

Appetizers



Soup of the Day \$7

Ask your server for our daily feature.

Chicken & Vegetable Dumplings \$14

Crispy Asian style dumplings tossed in a Miso glaze, served on a sweet chili slaw and Bok Choy with wasabi peas and a honey garlic mayo.

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 \$16

Grilled pesto calamari, sautéed vegetable, baby spinach, kalamata olives, chickpeas, grape tomatoes and crumbled feta cheese. Garnished with lemon slices.

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 \$19

Grilled hoisin marinated scallops wrapped with smoked bacon. Served on an Asian style julienne of vegetables 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.

Entrée Salads

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

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

Caesar Salad \$10

Fresh Romaine lettuce with croutons and crispy bacon. Tossed in our homemade signature creamy garlic dressing. Topped with grated Parmesan cheese.

Earthbound Greens \$9

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

Breaded Brie Fritter Salad \$16

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

Lighter Fare



Served with a choice of side: Seasoned hand cut fries, garden salad or soup. Upgrade to sweet potato fries, onion rings or Caesar salad for \$3 or Greek salad \$3.50

Bison Mushroom Bacon Burger \$20

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 \$17

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 \$17

A fresh chicken breast brushed with homemade BBQ sauce, spicy jerk or sriracha sauce. Served with leaf lettuce, sliced tomato, melted Swiss cheese and peameal bacon. Served on a buttered Ciabatta bun.

Miso Atlantic Salmon Wrap \$18

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 \$15

Montreal steak spiced 6oz hamburger. Served with lettuce, tomato, onion and pickle garnish.

Add: Cheddar or Swiss Cheese \$1 Sliced Bacon \$2 or Peameal Bacon \$3

Signature Entrées

Feta and Spinach Stuffed Chicken \$27

Thyme marinated chicken supreme, stuffed with baby spinach, Feta cheese and diced vegetables. Topped with a roasted red pepper sauce. Served with seasonal vegetables and daily potato.

6oz Manhattan Steak \$28

6oz smoked bacon wrapped Manhattan steak with a five peppercorn demi reduction. Served with seasonal vegetables and daily potato.

10oz AAA Striploin Steak \$38

A Montreal spiced grilled striploin steak cooked to your liking. Served with seasonal vegetable and daily potato.

Asian Vegetable Stir Fry \$21

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.

Pasta of the Day \$26

Ask your server for our Chef inspired pasta feature. Served with garlic toast.

Bacon Wrapped Stuffed Pork Tenderloin \$27

Oven roasted Ontario pork tenderloin stuffed with dried apricots, goat cheese and sautéed vegetable. Wrapped in smoked bacon with a brandy grainy mustard apple reduction. Served with seasonal vegetables and daily potato.

Tex-Mex Ribs Half Rack \$24 or Full Rack \$30

Tex-Mex slow braised baby back ribs brushed with our homemade wild whiskey BBQ sauce. Served with seasonal vegetables and daily potato.

Chicken and Ribs \$27

Half a rack of ribs and a grilled chicken breast brushed with our wild whiskey BBQ sauce. Served with seasonal vegetables and daily potato.

**** Applicable taxes and gratuities are not included ****