



WINTER MENU

(Available from 11:30am)

APPETIZERS

Chef's Daily Kettle | 9

Prepared fresh. Ask your server for today's delectable selection.

NDN Tacos | 16 *(V)

Fried Bannock bread, topped with pureed pinto beans shredded lettuce, diced tomatoes, shredded cheese, and scallions. Accompanied by sour cream, salsa and pickled jalapeños.

Add: Ground Beef 4 | Ground Chicken 3 | *Ground Tofu 3

Chef Glenn's Down East Clam Chowder | 17

From his tenure at St. Andrews by the Sea, Chef Glenn brings back this amazing chowder, complete with a house made scone.

Wild Mushroom Vol au Vent | 19 (V)

Flakey puff pastry filled with a medley of wild mushrooms, shallots, garlic, fresh herbs, and topped with chèvre cheese.

Crispy Calamari | 17 (P)

Breaded calamari rings, deep fried until golden brown, accompanied by a lime chipotle dip.

Classic Chili Bowl | 19

House made chili with shredded cheddar and mozzarella cheese, served in a bread bowl.

Margherita Flatbread | 17 (V)

Marinara, fresh mozzarella, tomato, and fried basil.

Philly Cheese Steak Flatbread | 23

Sautéed beef sirloin, green pepper, Spanish onions in Philly spices. Topped with Swiss cheese and drizzled with a roasted garlic aioli.

Cauliflower Bites | 8pc. 17 | 16pc. 27 (V)

All the taste of chicken wings tossed in your favorite sauce without the meat.

*(V) Vegetarian *(VG) Vegan *(GF) Gluten Free *(P) Pescatarian
(GF) – Gluten Free Bread or Pasta available on Request

Wings | 8pc. 19 | 16pc. 28

Freshly prepared chicken wings with your choice of our soon-to-be-famous sauces:

Wings & Fries | 21

8pc wings served with a side of french fries. Freshly prepared chicken wings with your choice of our soon-to-be-famous sauces.

Soon to be Famous Sauces

Hot & Honey | Tequila Lime BBQ | Honey Garlic | Mild Medium | Hot | Curry | Dry Cajun Spice | Electric Chair Salt & Pepper | 40 Creek BBQ | Dianna's BBQ | Suicide GarPar & Bourbon.

GREENS

Smoked Trout Niçoise | 23 (P)

In-house smoked trout atop fingerling potatoes, green beans, black olives and grape tomatoes tossed in a light tarragon vinaigrette.

Big Sur Salad | 19 (V) (VG)

House mixed greens, mandarins, pecans, red pepper, and grapes.

Add: Grilled Chicken 8 | Crispy Chicken 6

Beet Salad avec Poached Pear | 20 (V) (GF)

Frisee and arugula tossed in a Riesling vinaigrette with beets, chèvre cheese, sunflower seeds topped with a red wine poached pear.

Add: Grilled Chicken 8 | Crispy Chicken 6

Classic Caesar Salad | 15

Crispy romaine, house dressing, croutons, bacon lardons, and Romano cheese.

Add: Grilled Chicken 8 | Crispy Chicken 6

Side Caesar | 10 House Side Salad | 8

CLASSICS

Fish and Chips | 1pc. 20 | 2pc. 28

6-oz Haddock filet crusted in panko and crispy potato chips, served with house-made coleslaw, tartar sauce, and french fries.

Chicken Tenders | 19

4-Tender strips of chicken breast, breaded, then fried golden brown. Served on a bed of fries with tangy plum sauce for dipping. Try them buffalo style for an extra kick! **Add:** Buffalo style | 1

HANDHELDs & PO-BOYS

Sandwiches and Burgers are served with your choice of fries, house salad, or Caesar salad.

Available on a scallion, Brioche or gluten free bun or wrap.
Sub sweet potato fries, onion rings, or soup \$3 | Poutine \$6

English Cut Steak and Swiss | 18

A generous portion of thinly sliced sirloin with peppercorn mayo and Swiss cheese served on a warm Brioche bun with horseradish, and au jus.

Bao Pork Belly Sandwich | 17

Duo steamed bao buns filled with crispy pork belly, topped with pickled julienne carrots, cucumber, daikon radish, cilantro and hoisin sauce.

Plantain Crusted Chicken Sandwich | 21

Our chefs roast seasoned plantains and crush them by hand, then coat the breast and fry it up crispy golden. Accompanied by lettuce, tomato and grilled pineapple with mango habanero aioli on a scallion bun.

Fried or Blackened Fish Po-Boy | \$27 (P)

4-oz piece of Haddock lightly battered or blackened, with coleslaw, tomatoes, pickled onions, and a remoulade sauce, served on a hoagie bun.

