

MENU

BLACKENED
BEEF
TENDERLOIN



APPETIZERS

SMASH BURGER SLIDERS

Three mini smash burgers with cheddar cheese, pickles, caramelized onions and burger sauce • 17

CUBAN ROLLS

House-made slow roasted pork, sliced ham, Swiss cheese and dill pickle salsa wrapped in an egg roll wrapper. Served with spicy mustard for dipping • 17

BLACKENED SHRIMP AVOCADO TOAST

Grilled sourdough topped with smashed avocado, blackened shrimp, pickled onions, feta cheese and lime crema • 18

MEXICAN BEEF TRIANGLES

Flour tortilla triangles filled with Mexican spiced ground beef, mixed cheese and black beans. Served with Cajun aioli • 15

MEXICAN BEEF TRIANGLES

LASAGNA FRITTI

LASAGNA FRITTI

Breaded and deep-fried lasagna served over creamy marinara sauce • 16

CHICKEN QUESADILLA

Oven baked tortilla stuffed with Mexican spiced chicken breast, bell peppers, onion and Tex-Mex cheese served with sour cream and salsa • 17

HALLOUMI FRIES

Crispy fried halloumi cheese with Sriracha marinara sauce • 16

BLUE CRAB CAKES

Homemade blue crab cakes served with curry mayonnaise • 18

LOADED PEROGIES

Sautéed onions, bacon and mixed cheese, garnished with green onion. Served with sour cream • 15



THAI CHICKEN & CHIPS

Crispy Thai Chicken tenders served over lattice fries drizzled with tangy Thai-glaze • 17

BACON & CHEESE RICE BALLS

Panko crusted risotto rice balls stuffed with smoked bacon, green onion, and mixed cheese, fried to golden brown. Served over creamy marinara sauce • 15

MOZZARELLA STICKS

Served with sriracha marinara sauce • 14

FRIED CHEESE CURDS

Served with sriracha marinara sauce • 14

STUFFED POTATO SKINS

Carved potato stuffed with BBQ sauce, mixed cheese, smoked bacon and green onion, served with sour cream • 14

DILL PICKLES

Served with creamy dill sauce • 14

CRISPY CALAMARI

Deep fried lightly breaded calamari rings, peppers and jalapeños fried to golden brown with roasted pepper and garlic sauce • 18

COCONUT SHRIMP

Served with sweet chili sauce • 16

CRISPY CHICKEN BITES

Tossed with sweet chili sauce, served with French fries • 17

FETA BRUSCHETTA

Drizzled with balsamic glaze and garlic aioli • 15

GARLIC BREAD • 7

ADD Cheese • 3 | **ADD** Bacon • 3

THE Pout inerie

REAL POUTINE

French fries, cheese curds and gravy • 12

SMASH BURGER POUTINE

French fries topped with two smash patties, cheese, bacon, cheese curds and gravy • 20

BACON
& CHEESE
RICE
BALLS



NACHOS
GRANDE



APPETIZERS

Nachos

NACHOS GRANDE

Multi-colored corn chips loaded with Tex-Mex cheese, tomatoes, lettuce, green onions, black olives and jalapeños. Served with salsa and sour cream

Small • 16 | **Large** • 20

IRISH NACHOS

Crispy lattice fries loaded with Tex-Mex cheese, crispy bacon, green onion, jalapeños and tomato. Served with sour cream and guacamole • 18

ADD Chicken • 6

ADD Pulled Pork • 6

ADD Guacamole • 4

...& DIPS

LOBSTER & CRAB MEAT

Oven baked lobster meat, crab meat, onion, red peppers and cream cheese blend topped with mozzarella cheese. Served with tortilla chips and warm pita • 18

SPINACH & ARTICHOKE

A perfect blend of artichoke, spinach, onions and cream cheese blend topped with Tex-Mex cheese. Served with tortilla chips and warm pita • 16

SPINACH &
ARTICHOKE
DIP





CHEF PICKS

BLACKENED FISH TACO

Blackened haddock on fired flour tortillas with sour cream, taco slaw and lime avocado crema • 20

SHORT RIB TACO

Braised short rib on fired flour tortillas with sour cream, taco slaw and lime avocado crema • 21

