

SALADS

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

Add your choice of grilled chicken \$8, shrimp \$9, steak \$10 or Ahi tuna \$10 to any salad

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

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

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.

Horiatiki Greek Salad **\$16 GF**

Kalamata olives, diced cucumber, bell pepper, sliced red onion, fresh diced tomato and feta cheese. Drizzled with Greek vinaigrette.

NOODLES & PIZZA

Shanghai Noodle Bowl **\$15**

Chow Mein noodles with sautéed julienne of vegetables, Napa cabbage, Bok choy and white sesame seeds. Served with grilled Asian style flat bread. Your choice of Spicy Pad Thai or Teriyaki sauce. Add chicken \$8, shrimp \$9 or 6oz steak \$10

Chicken Caesar Pizza **\$18**

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

Crispy Shrimp Flat Bread Pizza **\$18**

Basil pesto tomato sauce, crispy shrimp and mixed shredded cheese.

POUTINE

Tex-Mex Chili Poutine **\$17**

Tex-Mex chili, cheese curds, shredded cheese and bacon on cheddar and chive tater kegs. Topped with poutine gravy, salsa and sour cream splash.

Pulled Beef Poutine **\$17**

In house made pulled beef, shredded cheese, cheese curds and hand cut fries. Topped with poutine gravy and blue cheese dressing splash.

Spicy Chicken Poutine **\$16**

Crispy breaded chicken, Buffalo red hot sauce, cheese curds and hand cut fries. Topped with Poutine gravy and a blue cheese splash.

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.

Cauliflower Wing \$13

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

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

Margherita Risotto Arancini \$14

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

Cajun Tempura Onion Rings \$11

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

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 vinaigrette splash.

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***

Caesar Shrimp Cocktail \$18 GF

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

Sweet Potato Fries \$12

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

Triple Pork Flat Bread \$17

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

Stuffed Chicken Bites \$15

Mini breaded chicken breast cutlets stuffed with a creamy blend of gouda and white cheddar. Served with a honey mustard dip.

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

SANDWICHES & WRAPS

Sandwiches & wraps are served with your 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 for \$3.50 Sub Gluten Free bread \$1

Spicy Chicken Gar-Par Wrap \$18

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

Smoked Meat Reuben \$17

Montreal smoked meat, Swiss cheese, sauerkraut and Thousand Island dressing on a grilled marble rye bread.

Turkey Club Wrap \$18

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

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.

Philly Cheese Steak \$18

Grilled steak, sautéed mushrooms and caramelized onions, BBQ sauce, provolon cheese, sweet banana peppers and mixed greens served in a garlic buttered Hoagie bun.

Peameal & Brie Grilled Cheese \$17

Sliced peameal, Jack Daniel's apple maple chutney and melted brie grilled cheese sandwich. Served on your choice of bread.

Grilled Chicken Club \$17

A chicken breast brushed with homemade BBQ sauce, spicy jerk or Sriracha sauce. Served with leaf lettuce, sliced tomato, smoked cheddar cheese and bacon. Served on a garlic buttered panini bun or gluten free bun available.

Mr. Grimm's Grilled Cheese \$15

Deluxe grilled shredded cheddar and Monterey Jack cheese sandwich. Served on your choice of grilled bread served with a side BBQ mayo dip.

Pulled Beef Tacos \$16

House made Wild Whiskey BBQ pulled beef. Shredded lettuce, Pico de Gallo and mixed cheese. Served in mini flour tortilla with salsa and sour cream drizzle.

Crispy Chicken Fingers \$17

Breaded chicken breast fried crispy and golden. Served with your choice of side and plum sauce for dipping. Toss fingers in hot sauce for \$1

BURGERS

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

Butcher Style Burger **\$16**

Grilled Montreal steak spiced 6oz patty served with lettuce, pickle tomato and on the side.

Add your choice of cheddar or Swiss cheese \$1

Add Sliced Bacon \$2 or Peameal Bacon \$3

Add an extra patty \$4

ON FIRE Burger **\$19**

A butcher style burger garnished with Cajun onion rings, sriracha sauce, banana peppers and jalapeno mayo with black pepper provolone cheese.

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.

Breakfast Burger **\$18**

Butcher style burger with peameal bacon, fried egg, smoked cheddar and Hollandaise sauce. Served on a toasted croissant bun.

The Beyond Burger **\$17**

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



Beverages

Fountain Pop, Iced Tea or Lemonade \$3.25

Milk - White or Chocolate \$3.75

Juice - Cranberry, Orange, Apple, Tomato

Grapefruit or Pineapple \$3.25

Hot Chocolate \$3.50

Mocha or Cappuccino \$4.25

Coffee or Tea \$2.75

Perrier \$4.25

Shirley Temple \$4.50

French Vanilla Cappuccino \$4.25

Espresso \$3.75

Applicable Taxes and Gratuities are not included