



# Take Out Dinner Menu



## Appetizers

### **Soup of the Day \$7**

Call in for our daily feature

### **Build Your Own Caesar Salad \$16**

Serves 2 people

Fresh crisp Romaine with croutons, bacon and grated parmesan cheese. Served with our own Signature dressing on the side.

### **Mixed Greens Salad \$14**

Serves 2 people

Seasonal mixed greens, diced cucumber, cherry tomatoes and grated carrot. Balsamic dressing on the side.

### **Potato Cheddar Cheese Perogies \$12**

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.

### **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, 3<sup>rd</sup> Degree, Sweet Chili or Teriyaki sauce served on the side.

### **Chicken Cordon Bleu Bites \$13**

Mini breaded chicken breast cutlets 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.

### **Spicy Popper Trio \$9**

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

### **Deep Fried Pickles \$9**

Breaded dill pickle spears served with Sriracha ranch BBO maou.

## Dinner Mains

**All dinner mains come with roasted Yukon gold potato and seasonal vegetable unless otherwise stated.  
Dinner rolls and butter pods.**

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

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

### **6oz Manhattan Steak \$27**

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

### **10oz Manhattan Steak \$37**

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

### **Catch of the Day \$26**

Call in for our daily fish feature.

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

Call in for our daily pasta feature.

### **Bacon Wrapped Pork Tenderloin \$27**

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

## Dessert

### **Carrot Cake \$7**

A perfect combination of carrots, raisins, toasted coconut, chopped walnuts and spices layered with cream cheese icing.

### **Apple Crumble Tart \$7**

A delicate sweet dough crust filled with fresh apples and baked custard is topped with crumble and a drizzle of caramel.

### **Brownie Chocolate Cheesecake \$7**

Rich brownie base baked with a creamy vanilla cheesecake. Adorned with dark chocolate ganache, brownies and a scrumptious pool of buttery caramel.

### **Milk Chocolate Caramel Cake \$7**

Velvety smooth milk chocolate truffle and buttery caramel spread on layers of chocolate cake. Finished with Belgian chocolate chips.

### **Classic Raspberry Cheesecake \$7**

Creamy cheesecake with a hint of vanilla is cradled in a shortbread crust and covered with a delicious raspberry topping.

### **Chocolate Fudge Cake \$7**

Three layers of decadent chocolate fudge and chocolate devil's food cake. Topped with rich chocolate icing and a creamy chocolate ganache.

\*Applicable taxes not included\*