MUSSEL LOVERS

Fresh PEI mussels with bell peppers, onions and smoked bacon. Steamed with your choice of white wine gorgonzola cream sauce, coconut curry sauce or spicy tomato sauce • 18

TAPAS GRILL

Grilled chicken souvlaki, shrimp and baby squid served with Greek salad and tzatziki sauce • 23



SHORT
RIB TACO

FOR THE TABLE

EVERYTHING GRILLED PLATTER

Grilled striploin steak, lamb souvlaki, chicken souvlaki, grilled shrimp, grilled calamari and waffle fries. Served with tzatziki, steak sauce and melted garlic butter • 42

DEEP FRIED PLATTER

Signature wings, Mexican beef triangles, mozzarella sticks, stuffed potato skins, dill pickles, onion rings, garlic bread with cheese, veggie sticks and dipping sauces • 35

SEAFOOD PLATTER

Blue Crab cakes, fried calamari, coconut shrimp and fresh PEI mussels in a white wine cream sauce. Served with dips • 40

EVERYTHING GRILLED PLATTER

Side Kicks

FRENCH FRIES

Small • 7 Large • 9

SWEET POTATO FRIES

Small • 8 Large • 10

LATTICE FRIES

Small • 8 Large • 10

ONION RINGS

Small • 8 Large • 10

FRINGS

Small • 8 Large • 10

VEGGIES & DIP

Carrots & Celery • 4



DEEP
FRIED
PLATTER

SOUPS & GREENS



DRESSINGS

Homemade • Balsamic Vinaigrette, Greek, Raspberry, Ranch, Oil & Vinegar, Dill
Classic • Italian, French, Thousand Island, Blue Cheese

ADD Chicken • 6 | **ADD** Shrimp • 7

ADD 7oz Striploin or Grilled Salmon • 12

SOUP OF THE DAY

Made fresh every day. Served with a warm dinner roll and crackers • 8

FRENCH ONION SOUP • 9

SOUP, SALAD & BRUSCHETTA

A bowl of our daily homemade soup. Served with your choice of Caesar, Greek or Chef salad and freshly made bruschetta • 17

Substitute: French onion soup • 4

MEXICAN SALAD

Crisp romaine lettuce, grilled chicken, smoked bacon, grilled pineapple, avocado, cherry tomato, cucumber, Tex-Mex cheese, crunchy tortilla and ranch dressing • 22

ROASTED BEET ROOT SALAD

Baby spinach with roasted beet root, avocado, grape tomato, pickled onion, walnuts, croutons and goat cheese drizzled with balsamic reduction • 18

PORTOBELLO SALMON SALAD

Baby spinach, grilled portobello mushroom, cherry tomato, goat cheese and roasted walnuts with balsamic dressing topped with Cajun salmon • 25

BEEF TENDERLOIN CAPRESE SALAD

Grilled beef tenderloin with fresh mixed greens, sliced tomato, fresh mozzarella, red onion and fresh basil drizzled with balsamic reduction • 25

GRILLED VEGETABLES & WARM GOAT CHEESE SALAD

House mixed greens with grilled eggplant, zucchini, red peppers, green peppers, asparagus and warm goat cheese drizzled with balsamic reduction • 19

GREEK SALAD

Crisp romaine lettuce topped with tomato, cucumber, sweet bell peppers, red onion, kalamata olives and feta cheese. Served with homemade Greek dressing

Small • 12 | Large • 15

CAESAR SALAD

Crisp romaine lettuce tossed in a creamy garlic sauce topped with croutons, bacon bits, red onion and Parmesan cheese

Small • 12 | Large • 15

BEEF TENDERLOIN CAPRESE SALAD



THE MIGHTY SANDO

CHOICE OF SIDE

French fries, house salad, daily soup or onion rings

Substitute: Sweet potato fries, lattice fries, Caesar salad or Greek salad • 3
French onion soup or poutine • 4

BRAISED SHORT RIB GRILLED CHEESE

Panini bread grilled cheese with braised short rib, sautéed onion and horseradish mayo • 22

BEEF TENDERLOIN PHILLY

Sautéed bell peppers, red onion and mozzarella cheese on a ciabatta bun • 22

STEAK MELT

7oz New York steak grilled to perfection, topped with sautéed mushrooms, onions and melted Swiss cheese. Served on a ciabatta bun • 20

