

SALADS

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

New Heirloom Tomato and Bocconcini Caprese Salad **\$10**

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

WS Taco Salad **\$12**

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

Earthbound Greens **\$8**

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

Seasonal Salad of the Day **\$16**

Ask your server about today's salad creation.

PIZZA & PASTA

BBQ Chicken or Sirloin Steak Pizza **\$14**

Gluten free or traditional pizza crust topped with homemade HP tomato sauce, sautéed mushrooms, caramelized onions and grilled asparagus. Fresh asiago, goat cheese and marble cheese. Balsamic drizzle.

New Udon Noodle Szechuan Bowl **\$16**

Asian Udon noodles, julienne of peppers, zucchini, carrot, onion, bean sprouts and chopped scallions. Choice of chicken or shrimp sautéed in a Szechuan sauce with a side of grilled Asian style flat bread.

New Chorizo Mediterranean Vegetable Cheese Ravioli **\$16**

Ravioli filled with roasted garden vegetables, goat cheese, ricotta and parmesan cheeses, roasted garlic and wrapped in egg pasta. Served with sautéed chorizo sausage, diced grilled vegetables and tossed in a tomato cream sauce. Side garlic toast.

APPETIZERS

- Soup of the Day** – *Ask your server* \$6
- Garlic Bread** \$7
Garlic buttered flat bread with melted marble cheese.
- New Black & Tan Onion Rings** \$9
Blonde beer batter coated golden rings, drizzled with a slightly bitter dark stout beer. Served with sweet chili lime mayo.
- Spicy Three Cheese Spinach and Onion Dip**  \$10
A creamy three cheese blend, sautéed baby spinach, jalapenos, Frank's Red Hot and ranch dressing. Side tri-colour nacho chips and grilled naan.
- New Applewood Smoked Crispy Brussel Sprouts** \$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.
- Bucket of Balls** \$12
Mini breaded chicken breast cutlettes stuffed with Swiss cheese and Canadian Back bacon. Apple butter BBQ sauce.
- New Montreal Steak Poutine** \$13
Grilled julienne Montreal steak spiced striploin steak, hand cut fries, creamy cheese curds and Guinness beer poutine sauce.
- New Heirloom Tomato Bruschetta** \$10
Wood oven 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.
- Asian Prosciutto Wrapped Scallops** \$14
Hoisin marinated grilled scallops wrapped with prosciutto. Served on a bed of julienne vegetables, rice noodles and green lentils. White and black toasted sesame seed splash.
- Sweet Potato Fries** \$8
Crisp sweet potato fries served with side chipotle mayo dip.
- Sea Salt and Pepper Ribs** \$9
Tender crispy bite size sea salt and pepper bone in pork ribs. Tossed in a sweet chili sauce. Side homemade apple butter and bacon BBQ 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.
- Deep Fried Chicken Wings** \$12(1lb) or \$21(2lb)
Chicken wings, served with carrot, celery sticks and blue cheese or ranch dip. Tossed in your choice of BBQ, Medium, Honey Garlic, Caribbean Jerk, Hot, 3rd Degree, Sweet Chili, Teriyaki, Sriracha or Buffalo sauce.



LUNCH FAVOURITES

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

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

Spicy Chicken Gar-Par Wrap 7.0  **\$15**

Sliced grilled chicken tossed in spicy WS Signature Buffalo hot sauce and Caesar dressing with romaine lettuce, bacon bits and fresh parmesan. Wrapped in a classic flour tortilla.

Sub Crispy Chicken \$2.00 or Sub Sirloin Steak \$2.50

New BBQ Tex Mex Steak Wrap **\$16**

Tex Mex marinated grilled striploin, diced and tossed with sautéed peppers, onions and our homemade BBQ sauce. Served in a sundried tomato flour tortilla with lettuce, tomato, jack and marble three cheese blend. Side salsa.

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 Herb Havarti cheese on a Multigrain Ciabatta Bun.

New BBP Grilled Cheese **\$13**

Crispy smoked bacon, melted brie cheese and sweet honey pear relish sandwich. Served with your choice of toasted white, rye or multigrain panini bread with lemon ranch dip.

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.

Spicy Basa Jerk Wrap  **\$16**

Oven baked Jerk marinated Basa filet, served with tangy coleslaw, breaded crispy avocado, spicy chili Jack cheese and wrapped in a grilled sun-dried tomato flour tortilla.

Crispy Chicken Fingers **\$14**

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

Open Faced Turkey Club Stack **\$15**

Grilled marinated turkey breast, crispy sliced bacon, baby arugula, sliced tomato and Provolone cheese. Served on grilled garlic and rosemary brushed focaccia. Garnished with a cranberry relish aioli drizzle.

Triple Threat Sandwich **\$15**

Warm shaved Virginia ham, peameal bacon and sliced smoked bacon served on a cheddar ciabatta roll. Topped with melted three cheese blend and homemade apple butter BBQ sauce.



BURGERS

All burgers are served on a black and white sesame burger bun, garnished with leaf lettuce, tomato, red onion and sliced dill pickle.

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

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

Butcher-Style Burger **\$13**

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

Candied Bacon Banquet Burger **\$16**

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

Five Alarm Fire Burger  **\$15**

Butcher-style burger brushed with a jalapeno and banana pepper relish, melted Chili pepper Jack cheese, spicy Buffalo sauce aioli and served on a Harissa spiced bun.

New East Meets West Burger **\$16**

Grilled butcher-style burger topped with grilled black and white sesame seed shrimp, melted provolone cheese and wasabi pickled ginger mayo.

The Beyond Burger **\$15**

Plant based burger topped with diced grilled garden vegetables, avocado and sliced herb Havarti cheese. Choice of bun or lettuce leaves.

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.

ADDITIONAL OPTIONS

Add Gravy \$1

Add Peameal Bacon \$2

Add Swiss Cheese \$1.50

Add Cheddar Cheese \$1.50

Applicable Taxes and Gratuities are not included.

A 17% gratuity will be added to the bill for groups of 12 or more.

Healthy Choice:



Hot:

