



APPETIZERS

DEEP FRIED PICKLES

Served with Chipotle or Garlic Aioli
\$7

JALAPENO POPPERS

Served with sour cream
\$8

GARLIC BREAD

Warm baked garlic ciabatta bread
\$5

Add Cheese \$1.50 Add bacon \$2

SALT & PEPPER CALAMARI

Served with your choice of
mirin Thai sauce or tartar sauce
\$9

ASIAN DIPPER

An assortment of spring rolls, shrimp
money bags vegetable samosas and pork
dumplings. Served with honey garlic and
Chefs mango chili sauce

Single serve \$10 Platter (serves 4) \$36

SEAFOOD BASKET

A Medley Of Oceanic Delights with
Haddock Bites, Coconut Shrimp and S&P
Calamari and Crumbed Scallops served
with fresh cut fries and Coleslaw

Single Serve \$16 Platter (Serves 4) \$56

QUESADILLAS

Mixed peppers, olives, red onions, mixed
cheese blend baked inside a warm flat
tortillas with sour cream & salsa
\$11

ADD \$4 for Chicken or Beef

SPANISH BLOSSOM

Spanish onion lightly dusted in a Cajun
salt & pepper batter with a chipotle aioli
\$9

SOUP & SALADS

SOUP OF THE DAY

Ask your server for details
\$5

SALADS

All made with fresh local ingredients and
Chef made dressings.

Small \$6 Large \$11

CAESAR

Crisp romaine lettuce in traditional house
dressing, double smoked bacon crisps,
Parmesan cheese and herb garlic
croutons.

MEDITERRANEAN

Radicchio, romaine lettuce, plum
tomatoes, mixed peppers, olives, red
onion and bocconcini cheese with the
chef's special garlic herb and white
balsamic dressing.

GARDEN SALAD

Heritage spring mix, cherry tomatoes,
carrot, red onion, cucumber,
mixed peppers
With choice of Roasted pear vinaigrette,
Traditional Italian, French dijon,

Make it extra special!

Smoked salmon \$4 Grilled chicken \$4
Flat iron steak \$5 Garlic shrimp \$6

*Ask your server about Chef Nate's
daily meat pie feature served with
choice of side.
\$14*

JUMBO WINGS

Breaded, by the Pound served with Carrot, Celery, blue cheese.
Tossed in your favorite sauce

1lb \$13 2lb \$22 4lb \$42

IN HOUSE SAUCES

Ranch, Blue cheese, Chipotle Aioli, Honey Garlic, Plum, Thai Chili, Mango Chili lime,
Tequila lime, Mild, Medium, Uncle Nathans Hot Sauce (Hot or Suicide)

FISH & CHIPS 3 WAYS

YOUR CHOICE OF BEER
BATTERED, POACHED OR
GRILLED 5OZ. HADDOCK
LOIN

Served with fresh cut
French fries, tartar sauce &
slaw

1 PIECE \$11 2 PIECE \$16

SANDWICHES & WRAPS

All come with Fries , salad or soup side
(\$2 sub for sweet fries or onion rings)

PRIME RIB BEEF DIP SANDWICH

6oz shaved angus prime rib on a crispy
ciabatta bun. Topped with Swiss cheese
and caramelized onion. Served with Au
Jus and horseradish mayonnaise.

\$14

LEMON POACHED CHICKEN & GOAT CHEESE WRAP

With shredded romaine lettuce, beet and
dill aioli.

\$13

MEDITERRANEAN CHARGRILLED VEGETABLE WRAP

Vegetable Ragout and wild rice with
minted yogurt and roasted pine nuts in a
red pepper flour tortilla.

\$11

FALAFEL WRAP

Light Crisp falafel balls with lettuce
tomato, red onion, hummus and tzatziki
in a warm pita.

\$12

BLT

On your choice of white toast, Multigrain,
or Ciabatta Flat bread

\$9

NY STEAK SANDWICH

5oz AAA Black Angus Strip loin Steak
chargrilled to your liking served on a
Ciabatta bun with Worcestershire fried
onions, lettuce, tomato and horse radish
mayo on the side.

\$16

YOUR BURGER

However it takes your fancy!

ANGUS BURGER

Fresh ground angus beef on a toasted
Ace Bakery bun, with spring mix, tomato,
onion and pickles.

\$14

CHICKEN SCHNITZEL BURGER

Panko breaded chicken breast served with
shredded romaine lettuce, roma tomatoes
and cajun mayo on an Ace Bakery bun.

\$12

HARVEST VEGETABLE BURGER

Chargrilled veggie patty on an Ace
Bakery bun, served with lettuce, tomato,
red onion, pickle and mayo.

\$11

ADD ON BURGER TOPPINGS

Swiss Cheese - Cheddar - sautéed
mushrooms - Caramelized Onions - extra
pickles - Pineapple

\$1

Bacon - Peameal - Fried Egg

\$1.75

SIDES

FRESH CUT FRENCH FRIES

SM \$4 LG \$9

ONION RINGS

SM \$6 LG \$10

SWEET POTATO FRIES

SM \$6 LG \$12

GARDEN SALAD

SM \$6 LG \$11

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY
RESTRICTIONS YOU MAY HAVE

ALL PRICING IS SUBJECT TO HST