SOUTHERN FRIED CHICKEN

Buttermilk marinated fried chicken. bacon, provolone, chipotle mayo. lettuce, tomato and pickle on a ciabatta bun • 18

CHICKEN OR TURKEY CLUB

Choice of grilled chicken or turkey breast with smoked bacon, cheddar cheese, lettuce and tomato • 18

PULLED PORK

Slow roasted tender pulled pork, smothered in Guinness BBQ sauce, topped with Tex-Mex cheese, crispy onion and coleslaw, served on a brioche bun • 18

DELI REUBEN

Shaved smoked meat topped with sauerkraut, Russian dressing and Swiss cheese, grilled to perfection on a light rye bread • 18

FRENCH BEEF DIP

Shaved roast beef piled high on a fresh ciabatta bun melted with Swiss cheese. Served with hot au jus • 19



BEEF
TENDERLOIN
PHILLY

CHICKEN
GOAT
CHEESE
WRAP

It's a Wrap

CHOICE OF White or Whole Wheat Wrap

CHOICE OF SIDE

French fries, house salad, daily soup or onion rings

Substitute: Sweet potato fries, lattice fries, Caesar salad or Greek salad • 3
French onion soup or poutine • 4

CHICKEN GOAT CHEESE WRAP

Grilled balsamic chicken, spinach, roasted red peppers and goat cheese • 18

BUFFALO WRAP

Chicken fingers tossed in buffalo sauce, wrapped with tomato, lettuce and Tex-Mex cheese • 18

SOUTHWEST CHICKEN WRAP

Tex-Mex chicken, avocado, lettuce, tomato, Tex-Mex cheese and Cajun aioli • 18

CHICKEN FINGER WRAP

Chicken fingers wrapped with tomato, lettuce, Tex-Mex cheese and ranch • 18

BURGERS

All 7oz burgers are garnished with lettuce, tomato, onion and pickle

CHOICE OF SIDE

French fries, house salad, daily soup or onion rings

Substitute: Sweet potato fries, lattice fries, Caesar salad or Greek salad • 3
French onion soup or poutine • 4

CHEF BURGER

Aged cheddar cheese, smoked bacon, piled high with onion straws and chipotle mayo • 19

BISON BURGER

Smoked bacon, fried jalapeños, cheddar cheese, crispy onion and spicy mayo • 20

TRUFFLE MUSHROOM SWISS BURGER

Truffle mushroom, Swiss cheese and garlic aioli • 20

VEGGIE BURGER

Grilled portobello, avocado and goat cheese • 18

PRIME RIB BURGER DELUXE

Mixed cheese and crispy bacon • 18

DOUBLE SMASH BURGERS

DOUBLE TROUBLE

Two smashed patties, Provolone cheese, truffle mushroom, caramelized onion, garlic aioli • 21

DIABLO DOUBLE

Two smashed patties, cheddar cheese, jalapeños, bacon, crispy onions, Mexican hot sauce, chipotle aioli • 21

