



## SHAREABLE APPETIZERS

<b>Garlic Bread</b>	\$7
Garlic buttered flat bread with melted marble cheese.	
<b>Spicy Three Cheese Spinach and Onion Dip</b>	\$10
A creamy three cheese blend, sautéed baby spinach, onion and Frank's Red Hot ranch dressing. Side tri-colour nacho chips and grilled Naan bread.	
<b>New Heirloom Tomato Bruschetta</b>	\$10
Rosemary flat bread brushed with garlic butter, diced Heirloom tomato, Bermuda onion and fresh basil pesto. Extra virgin olive oil and finished with parmesan cheese & balsamic drizzle.	
<b>Bucket of Balls</b>	\$12
Mini breaded chicken breast cutlettes stuffed with Swiss cheese and Canadian back bacon. Served with grainy mustard mayo dip.	
<b>Tex Mex Beef Chili Nachos</b>	\$16
Tri-colour nacho chips piled high with melted marble cheese, diced tomato, black olives, jalapeño and green peppers. Served with a side of Tex Mex ground beef chili, sour cream, salsa, & guacamole.	

## APPETIZERS

<b>Soup of the Day – Ask your server</b>	\$6
<b>New Black &amp; Tan Onion Rings</b>	\$9
Blonde beer batter coated golden rings, drizzled with a slightly bitter dark stout beer. Sweet chili lime mayo.	
<b>Salt &amp; Pepper Ribs</b>	\$9
Tender crispy bite size sea salt and pepper bone in pork ribs. Tossed in sweet chili sauce. Side Homemade apple butter bacon BBQ dip	
<b>Asian Prosciutto Wrapped Scallops</b>	\$15
Hoisin marinated grilled scallops wrapped with prosciutto. Served on a bed of julienne vegetables, rice noodle and green lentils. White and black toasted sesame splash.	
<b>New Applewood Smoked Crispy Brussel Sprouts</b>	\$11
Deep fried Brussel sprouts tossed in an applewood smoke spice. Served with a homemade maple bacon mayo. Sprinkled with bacon bits and sliced scallions.	
<b>New Montreal Steak Poutine</b>	\$13
Grilled julienne Montreal steak spiced striploin steak, hand cut fries, creamy cheese curds and Guinness beer poutine sauce.	
<b>Sweet Potato Fries</b>	\$8
Crisp sweet potato fries served with side chipotle mayo dip.	
<b>Deep Fried Chicken Wings</b>	\$12(1lb) or \$21(2lb)
Chicken wings, served with carrot and celery sticks and blue cheese dip. Tossed in your choice of BBQ, Medium, Honey Garlic, Caribbean Jerk, Hot, 3 <sup>rd</sup> Degree, Sweet Chili or Teriyaki sauce.	



## DINNER ENTRÉES

### ENTRÉE SALADS *Add Grilled Chicken (\$6), 6oz Grilled Pub Steak (\$7) or Roasted Shrimp (\$6)*

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

#### **Caesar Salad** **\$8**

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

#### **WS Taco Salad** **\$10**

Romaine and mixed greens, topped with WS own Tex Mex ground beef chili. Melted marble Jack cheese, sliced grape tomato, tri-colour nacho chips, salsa sour cream drizzle.

#### **New Heirloom Tomato and Bocconcini Caprese Salad** **\$11**

Sliced Heirloom tomato, baby bocconcini cheese, baby spinach, arugula, mixed greens, roasted garlic pesto and balsamic vinaigrette.

## SANDWICHES & BURGERS

Served with your choice of hand cut fries, house or Caesar salad or soup. Add Sweet Potato Fries or Fiesta Bold Onion Rings \$2

#### **Grilled Chicken Sandwich** **\$12**

Fresh chicken breast brushed with homemade smoked Canadian Whiskey BBO sauce, spicy jerk or Sriracha sauce. Served with leaf lettuce, tomato and melted Provolone cheese on a roasted garlic ciabatta bun.

#### **Butcher-Style Burger** **\$14**

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

#### **Bison Mushroom bacon Burger** **\$16**

Grilled local Thunder Ridge bison burger mixed with ground bacon and Portobello mushroom topped with Balsamic Vodka marinated Pineapple ring and warm crumbled goat cheese.

## SIGNATURE ENTRÉES

Add starter house salad \$5, starter Caesar salad \$6 or soup \$6.

#### **6oz. Baseball Steak** **\$27**

6oz. Smoked Bacon Wrapped Baseball Steak, with a Five Peppercorn Sauce.

Served with seasonal vegetables and potato.

**Upgrade to 10oz Striploin Steak for \$6**

#### **Roasted Chicken** **\$25**

Marinated Oven Roasted Chicken Supreme, roasted red pepper sauce.

Served with seasonal vegetables and potato.

#### **Grilled Vegetable Tofu Stack** **\$19**

Grilled pesto marinated tofu, with diced grilled vegetable, rustic tomato sauce.

#### **Tex Mex Ribs** **\$23**

Tex Mex Slow Braised Half Baby Back Ribs, brushed with our homemade Bourbon BBO sauce  
Served with seasonal vegetables and potato.

#### **Pasta of the Day** **\$22**

Ask your server for our daily pasta feature.

#### **Catch of the Day** **\$24**

Ask your Server for our daily fish feature.

All beverages, applicable taxes and gratuity are not included. A 17% gratuity will be added to the bill for groups of 12 or more.