

MENU

BEEF
TENDERLOIN



APPETIZERS

BACON CHEESE RICE BALLS

Panko crusted risotto rice balls stuffed with smoked bacon, green onion, and cheddar cheese, fried to golden brown. Served over creamy marinara sauce • 13

CHICKEN QUESADILLA

Oven baked tortilla stuffed with Mexican spiced chicken breast, bell peppers, onion and Tex-Mex cheese served with sour cream and salsa • 15

HALLOUMI FRIES

Crispy fried halloumi cheese served with Sriracha marinara • 14

LASAGNA FRITTI

Breaded and deep-fried lasagna served with marinara sauce • 14

PANEER 65

Paneer fried with herbs and spices served with curry mayo • 14

STUFFED POTATO SKINS

Crispy potato skins loaded with BBQ sauce, smoked bacon and mix cheese, served with sour cream • 12

FETA BRUSCHETTA

Garlic aioli and balsamic glaze • 12

TRUFFLE FRIES

In-house cut fries with truffle oil and grana padano cheese • 8



LASAGNA FRITTI



PANEER 65

MEXICAN BEEF TRIANGLES

Flour tortilla triangles filled with Mexican spice ground beef, Tex-Mex cheese and black beans. Served with Cajun aioli • 12

CHICKEN TAQUITOS

Pulled chicken, pico de gallo, cilantro and Tex-Mex cheese served with guacamole and sour cream • 14

BLUE CRAB CAKES

Served with curry mayonnaise • 15

PEROGIES

Topped with sautéed onions, bacon and cheese. Served with sour cream • 12

THAI CHICKEN & CHIPS

Crispy Thai chicken tenders served over lattice fries drizzled with tangy Thai-glaze • 15

MEATBALL MINI CUPS

Homemade meatball in a cup baked with marinara sauce and mozzarella cheese • 15

RANCHOS CROQUETTES

Pulled chicken, smoked bacon, cheddar cheese and potato coated with panko, fried until golden, served with ranch dipping sauce • 15

CRISPY CALAMARI

Lightly breaded calamari, peppers and jalapeños fried to golden brown. Served with garlic aioli • 14



MEATBALL
MINI CUPS



RANCHOS
CROQUETTES

NDUJA
NACHOS



All-time FAVOURITES

APPETIZERS

COCONUT
SHRIMP . 14

CRISPY
CHICKEN
BITES . 15

MOZZARELLA
STICKS . 12

FRIED
CHEESE
CURDS . 12

DILL
PICKLES . 12

GARLIC BREAD . 6
ADD CHEESE . 3
ADD BACON . 3

Na chos

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 • 14 Large • 16

IRISH NACHOS

Crispy lattice fries loaded with Tex-Mex cheese, crispy bacon, green onion, jalapeños and tomato. Served with sour cream and guacamole • 16

NDUJA NACHOS

Multi colored nachos with our nduja queso cheese sauce, Tex-Mex cheese, jalapenos, pico de gallo, cilantro and sour cream • 16

ALL CHIPS IN...

LOBSTER CRAB DIP

Oven baked lobster meat, crab meat, onion, red peppers and cream cheese blend topped with Tex-Mex cheese. Served with tortilla chips and warm pita • 15

SPINACH & ARTICHOKE

A perfect blend of artichoke, spinach, onions and cream cheese. Served with tortilla chips and warm pita bread for dipping • 14

NDUJA QUESO DIP

Spicy nduja sausage melted into our queso cheese blend and baked until bubbly. Finished with pico de gallo and sour cream, served with warm pita • 15

NDUJA
QUESO DIP





CHEF PICKS

FRIED CHICKEN BAO BUN

Steamed bun with fried chicken, kimchi slaw, BBQ sauce, avocado and spicy mayo • 16

COCONUT SHRIMP BAO BUN

Steamed bun with coconut shrimp, kimchi slaw, sweet chili glaze, cilantro and spicy mayo • 16

JALAPEÑO SHRIMP

Jalapeños stuffed with black tiger shrimp and cream cheese wrapped with bacon, served with sour cream and pico de gallo • 16

SHORT RIB TACO

Braised short rib with sour cream, pico de gallo, kimchi slaw and lime avocado crema • 18

BLACKENED FISH TACO

Blackened haddock on fired flour tortillas with sour cream, pico de gallo, kimchi slaw and lime avocado crema • 17