JACK'S DOUBLE

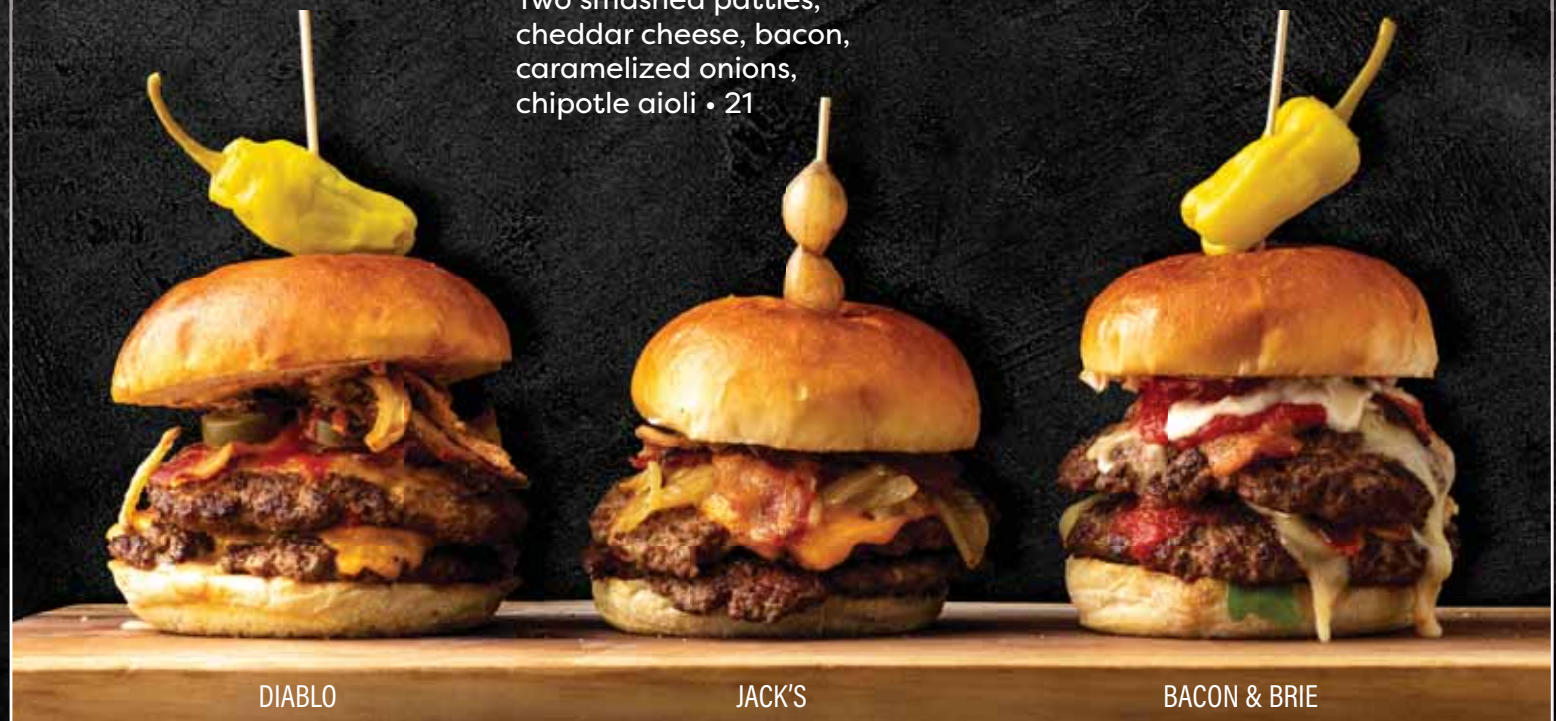
Two smashed patties, cheddar cheese, bacon, caramelized onions, chipotle aioli • 21

BACON & BRIE DOUBLE

Two smashed patties, bacon, brie, tomato jam, horseradish mayo • 21

SMOKEHOUSE DOUBLE

Two smashed patties, smoky BBQ, cheddar cheese, bacon, caramelized onions • 21





RIBS & WINGS

PORK SIDE RIBS

Half • 20

Full • 28

Served with choice of side

RIB & WING COMBO

Served with
choice of side • 28

WINGS, VEGGIES & DIP

1Lb • 15

2Lb • 28

WINGS, FRIES & DIP

1Lb • 16

TRY OUR
**FAMOUS
LIGHTLY DUSTED
LARGE WINGS**
WITH CHOICE
OF SAUCE OR
DRY RUB!

DIPPING SAUCES

CHOICE OF Ranch, Dill or Blue Cheese • 1

ADD extra wing sauce or dry rub • 1

WING SAUCES

Frank's Hot / Mexican Hot / Medium / Mild / Buffalo /
Whisky BBQ / Smoky BBQ / Honey Garlic /
Roasted Honey Garlic / Caribbean Jerk / Sweet Chili Thai

HOMEMADE SAUCES

Sriracha Honey / Guinness BBQ / Suicide 🌶🌶🌶 /
Tropical Heat 🌶🌶 / Pepper Blaze 🌶🌶

SAUCE DUOS

Cajun Ranch / Hot & Honey / Buffalo Ranch /
Spicy Caesar / Spicy Garlic Parmesan

DRY RUBS

Cajun / Garlic Parmesan Cheese / Lemon Pepper /
Sea Salt & Pepper / Roasted Garlic



