



Lunch Menu



Appetizers:

Soup Of The Day — Ask your server.

\$7.00

Sweet Potato Fries

Crisp sweet potato fries served with a side chipotle mayo dip.

\$8.00

Garlic Bread

Garlic buttered flat bread with melted marble cheese.

\$9.00

Black & Tan Onion Rings

Blonde beer batter coated golden rings, drizzled with a slightly bitter dark stout beer. Sweet chili lime mayo for dipping.

\$9.00

Bruschetta Flight

Classic toasted French stick brushed with garlic butter, diced Roma tomato, Bermuda onion and fresh basil pesto. Drizzled with extra virgin olive oil and finished with Parmesan cheese and balsamic drizzle.

\$10.00

Potato Cheddar Cheese Perogies

Deep fried cheddar cheese perogies tossed in Maple bacon seasoning. Served with a homemade Marinara sauce. Sprinkled with bacon bits, sour cream drizzle and sliced scallions.

\$12.00

Sweet Chili Chicken & Lemongrass Dumplings

A blend of ground chicken, scallions and roasted garlic accented with sweet exotic flavours of lemongrass, wrapped in a wonton wrapper. Served with Szechuan dipping sauce.

\$12.00

Bam-Bam Crispy Shrimp

Crispy shrimp tossed in sweet chili. Served with honey sriracha mayo dip.

\$12.00

Bucket of Balls

Mini breaded chicken breast cutlettes stuffed with swiss cheese and Canadian back bacon. Served with a red chipotle mustard aioli dip.

\$13.00

Butter Chicken Poutine

Julienne chicken, peppers and onions sautéed in butter chicken poutine sauce, hand cut fries and creamy cheese curds.

\$13.00

Stuffed Crab & Bacon Cakes

House made bacon and crab cakes stuffed with baby scallop. Served on a bed of Asian noodle salad with roasted corn and water chestnut. Splashed with avocado and lemon aioli drizzle.

\$16.00

Tex-Mex Beef Chili Nachos

Tri-colour nacho chips piled high with melted cheese, diced tomato, black olives, jalapeno and green peppers. Served with a side of Tex-Mex ground beef chili, sour cream and salsa. Add guacamole for \$2.00*.

\$16.00

Salads:

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

Earthbound Greens

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

\$8.00

Caesar Salad

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

\$9.00

WS Taco Salad

Romaine, mixed greens, topped with Tex Mex beef chili. Melted shredded cheese, sliced grape tomato, tri-colour nacho chips, salsa sour cream drizzle.

\$16.00

Salad Add-Ons:

Grilled BBQ Chicken.... \$7.00* Grilled Shrimp.... \$7.00* Grilled Pub Steak.... \$8.00*

All prices are plus HST tax. Gratuities are not included. A 17% gratuity will be added to groups of 12 or more

Lunch Favourites:

Served with your choice of hand cut fries or a garden salad. Add sweet potato fries, onion rings, or a Caesar salad for \$2.00*.

Mr. Grimm's Grilled Cheese

Deluxe grilled shredded cheddar and Monterey Jack cheese sandwich. Served on your choice of toasted white, marble rye or multigrain panini bread with a side BBQ mayo dip. Add bacon \$3.00*. Add Pulled Pork \$4.00*.

\$13.00

Crispy Chicken Fingers

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

\$14.00

Tuna Melt Wrap

Albacore white Tuna. Diced red onion and celery, mixed with a creamy dill mayo, melted shredded and cheddar cheese. Served in a grilled white flour tortilla.

\$15.00

Spicy Chicken Gar-Par Wrap

Sliced grilled chicken breast tossed in a spicy red ale chipotle grainy mustard BBQ hot sauce and Caesar dressing with romaine lettuce, bacon bits and fresh parmesan. Wrapped in a classic flour tortilla. Sub Crispy Chicken \$2.00*. Sub Sirloin Steak \$3.00*.

\$16.00

Grilled Chicken Sandwich

A 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 toasted Ciabatta bun.

\$16.00

Pulled Pork Sandwich

House made BBQ pulled pork topped with a creamy apple cider coleslaw, crisp dill pickle and shredded marble cheese. Served on a garlic buttered pretzel bun.

\$16.00

Szechuan Atlantic Salmon

Oven baked Szechuan marinated salmon fillet, served with pickled vegetable, breaded crispy cheese curds and wrapped in a grilled white flour tortilla.

\$16.00

Turkey Club Wrap

Grilled sage marinated turkey breast, julienne peameal bacon, baby spinach, sliced tomato and crumbled goat cheese. Wrapped in a grilled white flour tortilla. Garnished with a vermouth poached apple and cranberry relish.

\$17.00

Burgers:

All burgers are served on an Ace burger bun with leaf lettuce, tomato, red onion and sliced dill pickle.

Butcher-Style Burger

Montreal steak spiced 6oz. Hamburger with Cheddar or Swiss cheese.

\$14.00

The Beyond Burger

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

\$15.00

Bacon Banquet Burger

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

\$16.00

The Devil's Own Burger

Butcher-style burger garnished with spicy onion strings, Scotch bonnet aioli, shredded cheddar cheese & pico de gallo.

\$16.00

Pulled Pork Burger

Butcher-style burger topped with house made pulled pork and shredded marble cheese.

\$17.00

Pasta & Noodles:

Udon Noodle Pad Thai Bowl

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

\$16.00

Chorizo Mushroom Ravioli

Ravioli filled with roasted Shiitake and Portabella mushroom, onions, spices wrapped in an egg pillow. Served with sautéed smoked chorizo sausage, diced grilled vegetable and tossed in a pesto tomato sauce. Side garlic toast.

\$17.00

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