



Lunch 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.

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.

Sweet Potato Fries \$8

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

Spicy Popper Trio \$9

Breaded spicy jalapeno cream cheese, Jack cheese chili pepper and Asadero cheese poblano poppers. Served with a maple ranch dip.

Black & Tan Onion Rings \$9

Blonde beer batter coated golden rings, drizzled with a slightly bitter dark stout beer. Served with a sweet chili lime mayo dip.

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.

Potato Cheddar Cheese Perogies \$12

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

Deep Fried Pickles \$9

Breaded dill pickle spears served with Sriracha ranch BBQ mayo.

Deep Fried Chicken Wings 1lb-\$14 2lb- \$26

Chicken wings served with carrot and celery sticks with blue cheese dip. Choice of BBQ, Medium, Honey Garlic, Caribbean Jerk, Hot, 3rd Degree, Sweet Chili or Teriyaki sauce served on the side.

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.

Cobb Salad \$10

Iceberg lettuce, mixed greens, sliced avocado, hardboiled egg, cucumber, grape tomatoes and bacon bits. Served with your choice of dressing.

Greek Salad \$10

Iceberg lettuce, mixed greens, Kalamata olives, cucumber, bell pepper, red onion, grape tomatoes and feta cheese drizzled with Greek vinaigrette.

Chicken Fingers & Poutine

Crispy Chicken Fingers \$14

Breaded chicken breast fried crispy and golden and served with your choice of hand cut French fries, house salad or soup. Plum sauce for dipping.

Buffalo Crispy Chicken Fingers \$15

Breaded chicken breast fried crispy and tossed in Buffalo hot sauce and served with your choice of hand cut French fries, house salad or soup. Plum sauce for dipping.

Butter Chicken Poutine \$13

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

Pulled Pork Poutine \$12

House made BBQ pulled pork, bacon bits, hand cut fries, cheese curds and poutine gravy.

Applicable taxes and gratuity not included

Burgers

All burgers come with maple bacon spiced hand cut fries, garden salad or soup.
Substitute Sweet Potato Fries \$2, Onion Rings \$2, Caesar Salad \$2 or Greek Salad \$3

Butcher-Style Burger \$14

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

Bacon Banquet Burger \$16

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

The Devils Own Burger \$17

Butcher-style burger garnished with spicy onion strings, banana peppers, scotch bonnet aioli and Cajun smoked shredded cheese.

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.

Breakfast Burger \$17

Grilled butcher-style burger topped with an over easy egg, bacon, melted cheddar cheese and finished with a 5-peppercorn HP mayo.

The Beyond Burger \$15

A plant-based burger topped with diced grilled garden vegetables and sliced Havarti cheese. Your choice of bun or lettuce leaves.

Grilled Turkey Burger \$16

Spiced turkey burger topped with sauteed spinach, melted brie and cranberry relish mayo.

Pasta, Stir Fry & Pizza

Udon Noodle Bowl \$12

Asian Udon noodles, julienne peppers, zucchini, carrot, onion, bean sprouts and scallions sauteed in a choice of spicy pad Thai or Teriyaki sauce with a side grilled Asian style flat bread. Add chicken \$7, 6oz steak \$8 or sauteed shrimp \$7.

Chicken & Vegetable Pasta \$18

Mushroom ravioli with sauteed grilled chicken and diced vegetable tossed in a basil pesto tomato cream sauce. Served with a side garlic toast.

Hawaiian Pizza \$14

Pizza crust with homemade tomato basil sauce, smoked cured ham and fresh pineapple finished with blended cheese.

Chicken Caesar Pizza \$16

Pizza crust brushed with Caesar dressing, grilled chicken breast, crumbled bacon, Parmesan and mixed shredded cheese.

Sandwiches & Wraps

All sandwiches & wraps come with maple bacon spiced hand cut fries, garden salad or soup.
Substitute Sweet Potato Fries \$2, Onion Rings \$2, Caesar Salad \$2 or Greek Salad \$3

Spicy Chicken Gar-Par Wrap \$16

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.

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.

Mr. Grimm's Grilled Cheese \$13

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

Add bacon \$3 Add pulled pork \$4

Southwestern Grilled Cheese \$13

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

Pulled Pork Wrap \$16

House made BBQ pulled pork topped with creamy apple cider coleslaw, crisp dill pickle and shredded marble cheese. Wrapped in a grilled flour tortilla.

Turkey Club Wrap \$16

Grilled sage marinated turkey breast, julienne peameal bacon, baby spinach, sliced tomato, cranberry relish mayo and crumbled goat cheese. Wrapped in a grilled flour tortilla.

Caribbean Jerk Atlantic Salmon Wrap \$16

Oven baked salmon filet marinated in jerk sauce, served with pickled vegetable, breaded crispy cheese curds and wrapped in a grilled flour tortilla.

Smoked Meat Reuben \$14

Montreal smoked meat, swiss cheese, sauerkraut, Russian dressing on a toasted marble rye panini bread.

Classic Chicken Parmesan Sandwich \$16

Breaded chicken fingers topped with a hearty garlic basil tomato sauce, sauteed bell peppers and caramelized onions. Finished with fresh Parmesan and mozzarella cheese and served on our garlic buttered Ciabatta bun.