PUB GRUB

CHOICE OF SIDE

French fries, house salad, daily soup or onion rings

Substitute: Sweet potato fries, lattice fries, Caesar salad or Greek salad • 3
French onion soup or poutine • 4

STEAK & MUSHROOM PIE

Braised beef tenderloin tips in a portobello mushroom demi-glaze, baked with puff pastry and topped with beef gravy. Served with your choice of side • 22

CHICKEN POT PIE

A blend of carrots, onions, green peas, celery and chicken in a creamy sauce baked in a pastry shell, topped with sage cream sauce. Served with your choice of side • 20

SHEPHERD'S PIE

A seasoned mix of minced sirloin, corn, green peas, diced carrots, celery and onions topped with mashed potatoes, cheddar cheese baked until golden brown. Served with your choice of side • 20

BEEF STUFFED YORKSHIRE

Shaved roast beef, sautéed onion, mushroom and gravy in a homemade Yorkshire pudding. Served with a choice of side • 20



HALIBUT & CHIPS

HALIBUT & CHIPS

Beer battered Alaskan halibut filet fried to golden brown. Served with French fries, Caesar salad and coleslaw • 20

CLASSIC MEAT LOAF

Homemade meat loaf topped with wilted cabbage cream glaze. Served with mashed potatoes and steamed vegetables • 22

CHICKEN TENDERS

Breaded chicken tenders fried to golden brown. Served with your choice of side and plum sauce • 18

FAJITAS

A skillet loaded with sweet onions, peppers and your choice of steak, chicken or shrimp. Served with jambalaya rice, flour tortillas, cheese, tomato, shredded lettuce, salsa and sour cream • 22

 **SPICY** (Ask your server for more details)

THAI SHRIMP NOODLE BOWL

Rice noodle with tiger shrimp, baby Bok-Choy, bell peppers, red onion, mushroom and green onion tossed in spicy lemon grass and ginger broth, topped with cilantro and toasted peanuts • 20

BOMBAY BUTTER CHICKEN

Tender chicken cooked with butter chicken sauce. Served on a bed of steamed basmati rice, naan bread and onion raita • 20

SPICY THAI CHICKEN STIR-FRY

Grilled chicken breast, bell peppers, bok-choy, onion and broccoli tossed in a homemade spicy Thai sauce. Served on a bed of basmati rice or linguine noodles topped with green onion, carrot and beans sprouts mix • 20

CHICKEN CURRY BOWL

Homemade 10 spices infused authentic Indian mild curry with chicken and potato. Served with steamed basmati rice, naan bread and onion raita • 20

