

Starter Salads



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

Add Grilled Chicken \$7, Grilled Shrimp \$7 or Grilled Steak \$8

Caesar Salad \$9

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

Earthbound Greens \$8

Farm fresh mixed greens topped with grape tomato, diced cucumber, and shredded carrot. Splashed with homemade balsamic dressing.

Breaded Brie Fritter Salad \$15

Warm breaded brie fritters, mixed and seedling greens, grape tomato, pumpkin seed, toasted crushed pistachios, and cranberry vinaigrette.

Signature Entrées

Feta and Spinach Stuffed Chicken \$26

Thyme Marinated Chicken Supreme, stuffed baby spinach, Feta cheese, and diced vegetables. Roasted Red Pepper Sauce.

6oz. Manhattan Steak \$27

6oz. Smoked Bacon Wrapped Manhattan Steak with a five peppercorn Demi Reduction.

10oz AAA Striploin Steak \$37

Montreal Spiced Grilled Striploin Steak.

Asian Vegetable Stir Fry \$20

*Teriyaki sautéed Asian vegetables, served on a bed of rice.
Add chicken or shrimp \$7*

Catch of the Day \$27

Ask your server for our daily fish feature. Served on a bed of rice.

Mushroom Risotto \$23

Sautéed Wild Mushrooms, Italian Style Risotto in creamy garlic sauce, fresh Parmesan cheese, truffle oil.

Pasta of the Day \$25

Ask your server for our Chef inspired pasta feature.

Bacon Wrapped Stuffed Pork Tenderloin \$27

Oven roasted Ontario Pork Tenderloin stuffed with dried apricots, goat cheese and sautéed vegetable. Wrapped with smoked Cedar bacon. Brandy Grainy Mustard Apple Reduction.

Tex-Mex Ribs

\$24 Half Rack or \$30 Full Rack

Tex-Mex Slow Braised Baby Back Ribs, Brushed with our Homemade Wild Whiskey BBQ sauce.

Chicken and Ribs \$27

Half rack of ribs and grilled chicken breast brushed with our Wild Whiskey BBQ sauce.

* All mains come with Daily Potato and Seasonal Vegetable unless Otherwise Stated *

Appetizers



Soup of the Day \$7

Ask your server for our daily feature.

Chicken Cordon Bleu Bites \$13

Mini breaded chicken breast cutlets stuffed with Swiss cheese and Canadian back bacon. Red Ale roasted apple BBQ dip.

Chicken and Vegetable Dumplings \$14

Dumplings tossed in Miso glaze, sweet chili slaw and Bok choy, honey garlic mayo, wasabi peas.

Goat Cheese Bruschetta \$13

Oven baked flat bread brushed with garlic butter, diced Roma tomato, Bermuda onion and fresh basil pesto. Drizzled with extra virgin olive oil and finished with Goat and fresh Parmesan cheese & balsamic drizzle.

Pesto Calamari \$15

Grilled pesto calamari, sautéed vegetable, baby spinach, kalamata olives, chickpeas, grape tomato, lemon slices and crumbled feta.

Margarita Shrimp Cocktail \$17

Lemon lime poached black tiger shrimp, marinated in Caesar Rimmer. Served with a Tequila salsa cocktail sauce.

Hoisin Bacon Wrapped Scallops \$18

Grilled hoisin marinated scallops wrapped with smoked bacon. Served on an Asian style julienne of vegetable and noodle salad. Splashed with a Mandarin orange vinaigrette.

Bruschetta Mussels \$16

Steamed PEI mussels, with sautéed bruschetta mix, white wine, fresh lemon, and garlic toast.

Lighter Fare

Served with your choice of hand cut fries, soup, or house salad.

Bison Mushroom Bacon Burger \$19

Grilled homemade bison burger mixed with ground bacon and Portobello mushroom topped with Captain Morgan Spiced rum marinated Apple Chutney and warm crumbled goat cheese.

Grilled Turkey Wrap \$16

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

Grilled Chicken Club \$16

Fresh chicken breast brushed with homemade smoked Canadian Whiskey BBQ sauce, spicy jerk or Sriracha sauce. Served with leaf lettuce, tomato, melted Swiss cheese and peameal bacon. Served on a buttered Ciabatta bun.

Miso Atlantic Salmon Wrap \$17

Oven baked salmon filet marinated in miso glaze, served with sautéed vegetable, crispy Chow Mein noodles and wrapped in a grilled flour tortilla.

Butcher-Style Burger \$14

Montreal Steak spiced 6oz. hamburger.

Add: cheese \$1 Bacon \$2 or Peameal \$3

** Substitute side for **

Sweet Potato Fries, Onion Rings, Caesar salad for \$2 or Greek Salad \$3