

# Settlers' Ghost

## STARTERS

<b>Chicken Wings</b> 1 lb of Wings Served with Blue Cheese Dip, Fries, Celery & Carrots. <i>Choice of Sauce: Hot, Medium, Honey Garlic, Garpar, BBQ, Sweet Chili Thai or Dry Cajun</i>	\$18	<b>Nachos</b> <b>V GF</b> Mixed Cheese,, Tomatoes, Black Olives, Jalapenos & Peppers. Served with Sour Cream & Salsa Add Chicken \$6 Add Guacamole \$2	\$18
<b>Buffalo Tempura Cauliflower Wings</b> <b>V</b> Crispy Cauliflower Served in Buffalo Sauce with Ranch Dipping Sauce, Carrot & Celery	\$15	<b>Chicken Caesar Flatbread</b> Flatbread brushed with Caesar dressing, grilled chicken breast, crumbled bacon, Parmesan and mixed shredded cheese.	\$18
<b>Mozzerella Sticks</b> 6 Sticks Served With Marinara Sauce	\$14	<b>BBQ Chicken Flatbread</b> Flatbread brushed with BBQ sauce, pulled chicken tossed in BBQ sauce, garlic, red onion and mixed shredded cheese	\$18
<b>Settlers Poutine</b> Topped with Cheese Curds and Gravy	\$14	<b>Bruschetta Flatbread</b> <b>V</b> Baked flatbread with garlic butter, diced heirloom tomatoes, red onion, feta & fresh basil pesto	\$16
<b>Chicken Quesadilla</b> Seasoned Pulled Chicken, Sautéed Peppers & Onions, Tomatoes and Melted Cheese	\$18		

## SALADS

<b>Caesar</b> Romaine, Bacon Bits, Parmesan Cheese & Croutons	\$12	<b>Lumberjack</b> Romaine lettuce, cherry tomatoes, avocado, mushrooms, green onion, baked pita chips, shredded cheese, bacon, turkey and seasoned chicken served w/ a house made Caesar dressing	\$22
<b>Cajun Shrimp Salad</b> Spinach, mixed greens, mango, bacon, avocado, cherry tomatoes, Cajun pecans, green onion and smoky Cajun shrimp tossed in a cilantro lime ginger dressing	\$22	<b>Garden</b> <b>V GF</b> Heritage Greens, Tomato, Cucumber, Red Pepper <i>Choice of Dressing: Ranch, Poppy Seed, Oil &amp; Vinegar, Balsamic</i>	\$12
<b>Habibi</b> Romaine, mixed greens, mint, parsley, quinoa, lentils, cherry tomatoes, cucumber, chickpeas, sweet potatoes, red onion and feta. Served with a house made Turmeric Tahini Dressing	\$19		
Add On: 6oz Chicken Breast \$9    6oz Grilled Salmon Fillet \$10			

## HANDHELD

<b>Chicken Club</b> Lettuce, Tomato, Swiss Cheese, Bacon & Mayo. Served on a Brioche Bun	\$19	<b>Ghost Burger</b> 8 oz patty, LTPO. Served on a Brioche Bun <i>Add Cheese or Bacon \$2</i>	\$19
<b>Chicken Caesar Wrap</b> Bacon, Romaine, Caesar Dressing, <b>Grilled or Crispy Chicken</b> <i>Make it Vegetarian with Tempura Cauliflower, no bacon</i> <b>V</b> <i>Add Buffalo Sauce \$1.00</i>	\$18	<b>Italian Panini</b> Provolone Cheese, Pesto, Grilled Chicken, Bacon, Roasted Peppers and Garlic Aioli served on a Schiacciatta Bun	\$19
<b>Beef Dip</b> Shaved Beef, Crispy Onions, Provolone Cheese, Horseradish Mayo. Served on a Herb Schiacciatta Bun	\$20	<b>Garden Burger</b> <b>V</b> Plant Based Patty, Guacamole, LTPO Served on a Brioche Bun	\$19
<b>French Onion Soup Grilled Cheese</b> Caramelized Onions in Sherry and Beef Broth, between a layer of Mozzarella Cheese, Served on Sourdough Bread	\$15		

Choice of Fries or House Salad. Substitute Caesar, Soup or Sweet Potato Fries \$3  
Gluten Free Bun \$1.50 Add Gravy \$2

## MAINS

<b>Fish &amp; Chips</b> Hand Battered 7oz Haddock Fillet, Tartar Sauce, Coleslaw and French Fries <i>Extra piece \$10</i>	\$19	<b>Crispy Chicken Strips</b> 4 Strips Served with Plum Sauce and Fries <i>Add Buffalo Sauce \$1.00</i>	\$17
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## DESSERT SIDES

<b>Sweet Potato Fries</b>	\$10	<b>Caesar Salad</b>	\$6
<b>French Fries</b>	\$8	<b>House Salad</b>	\$6