Fried Shrimp Po-Boy | \$29 (P)

Battered fried shrimp, dressed with coleslaw, tomatoes, pickled, onions, and a remoulade sauce, served on a hoagie bun.

Grilled Jerk Chicken Caesar Wrap | 26

Grilled chicken breast tossed in our house-made jerk sauce, encased in a 12" tortilla with Caesar salad.

Beyond Burger | 19 (V)

Beyond meat patty with heritage greens, tomato and red onion with chipotle mayo.

Add: Vegan cheese 3

Classic Hamburger | 19

6-oz grilled Angus beef patty, accompanied by crispy lettuce, tomatoes, dill pickles and onions.

Build Your Own Burger Toppings

bacon, sauteed mushrooms, coleslaw, cheddar cheese, swiss cheese, 2-onion rings, pickled jalapenos, sautéed onions, crispy onions, pineapple, egg | 2ea. vegan cheese, blue cheese | 3ea.
2-Chicken fingers | 6

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ENTREES

Served with your choice of potato, French fries, or lemon-scented basmati rice (excluding pasta). **All-inclusive packages** have their choice of one (1) Entrée. Entrées with an * are subject to an applicable upcharge. Appetizers, starters, add-ons, substitutions, desserts, non-alcoholic and alcoholic beverages are available at an additional charge.

Oven Roasted Maple Chicken Supreme | 30 (GF)

Seared with Maple Syrup and finished in the oven nested atop cinnamon roasted sweet potatoes with apple, grape tomatoes and a nape of maple Dijon cream.

Redfish Étouffée | 27 (P)

6-oz of Canadian ocean perch blackened then topped with crawfish étouffée. Accompanied by garlic mashed potatoes and mustard greens.

Smoky Lamb Tandoori Masala | 20 (GF)

Succulent braised lamb in a velvety tomato-onion gravy, enriched with cream, butter, and bold tandoori spices. Finished with Kasuri-Methi and accompanied by basmati rice and naan bread.

Tri Peppercorn Crusted Meatloaf | 24

2-thick slices of our house made meatloaf, served with garlic mashed potatoes, seasonal vegetables and smothered with a classic gravy.

Stuffed Yorkie | 35

Shaved Angus beef with onions, mushrooms, and gravy, stuffed into your Yorkie bowl. Served with garlic mashed potatoes and market fresh vegetables.

BBQ Ribs - Half Rack | 22 - Full Rack | 32

Our ribs are steamed, baked, and finished on the grill with Dianna's BBQ sauce, accompanied by a baked potato, tangy coleslaw, butter, and sour cream.

Himalayan Keema Noodles | 15 *(V)

From our resident chef, comes this Nepali classic. A flavorful fusion dish combining spicy Udon noodles, chopped garlic, red onions, crushed peanuts and scallions.

Add: Ground Beef 4 | Ground Chicken 3 | *Tofu 3

Steak au Poivre | 35

A classic 8oz AAA NY striploin, crusted in peppercorns, then pan seared in a hot skillet with butter, accompanied by a melody of mushrooms, château potatoes with a peppery cream.

Make your Steak Bigger by adding ounces for \$3 per oz.

***All inclusive packages are limited to 8oz-10oz steaks**

SIDES

(Available in addition to menu orders)

sautéed mushrooms, caramelized onions, or gravy \$3
Basmati rice, baked or roasted potatoes \$5
garlic mashed potatoes \$5
loaded baked potato with cheddar cheese & bacon \$6
tofu \$6, Onion rings or french fries \$8
sweet potato fries or shrimp \$10, poutine \$12

KIDS

Hamburger | 11

4-oz burger patty served with french fries or house salad.

Linguine and Meat Balls | 12

Linguine noodles served with marinara sauce and meat balls.

Chicken Fingers | 12

2-Tender crispy chicken strips accompanied by plum sauce served with fries or salad.

Pepperoni Pizza | 14

Delicious 6" pepperoni pizza.

Griddled Cheese | 9

Canadian Cheddar melted between two slices of buttered white bread and griddled golden brown with fries or salad.

KID SIZE SWEETS

Chocolate Ice Cream | 4

Two scoops of chocolate ice cream.

Vanilla Ice Cream | 4

Two scoops of vanilla ice cream.

Chocolate Brownie | 9

Kid size chocolate brownie with flavored sprinkles.

BEVERAGES

Soft Drinks	3.10
Pepsi, Diet Pepsi, Ginger Ale, Root Beer, 7Up, Iced Tea, Club Soda, Tonic Water.	
White or Chocolate Milk (12-oz)	4
Juice (12-oz)	4
Apple, cranberry, lemonade, orange, tomato	
Higgins & Burke (specialty tea)	4
Hot Chocolate (w/ whipped cream)	4
Coffee or Tea	2.75