

Appetizers



Soup of the Day \$8

Ask your server for our daily feature.

Pulled Beef Spin Dip \$17

A blend of slow roast Amber beer pulled beef brisket, Monterey Jack, cheddar and cream cheese with sautéed sweet onion and ranch dressing. Served with grilled naan and nacho chips.

Caesar Shrimp Cocktail \$18 GF

Lemon and celery poached black tiger shrimp. Served in a Caesar rimmed martini glass with an in-house vodka cocktail sauce.

Cajun Tempura Onion Rings \$11

Crispy coated onions sprinkled with Cajun seasoning. Served with a roasted red pepper mayo dip.

Sweet Potato Fries \$12

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

Stuffed Chicken Bites \$15

Mini breaded chicken breast cutlets stuffed with a creamy blend of gouda & white cheddar.

Nacho Grande \$19 GF

Nacho chips piled high with melted cheese, diced tomato, black olives, jalapenos and green peppers. Served with sour cream and salsa on the side. Add Tex-Mex Chili \$6 or Buffalo Chicken \$7 Add guacamole for \$2

Cauliflower Wing \$13

Tempura battered cauliflower served with a maple bacon BBQ mayo dip.

Margherita Risotto Arancini \$14

Lightly breaded risotto rice filled with tomato and basil. Served on warm Marinara sauce, parmesan cheese and pesto drizzle.

Pad Thai Bacon Wrapped Scallops \$20

Grilled Pad Thai marinated scallops wrapped with smoked bacon. Served on a warm Asian style julienne vegetable salad with a sweet mango splash.

Heirloom Tomato Bruschetta \$16

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

Triple Pork Flat Bread \$17

Garlic buttered flat bread, shaved ham, crispy smoked bacon and julienne peameal bacon with sautéed sweet onions and melted cheese blend. Sweet mustard ranch drizzle.

Deep Fried Chicken Wings 1lb -\$17 2lb -\$31

Deep fried chicken wings served with carrot and celery sticks with blue cheese dip.

Choice of sauce: BBQ, Medium, Honey Garlic, Caribbean Jerk, Hot, Sweet Chili, 3rd Degree or Teriyaki

Salads

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

Add your choice of: Grilled Chicken \$8, Shrimp \$9 or Grilled Steak \$10

Caesar Salad Sm. \$12 Lg. \$16

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

Earthbound Greens Sm. \$11 Lg. 14 GF

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

Ahi Tuna Bowl \$17 GF

Black pepper Ahi tuna, mixed greens, julienne Asian vegetables, edamame, wild rice and diced cucumber. Served with a wasabi pickled ginger 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

Venison Bacon Burger \$21

Grilled in-house venison burger mixed with ground bacon and topped with Jack Daniel's marinated apple maple chutney and melted goat cheese.

Grilled Turkey Wrap \$18

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

Spicy Chicken Gar-Par Wrap \$18

*A grilled chicken breast tossed in a Frank's Red Hot chipotle BBQ hot sauce and Caesar dressing, romaine lettuce, bacon bits and fresh parmesan. Wrapped in a smoked BBQ flour tortilla. **Sub crispy chicken \$3 or grilled steak \$5***

Crispy Shrimp Wrap \$17

Crispy Pacific white shrimp marinated in Thai sauce. Served with sautéed vegetables, Napa cabbage and Bok choy. Wrapped in a Thai ginger flour tortilla.

Butcher Style Burger \$16

Montreal steak spiced 6oz hamburger. Served with lettuce, tomato, onion and pickle garnish. Add: Cheddar Cheese or Swiss Cheese \$1 Add Sliced Bacon \$2 or Peameal \$3

Signature Entrées

Stuffed Chicken Supreme \$29 GF

Chicken supreme stuffed with goat cheese, asparagus and prosciutto. Topped with sun dried tomato roasted chicken jus. Served with seasonal vegetables and daily potato.

Asian Vegetable Stir Fry \$24 GF

Teriyaki sautéed Asian vegetables served on a bed of rice. Add chicken for \$8 or add shrimp for \$9

Pasta of the Day \$28

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

Catch of the Day \$32 GF

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

Stuffed Pork Tenderloin \$27 GF

Oven roasted Ontario pork tenderloin stuffed with crisp apple, sweet onion, sautéed vegetable and smoked bacon. With a grainy mustard reduction. Served with seasonal vegetables and daily potato.

6oz Manhattan Steak \$35 GF

6oz smoked bacon wrapped Manhattan steak with a classic steak Diane sauce. Served with seasonal vegetables and daily potato.

10oz AAA Striploin Steak \$44 GF

A Montreal spiced grilled striploin steak cooked to your liking. Topped with a Portobello mushroom five peppercorn sauce. Served with seasonal vegetable and daily potato.

Tex-Mex Ribs –

½ Rack \$26 or Full Rack \$32 GF

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 \$32 GF

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 ****