

PIZZA & PASTA

BBQ Chicken Gluten Free Pizza



\$15

Gluten free pizza crust topped homemade BBQ sauce, sliced chicken, diced grilled vegetables, baby spinach, finished with Quebec goat cheese and blended shredded cheese.

Pad Thai Noodle

\$16

Asian rice noodles, julienne of peppers, zucchini, carrot and chopped scallions. Tossed in a warm Pad Thai sauce. Choice of chicken or shrimp. Topped with toasted peanuts.

Jambalaya Smoked Mozzarella Ravioli Pasta

\$17

Smoked mozzarella ravioli with sautéed Andouille smoked sausage, diced chicken and shrimp. Tossed in a light Cajon grilled bell pepper tomato sauce. Side garlic toast.

ADDITIONAL OPTIONS

Add Gravy \$1

Add Peameal Bacon \$2

Add Swiss Cheese \$1.50

Add Cheddar Cheese \$1.50

Late for the Tee?

All Burgers & Lunch Favourites can be made to go!



Healthy Choice:



Hot:



Groups of 12 or more, a 15% gratuity will be added to your bill.

APPETIZERS

- Soup of the Day** – *Ask your server* \$6
- Naan Garlic Bread** \$7
Garlic buttered Naan bread with melted marble cheese.
- Fiesta Bold Onion Rings** \$9
Breaded Spanish onions sprinkled with red & green jalapeno flakes. Served with a maple ranch dip.
- Smoked Bacon Tomato Bruschetta** \$10
Wood oven bread brushed with garlic butter, diced Roma tomato, red onion, basil pesto, crispy bacon, Sarafino virgin olive oil and finished
- Salt & Pepper Lightly Dusted Calamari** \$12
Lightly dusted golden fried calamari. Served on mixed greens. Bacon ketchup mayo.
- Bucket of Balls** \$12
Mini breaded chicken breast cutlettes stuffed with Swiss cheese and Canadian Back bacon. Grainy Mustard Mayo dip.
- Martini Shrimp Cocktail** \$13
Chilled lemon and lime poached black tiger shrimp. Canadian sweet honey mustard dip
- Sweet Chili Chicken and Lemon Grass Dumplings** \$12
blend of ground chicken, scallions, and roasted garlic, accented with sweet exotic flavors of lemongrass, wrapped in a wonton wrapper. Schezwan dipping sauce.
- Crab, Baby Shrimp and Lobster Cakes** \$13
Deep water crab, shrimp and lobster cakes with a grilled corn, Bell pepper and fennel salsa. Micro seedlings with a lemon and dill crème Fraiche.
- Sweet Potato Fries** \$8
Crisp sweet potato fries served with side chipotle mayo dip.
- Tex Mex Beef Chili Nacho's** \$16
Tri-colour nacho chips piled high with melted marble cheese, diced tomato, black olives, jalapeno and green peppers. Served with side Tex Mex ground beef chili, sour cream, salsa, and guacamole.



LUNCH FAVOURITES

With your Choice of Hand Cut Fries, Garden or Caesar Salad.

Add Sweet Potato Fries or Fiesta Bold Onion Rings \$2

Spicy Chicken Gar-Par Wrap 6.0 **\$15**

Sliced grilled chicken tossed in spicy Baja chipotle sauce and Caesar dressing with romaine lettuce, bacon bits and fresh parmesan.

Wrapped in a flour tortilla.



BBQ Pulled Pork Sandwich **\$14**

Slow cooked smoked pulled pork shoulder in a Canadian Whiskey BBQ sauce with sautéed onions, green and red bell peppers. Topped with melted provolone cheese. Served on a Classic pretzel bun.

Grilled Chicken Sandwich **\$15**

Fresh chicken breast brushed with homemade smoked Canadian Whiskey BBQ sauce, spicy jerk or Sriracha sauce. Served with leaf lettuce, tomato and melted Havarti cheese on a *olive oil brushed Schiacciata bun*.

Southwestern Grilled Cheese **\$14**

Tangy guacamole with sliced smoked bacon and melted marble cheese sandwich. Served on your choice of toasted white, rye or multigrain Panini bread with salsa mayo.

Mr. Grimm's Grilled Cheese **\$12**

Deluxe grilled medium cheddar and Monterey Jack cheese sandwich. Served on your choice of toasted white, rye or multigrain Panini bread with a side BBQ mayo dip.

Crispy Chicken Fingers **\$13**

Breaded chicken breast fried crispy and golden and served with plum sauce dip.

Turkey Club Wrap **\$16**

Grilled marinated turkey breast, crispy sliced bacon, lettuce, sliced tomato and sliced Swiss cheese. Topped with a sweet cranberry salsa mayo and rolled in a spinach flour tortilla.

Bulgogi Atlantic Salmon Wrap **\$16**

Oven baked Atlantic Salmon marinated in soy, sesame oil, garlic, scallion and fresh ginger. Wrapped in a salsa flour tortilla with lettuce, pea sprouts, diced grilled vegetable and havarti cheese.

SALADS

Available Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, French, Italian, Raspberry Vinaigrette, 1000 Island, and Caesar.

Add to Any Salad

Grilled BBQ Chicken \$7, Roasted Shrimp \$7, 6oz Grilled Pub Steak \$8

Caesar Salad **\$8**

Fresh crisp romaine with croutons and crispy bacon, tossed in our own signature creamy garlic dressing, topped with grated parmesan cheese.

WS Cobb Salad **\$9**

Romaine and mixed greens, sliced hard boil egg, grape tomato, diced smoked ham, crumbled blue cheese, diced cucumber and sliced avocado. Choice of dressing.

Earthbound Greens **\$8**

Farm fresh mixed greens topped with grape tomato diced cucumber and shredded carrot. Choice of dressing.



BURGERS

All burgers are served on a classic buttery broche burger bun, garnished with leaf lettuce, red onion and sliced dill pickle.

With your Choice of Hand Cut Fries, Garden or Caesar Salad.

Add Sweet Potato Fries \$2 or Fiesta Bold Onion Rings \$2

Butcher-Style Burger **\$13**

Montreal Steak spiced 6oz hamburger with Cheddar or Swiss cheese.

Classic Banquet Burger **\$15**

Butcher-style burger topped with sliced smoked bacon and sliced medium Canadian cheddar cheese.

Feel the Heat Burger **\$15**

Butcher-style burger brushed with spicy queso cheese topped with crispy jalapeno chips, served on a cracked black peppercorn bun.

All Day Breakfast Burger **\$16**

Grilled butcher-style burger topped with fried egg, bacon, melted Canadian cheddar and finished with a HP mayo.

California Veggie Burger **\$13**

Veggie burger topped diced grilled garden vegetables, avocado and sliced Havarti cheese.