK SIDE RIBS

Half • 17 Full • 24 Served with choice of side

RIB & WING COMBO Served with choice of side • 24

WINGS, VEGGIES & DIP 1LB • 14 2LB • 26

WINGS, FRIES & DIP

NAKED BAKED WINGS, VEGGIES & DIP

In-house marinated • 14 TRY OUR FAMOUS IGHTLY 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 /Suicide / Medium / Mild / Buffalo / Whisky BBQ / Smoky BBQ / Honey Garlic / Roasted Honey Garlic / Sweet Chili Thai

HOMEMADE SAUCES

Sriracha Honey / Jamaican Jerk BBQ / Bandi to BBQ / Local Honey Mustard / Chipotle BBQ / Guinness BBQ / Suicide Sauce / BBQ

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

DRY RUBS

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



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 • 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 • 18

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 • 16

BEEF STUFFED YORKSHIRE

Shaved roast beef, sautéed onion, mushroom and gravy in a homemade Yorkshire pudding. Served with a choice of side • 16

HALIBUT & CHIPS

Beer battered Alaskan halibut fillet 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 • 19

CHICKEN TENDERS

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

CHICKEN TENDERS

Breaded, house spiced marinated chicken tenders fried to golden brown. Served with fries and plum sauce • 17



GENERAL TSO'S CHICKEN OR SHRIMP

Spicy fried chicken or chili shrimp, sweet hoisin chili sauce, Bok-choy and scallion on steamed basmati rice • 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 bean sprouts mix • 18

THAI SHRIMP NOODLE BOWL

Rice vermicelli, spicy lemon grass & ginger broth, tiger shrimp, Bok-choy, cilantro, kimchi slaw, toasted peanuts and lime • 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 and fried egg, tossed in a tangy Pad Thai sauce and topped with crushed peanuts • 18 FEAST OF THE EAST

THAI SHRIMP NOODLE BOWL



RELL Fresh Made Pasta

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



SEAFOOD LINGUINE

Fresh linguine pasta with fresh mussels, tiger shrimp, jumbo scallops, baby squid and fresh lemon juice in a fresh herb's garlic tomato sauce • 25

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 • 26

VOODOO PASTA

Penne with grilled chicken and tiger shrimp in a Cajun cream sauce and parmesan cheese • 20

CHICKEN & MUSHROOM PENNE

Penne with grilled chicken, button mushrooms & green peas in a parmesan cream sauce • 20

BLUSHING LOBSTER PASTA

Fresh fettuccine pasta with lobster tail, black tiger shrimp, shitake mushroom, baby spinach and red onion in a rose sauce • 26

CHICKEN CARBONARA PASTA

Fresh linguine pasta with pancetta (Italian bacon), grilled chicken breast, onion and fresh tomato in a classic alfredo sauce • 20

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 • 20

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

SPICY SAUSAGE PASTA

Penne with homemade spicy sausage, nduja and jalapenos in a tomato sauce • 20

CLASSIC FETTUCCINE ALFREDO

Fresh fettuccine tossed in creamy alfredo sauce • 13 ADD Grilled chicken breast • 6 ADD Tiger shrimp • 7

> SPICY SAUSAGE PASTA



Risotto

LEMON CHICKEN RISOTTO

Slowly baked Arborio rice with lemon roasted chicken, baby spinach in a white wine chicken broth and finished with fresh parmesan & crispy bacon • 22

SHORT RIB & WILD MUSHROOM RISOTTO

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

SPICY SHRIMP RISOTTO

Arborio rice with lemon & chicken broth finished with chili shrimp and sweet cherry tomatoes & fresh parmesan • 25

SEAFOOD

RISOTTO

SEAFOOD RISOTTO

Fresh PEI mussels, black tiger shrimp, jumbo scallops, green onion and tomato white wine chicken broth and fresh parmesan • 25

SOUTHERN BAKED MAC & CHEESE

Mac 'n' Cheese

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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 • 22

LOBSTER MAC & CHEESE

Baked with mix cheese and panko parmesan crumbles • 20

SMOKED BACON MAC & CHEESE

Baked with mix cheese and panko parmesan crumbles • 18

SOUTHERN BAKED MAC & CHEESE

Cajun shrimp, fried onion, pico de gallo in a super creamy, cheesy mac and cheese with creole seasoning • 20

STEAK, LAMB & LIVER

BEEF TENDERLOIN

Pan seared 6oz beef tenderloin, bourbon ancho gravy, crispy onions, mashed potato and market vegetables • 30

BRAISED BEEF SHORT RIB

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

STEAKHOUSE STRIP

Grilled 10oz Angus steak, mashed potatoes, market vegetables, peppercorn sauce and onion ring • 30

> SURF & TURF

LIVER, BACON & ONION

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

VEAL PARMESAN

Served with Fettuccine in tomato or Alfredo sauce • 20

LAMB SOUVLAKI

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

SURF & TURF

10oz NY striploin, grilled lobster tail, mashed potato, market vegetables, bourbon gravy, onion ring and garlic butter • 35

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CHICKEN

CHICKEN PARMESAN

Served with Fettuccine in tomato or Alfredo sauce • 20

CHICKEN SOUVLAKI

A double skewer of marinated chicken on a bed of pilaf rice. Served with roasted Greek potatoes, Greek salad and tzatziki • 20

GARLIC JALAPEÑOS CHICKEN

Breaded chicken breast in a rich garlic jalapeño cream sauce. Served with steamed basmati rice and Greek salad • 20

IRISH WHISKEY CHICKEN

Roasted supreme chicken with a mushroom & Irish whiskey cream sauce, served with mashed potatoes and market vegetable • 20

> CHICKEN SOUVLAKI

SEAFOOD BOWL

Cuban lobster tail, fresh mussels, black tiger shrimp and scallops with white wine and a lightly spiced tomato broth. Served with toasted baguette • 30

ATLANTIC SALMON & SHRIMP

Baked Atlantic salmon topped with grilled shrimp and strawberry, mango apple chutney. Served with vegetable rice pilaf and steamed vegetables • 25

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 • 25

TROUT SAN FRAN

Pan seared trout served over a bouillabaisse of mussels, shrimp & scallop • 32 SEAFOOD

TROUT SAN FRAN