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 • 16

TAPAS GRILL

Grilled chicken souvlaki, shrimp and baby squid served with Greek salad and tzatziki sauce • 18



SHORT RIB TACO



FRIED
CHICKEN
BAO BUN

THE Pout inerie

CLASSIC POUTINE

French fries, cheese curds
and gravy • 10

WAFFLE FRIES POUTINE

Avocado, bacon, sautéed
onion, cheese curds and
gravy • 16

POUTINEVILLE POUTINE

Succulent braised short rib,
red onion, cheese curds,
mozzarella and gravy • 18

FOR THE TABLE

EVERYTHING GRILLED PLATTER

Grilled strip-loin steak, lamb souvlaki skewer, chicken souvlaki skewer, grilled shrimp and grilled calamari. Served with tzatziki, steak sauce and melted garlic butter • 40

DEEP FRIED PLATTER

Signature wings, beef triangles, mozzarella sticks, stuffed potato skins, dill pickles, onion rings, garlic bread with cheese, veggie sticks and dipping sauces • 30

SEAFOOD PLATTER

Blue Crab cakes, fried calamari, coconut shrimp and fresh PEI mussels in a white wine cream sauce. Served with dips • 35

EVERYTHING
GRILLED
PLATTER

Side Kicks

FRENCH FRIES

Small • 6 Large • 8

HOUSE CUT FRIES

Small • 6 Large • 8

SWEET POTATO FRIES

Small • 7 Large • 9

LATTICE FRIES

Small • 7 Large • 9

ONION RINGS

Small • 7 Large • 9

FRINGS

Small • 7 Large • 8

VEGGIES & DIP

Carrots & Celery • 4

BOWL OF CHILI

Served with dinner roll • 10





DEEP
FRIED
PLATTER

SOUPS & GREENS



**BURRATA
BEET ROOT
SALAD**

DRESSINGS

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

ADD Chicken • 6 | **ADD Shrimp** • 7

ADD 7 oz. Striploin or Grilled Salmon • 10

SOUP OF THE DAY

Made fresh every day. Served with a warm dinner roll and crackers • 6

FRENCH ONION SOUP • 7

SOUP, SALAD & BRUSCHETTA

A bowl of our daily homemade soup. Served with your choice of Caesar, Greek or Chef salad and freshly made bruschetta • 14

Substitute: French onion soup • 4

CAESAR SALAD

Crisp romaine lettuce tossed in a creamy garlic sauce topped with croutons, bacon bits, red onion and parmesan cheese. Small • 9 Large • 13

BURRATA BEET ROOT SALAD

Beet root wedges, walnuts, pickled red onion, mix greens and burrata cheese • 17

PORTOBELLO SALMON SALAD

Baby spinach, grilled portobello mushroom, cherry tomato, goat cheese and roasted walnuts with balsamic dressing topped with Cajun salmon • 20

BEEF TENDERLOIN CAPRESE SALAD

Fresh mix greens filled with balsamic marinated tenderloin, grape tomato, fresh mozzarella, red onion and fresh basil extra virgin olive oil • 22

WILD MUSHROOM PANEER SALAD

Sautéed wild mushroom, fried paneer, asparagus, spinach, onion and balsamic glaze • 17

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 • 16

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 • 9 Large • 13



BEEF
TENDERLOIN
CAPRESE
SALAD



THE MIGHTY SANDO

CHOICE OF SIDE

All Sandwiches & Wraps are served with a choice of French fries, house salad, daily soup or onion rings.

Substitute: Sweet potato fries, lattice fries, Caesar salad or Greek salad • 2
French onion soup or poutine • 4

SOUTHERN FRIED CHICKEN

Buttermilk marinated fried chicken, bacon, provolone, chipotle mayo, lettuce, tomato and pickle on a bun • 16

BEEF TENDERLOIN PHILLY

Sautéed bell peppers, red onion and mozzarella cheese on a bun • 19

STEAK MELT

7 oz. New York steak grilled to perfection, topped with sautéed mushrooms, onions and melted Swiss cheese. Served on a ciabatta bun • 18

CHICKEN OR TURKEY CLUB

Choice of grilled chicken or cranberry mayo turkey breast with smoked bacon, cheddar cheese, lettuce and tomato • 15

