



Dinner Menu



Appetizers

Soup of the Day \$7

Ask your server for our daily feature

Chicken Cordon Bleu Bites \$12

Mini breaded chicken breast cutlet's stuffed with swiss cheese and Canadian back bacon. Served with red ale roasted apple BBQ dip.

Margarita Shrimp Cocktail \$16

Sauteed black tiger shrimp, marinated in fresh herbs, garlic and lime zest. Served with a Tequila salsa cocktail sauce.

Sweet Chili Chicken and Lemongrass Dumplings \$12

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.

Stuffed Crab & Bacon Cakes \$16

House made bacon and crab cakes stuffed with baby scallop. Served on a bed of Asian pear organic quinoa and mixed grain salad with diced sauteed vegetable. Splashed with dill lemon sour cream.

Bacon Wrapped Scallops \$17

Pesto marinated grilled scallops wrapped with smoked bacon. Served on a bed of sauteed fennel and cabbage slaw, grilled tomato, roasted red pepper vinaigrette.

Thornbury Amber Lager Mussels \$14

PEI steamed mussels, sauteed julienne vegetables tossed in an Amber lager garlic tomato sauce. Served with side garlic toast and lemon.

Salads

Add Grilled Chicken \$7, 6oz Grilled Pub Steak \$8, Grilled Shrimp \$7 or Souvlaki Pork Tenderloin \$7 to any salad. Available dressings: Balsamic, Greek, Ranch, Blue Cheese, French, Italian, Raspberry Vinaigrette and Caesar.

Caesar Salad \$9

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

Earthbound Greens \$8

Farm fresh mixed greens topped with grape tomatoes, diced cucumber and shredded carrot. Served with your choice of dressing.

Warm Goat Cheese Salad \$12

Warm rosemary flat bread triangles with whipped Quebec goat cheese, seedling greens, grape tomato and strawberry vinaigrette.

Lighter Fare

Served with your choice of hand cut fries, garden salad or soup.
Substitute Sweet Potato Fries \$2, Onion Rings \$2, Caesar Salad \$2

Butcher-Style Burger \$14

Grilled Montreal steak spiced 6oz hamburger. Add cheddar or swiss cheese \$1. Add back bacon \$2.

Bison Mushroom Bacon Burger \$18

Grilled local Thunder Ridge bison burger mixed with ground bacon and portobello mushroom topped with Captain Morgan Spiced rum marinated apple chutney and warm crumbled goat cheese.

Grilled Chicken Sandwich \$15

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.



Dinner Mains



All dinner mains come with daily potato and seasonal vegetable unless otherwise stated.

Thyme Roasted Chicken \$25

Pesto marinated chicken supreme with a goat cheese and sundried tomato roasted chicken jus.

Asian Vegetable Stir Fry \$19

Teriyaki sauteed Asian vegetables on a bed of rice. Add chicken \$7 Add shrimp \$7

6oz Manhattan Steak \$27

6oz smoked bacon wrapped Manhattan steak with caramelized onion and demi reduction.

Catch of the Day \$26

Ask your server for our daily fish feature.

10oz Manhattan Steak \$37

10oz Montreal spiced grilled striploin steak with a wild mushroom truffle reduction.

Pasta of the Day \$22

Ask your server for our daily pasta feature.

Dill Atlantic Salmon \$27

Sweet balsamic drizzled Atlantic salmon with an orange and pomegranate reduction. Served with a wild and white rice pilaf.

Bacon Wrapped Pork Tenderloin \$27

Oven roasted Ontario pork tenderloin wrapped with smoked bacon. Served with a brandy grainy mustard apple reduction.

Tex-Mex Ribs \$25 Half Rack \$29 Full Rack

Tex-Mex slow braised baby back ribs, brushed with our homemade wild whiskey BBQ sauce.

Dessert

Ask your server for our selection of desserts \$7

Applicable taxes and gratuity not included