

Appetizers



Soup of the Day \$7

Ask your server for our daily feature.

Five Cheese Beer Dip \$13

A blend of Monterey Jack, cheddar, Havarti and cream cheese baked with sautéed sweet onion, and Amber beer and ranch dressing. Served with handmade kettle chips.

Mac & Cheese Crunch Balls \$11

Breaded crispy mac n' cheese balls with a Szechuan bacon ketchup dip.

Oven Goat Cheese Bruschetta \$13

Baked flat bread with garlic butter, diced Roma tomato, Bermuda onion and fresh basil pesto. Drizzled with extra virgin olive oil and finished with goat cheese, fresh parmesan cheese & balsamic drizzle.

Chicken & Vegetable Dumplings \$12

Crispy Asian style dumplings with a honey garlic aioli.

Black & Tan Onion Rings \$9

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

Hoisin Bacon Wrapped Scallops \$19

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

Tex-Mex Beef Chili Nachos \$17

*Nacho chips piled high with melted cheese, diced tomato, black olives, jalapenos and green peppers. Served with Tex-Mex chili, sour cream and salsa on the side.
Add guacamole for \$2*

Margarita Shrimp Cocktail \$17

Lemon lime poached black tiger shrimp marinated in Caesar rimmer. Served with a tequila salsa cocktail sauce.

Sweet Potato Fries \$9

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

Cauliflower Tempura \$12

Tempura battered cauliflower served with a sriracha sweet honey maple dip.

Deep Fried Chicken Wings 1lb-\$15 2lb-\$28

Deep fried 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.

Chicken Cordon Bleu Bites \$13

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

Entrée Salads

Add: grilled chicken or shrimp \$7 or grilled steak \$8 Dressings: Balsamic, Greek, Ranch, Blue Cheese, French, Italian or Raspberry Vinaigrette

Caesar Salad \$10

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

Cobb Salad \$11

Romaine lettuce, mixed greens, sliced avocado, hardboiled egg, cucumber, grape tomatoes, and bacon bits. Choice of dressing.

Earthbound Greens \$9

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

Greek Salad \$11

Romaine lettuce, mixed greens, Kalamata olives, cucumber, bell pepper, red onion, grape tomatoes, feta cheese. Drizzled with Greek vinaigrette.

Noodles & Pizza

Udon Noodle Bowl \$15

Asian Udon noodles with sautéed julienne of peppers, zucchini, carrot, onion, bean sprouts and chopped scallions. Served with grilled Asian style flat bread.

Choice of Spicy Pad Thai or Teriyaki sauce.

Add: Chicken or Shrimp \$7 or 6oz Steak \$8

Chicken Caesar Pizza \$16

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

Pepperoni Pizza \$15

Basil pesto tomato sauce, pepperoni, and mozzarella cheese.

Sandwiches & Wraps



*Sandwiches & wraps come 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*

Spicy Chicken Gar-Par Wrap \$17

A grilled chicken breast tossed in a spicy rad ale, chipotle, grainy mustard BBQ hot sauce and Caesar dressing, romaine lettuce, bacon bits and fresh parmesan. Wrapped in a grilled flour tortilla.

Sub crispy chicken \$2 or grilled steak \$3

Smoked Meat Reuben \$16

Montreal smoked meat, Swiss cheese, sauerkraut and Russian dressing on grilled marble rye bread.

Turkey Club Wrap \$17

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

Miso Atlantic Salmon Wrap \$18

Oven baked Atlantic salmon filet marinated in miso glaze. Served with sautéed vegetables, crispy chow mein noodles and wrapped in a grilled flour tortilla.

BBQ Steak Wrap \$17

Grilled steak, sautéed peppers and onions, BBQ sauce, shredded marble cheese and mixed greens wrapped in a grilled flour tortilla. Served with a side horseradish gravy.

Chicken Fingers & Poutine

Crispy Chicken Fingers \$15

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

Toss chicken fingers in hot sauce for \$1

Tex-Mex Chili Poutine \$14

Tex-Mex ground beef chili, shredded cheese, cheese curds and hand cut fries. Topped with poutine gravy and a sour cream drizzle.

Spicy Chicken Poutine \$13

Crispy breaded chicken, Buffalo red hot sauce, cheese curds and hand cut fries. Topped with poutine gravy.

Southwestern Grilled Cheese \$15

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

Grilled Chicken Club \$17

A chicken breast brushed with your choice of homemade BBQ sauce, spicy jerk or sriracha sauce. Leaf lettuce, sliced tomato, melted Swiss cheese and peameal bacon. Served on a garlic buttered rosemary focaccia bun.

Mr. Grimm's Grilled Cheese \$13

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

Classic Chicken Parmesan Sandwich \$16

Breaded chicken fingers topped with garlic basil tomato sauce, sautéed bell peppers and caramelized onions with fresh Parmesan and mozzarella cheese on a garlic buttered rosemary focaccia bun.

Burgers

All burgers are served with 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

Butcher Style Burger \$15

Grilled Montreal steak spiced 6oz patty with lettuce, pickle, tomato and onion on the side. Add cheddar or Swiss cheese \$1 Add sliced bacon \$2 Add peameal bacon \$3

Smoked Meat Burger \$17

Butcher-style burger topped with sliced smoked meat, sliced medium cheddar and Russian dressing.

The Devils Own Burger \$17

Butcher-style burger garnished with crispy jalapenos, banana pepper relish, ghost pepper aioli and 5 peppercorn Swiss cheese.

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.

The Beyond Burger \$16

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

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