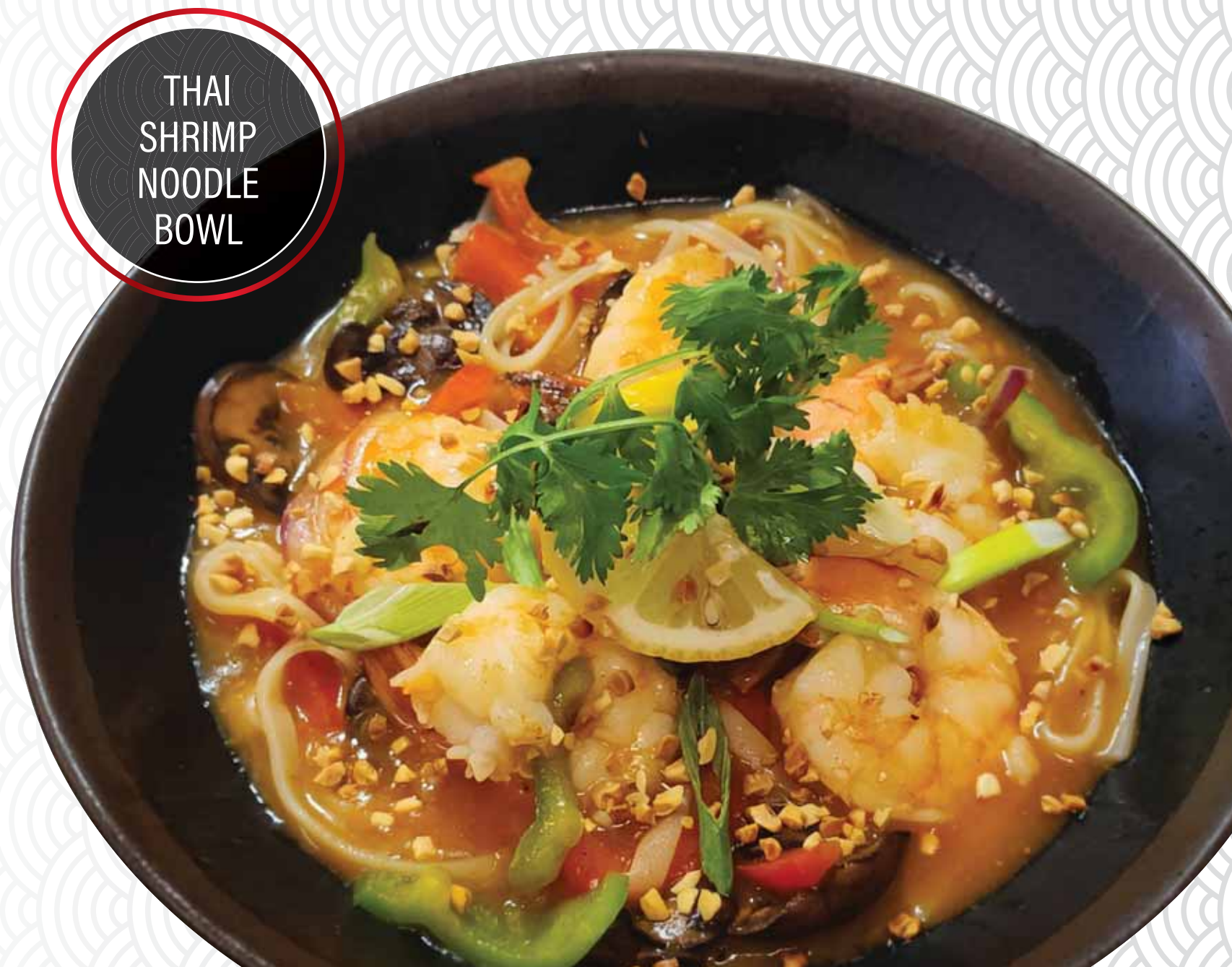
ASK YOUR SERVER TO SPICE IT UP!!!

CHICKEN & SHRIMP PAD THAI

Rice noodles with chicken, black tiger shrimp, green onion, bell peppers, bean sprouts, carrots and fried egg, tossed in a tangy Pad Thai sauce, topped with crushed peanuts • 20

FEAST OF THE EAST

THAI
SHRIMP
NOODLE
BOWL





**THAT'S
AMO
RE!!**

**Fresh
Made
Pasta**

All pastas are served
with garlic bread
ADD cheese • 2



**BLACKENED
SCALLOP
PASTA**

SEAFOOD CURRY PASTA

Fettuccine with 4oz lobster tail, tiger shrimp, scallop, red onion and roasted red peppers tossed in a creamy coconut curry sauce • 30

TRUFFLE WILD MUSHROOM PASTA

Fettuccine with julienne chicken tossed in house made wild mushroom truffle béchamel sauce and pecorino cheese • 24

BLACKENED SCALLOP PASTA

Linguine with blackened scallops, red onion, diced tomato and baby spinach in a creamy creole sauce • 27

SEAFOOD LINGUINE

Fresh linguine pasta with fresh mussels, tiger shrimp, jumbo scallop, baby squid and fresh lemon juice in fresh herb and garlic roasted tomato sauce • 28

BLUSHING LOBSTER PASTA

Fettuccine pasta with lobster tail, black tiger shrimp, shiitake mushroom, baby spinach and red onion in a rose sauce • 28

ROCKEFELLER CHICKEN FETTUCCINE

Fettuccine with julienne chicken, cremini mushroom, sun-dried tomato and red onion in a creamy Rockefeller sauce • 23

SPICY SAUSAGE PASTA

Penne with roasted Roma tomato and jalapeños in a spicy sausage ragu sauce • 23

CHICKEN CARBONARA PASTA

Fresh linguine pasta with pancetta (Italian bacon), grilled chicken breast, onion and roasted tomato in a classic alfredo sauce • 23

JAMBALAYA

Roasted chicken, black tiger shrimps, spicy sausage, onion and bell peppers in a creamy creole sauce. Served with linguine noodles or on a bed of basmati rice • 25

SPINACH & GOAT CHEESE PENNE

Portobello mushroom, red onion, sun-dried tomato, black olives and baby spinach in a tomato cream sauce topped with goat cheese • 19

MEAT LASAGNA

Homemade 100% ground beef, baked with three cheeses and served with Caesar salad • 21

CLASSIC FETTUCCINE ALFREDO

Fresh fettuccine tossed in creamy alfredo sauce • 15

ADD Grilled chicken breast • 6

ADD Tiger shrimp • 7



SPICY
SAUSAGE
PASTA



Mac 'n' Cheese

BRAISED BEEF SHORT RIB MAC & CHEESE

BRAISED BEEF SHORT RIB MAC & CHEESE

Macaroni and cheese with pulled beef brisket baked with mixed cheese and panko Parmesan crumble • 27

SAUSAGE RAGU MAC & CHEESE

Macaroni and cheese with chef's sausage ragu and panko Parmesan crumble • 22

LOBSTER MAC & CHEESE

Baked with mixed cheese and panko Parmesan crumbles • 23

SMOKED BACON MAC & CHEESE

Baked with mixed cheese and panko Parmesan crumbles • 20

Risotto

SEAFOOD RISOTTO

Fresh PEI mussels, black tiger shrimp, jumbo scallop, green onion, roasted Roma tomato and fresh Parmesan cheese in a white wine chicken broth • 30

BAYOU CHICKEN RISOTTO

Baby spinach, portobello mushroom, green peas and roasted Roma tomato in a tomato cream broth topped with blackened chicken breast • 24

SHORT RIB & WILD MUSHROOM RISOTTO

Portobello, shiitake and button mushrooms with shallot, garlic and parsley in white wine chicken broth, finished with Parmesan • 30

SEAFOOD RISOTTO



STEAK, LAMB & LIVER

STEAK & LOBSTER

Grilled 10oz NY striploin, 4 oz lobster tail, mashed potato, market vegetables, bourbon demi, and garlic butter • 40

BLACKENED BEEF TENDERLOIN

Pan blackened 8oz beef tenderloin, Frangelico demi, mashed potato and market vegetables • 38

GRILLED STEAK & FRITES

Grilled 10oz beef striploin, fries, market vegetables and peppercorn sauce
10oz NY Striploin • 34
8oz Tenderloin • 38

BRAISED BEEF SHORT RIB

In house marinated short rib braised for full day served with mashed potato and market vegetables • 35

LIVER, BACON & ONION

Served with mashed potatoes and market vegetables, gravy, sautéed onion and crispy onions • 22

VEAL PARMESAN

Served with fettuccine in tomato or alfredo sauce • 24

LAMB SOUVLAKI

A double skewer of lamb souvlaki on a bed of yellow rice pilaf, Greek salad, Greek potatoes and tzatziki • 24



STEAK &
LOBSTER



CHICKEN

CHICKEN SOUVLAKI

A double skewer of chicken souvlaki on a bed of yellow rice pilaf, Greek salad, Greek potatoes and tzatziki • 22

CHICKEN PARMESAN

Served with fettuccine in tomato or alfredo sauce • 24

GARLIC JALAPEÑOS CHICKEN

Breaded chicken breast in a rich garlic jalapeño cream sauce. Served with steamed basmati rice and Greek salad • 24

IRISH WHISKEY CHICKEN

Pan seared chicken breast with a mushroom and Irish whisky cream sauce, served with mashed potatoes and market vegetables • 24



CHICKEN SOUVLAKI

BOWL OF SEAFOOD

4oz lobster tail, fresh mussels, black tiger shrimp, calamari and scallop in a spicy tomato sauce. Served with toasted garlic bread for dipping • 35

ATLANTIC SALMON & SHRIMP

Baked Atlantic salmon with grilled shrimp topped with strawberry, mango and apple chutney. Served with vegetable rice pilaf and steamed vegetables • 30

ANGRY SALMON

Linguine pasta with black tiger shrimp, bell peppers, onion and baby spinach in a rose sauce, topped with baked spicy Cajun Atlantic salmon • 30

SEAFOOD

ANGRY
SALMON