ANGRY CHICKEN SANDWICH

Grilled spicy Cajun chicken, pico de gallo, Swiss cheese, lettuce, avocado and garlic aioli on a brioche bun • 15

PULLED PORK

Slow roasted tender pulled pork, smothered in Guinness BBQ sauce, topped with crispy straw onions, Tex-Mex cheese and served on a brioche bun & served with coleslaw • 15

DELI REUBEN

Shaved smoked meat topped with sauerkraut, Russian dressing and Swiss cheese, grilled to perfection on light rye bread • 16

FRENCH BEEF DIP

Shaved roast beef piled high on a fresh ciabatta bun melted with Swiss cheese. Served with hot au jus • 17

BRAISED SHORT RIB GRILLED CHEESE

Panini bread grilled cheese with braised short rib, sautéed onion and horseradish mayo • 18



BRAISED
SHORT RIB
GRILLED
CHEESE

It's a Wrap

CHOICE OF:
White or Whole
Wheat Wrap

CHICKEN GOAT CHEESE WRAP

Grilled balsamic chicken, spinach, roasted red peppers and goat cheese • 16

BUFFALO WRAP

Chicken fingers tossed in buffalo sauce, wrapped with tomato, lettuce and Tex-Mex cheese • 16

CHICKEN FINGER WRAP

Chicken fingers wrapped with tomato, lettuce, Tex-Mex cheese and ranch • 16

SOUTHWEST CHICKEN WRAP

Tex-Mex chicken, avocado, lettuce, tomato, Tex-Mex cheese and Cajun aioli • 16



SOUTHWEST
CHICKEN
WRAP

BURGERS

Prime Rib burgers are garnished with lettuce, tomato, onion and pickle on a toasted brioche bun.

CHOICE OF SIDE

French fries, house salad, daily soup or onion rings.

Substitute: Sweet potato fries, lattice fries, Caesar salad or Greek salad • 2
French onion soup or poutine • 4

THE BIG SMOKE

Smokey BBQ, bacon, cheddar, onion rings and horseradish mayo • 17

CHEF BURGER

Aged cheddar cheese, smoked bacon, piled high with onion straws and chipotle mayo • 17

BISON BURGER

Smoked bacon, fried jalapeños, cheddar cheese, crispy onion and spicy mayo • 18

LOADED SWISS BURGER

Smoked bacon, sautéed mushroom, fried onion, Swiss cheese and garlic aioli • 17

VEGGIE BURGER

Avocado, portobello and Swiss cheese • 17

PRIME RIB BURGER DELUXE

Mixed cheese and crispy bacon • 17

DOUBLE SMASH BURGERS

DIABLO DOUBLE SMASH BURGER

Two smash burgers, cheddar cheese, jalapenos, bacon, crispy onions, Mexican hot sauce & chipotle aioli • 18

JACK'S DOUBLE SMASH BURGER

Two smashed burgers, cheddar cheese, bacon, caramelized & crispy onions • 18

BACON & BRIE DOUBLE SMASH BURGER

Two smashed burgers, bacon, brie, tomato jam & horseradish mayo • 18





RIBS & WINGS

PORK SIDE RIBS

Half • 17 Full • 24
Served with choice of side

RIB & WING COMBO

Served with choice of side • 24

WINGS, VEGGIES & DIP

1LB • 14 2LB • 26

WINGS, FRIES & DIP

1LB • 15

NAKED BAKED WINGS, VEGGIES & DIP

In-house
marinated • 14



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

DIPPING SAUCES

Choice of Ranch, Dill or Blue Cheese • 1

WING SAUCES

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

HOMEMADE SAUCES

Sriracha Honey / Jamaican Jerk BBQ / Bandi to BBQ /
Local Honey Mustard / Chipotle BBQ / Guinness BBQ /
Suicide Sauce / BBQ

SAUCE DUOS

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

DRY RUBS

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



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 • 2
French onion soup or poutine • 4

BEEF TENDERLOIN 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 • 18

CHICKEN POT PIE

A blend of carrots, onions, green peas, celery and chicken in a creamy sauce, topped with golden pastry. Served with your choice of side • 18

SHEPPARD'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 • 16

BEEF STUFFED YORKSHIRE

Shaved roast beef, sautéed onion, mushroom and gravy in a homemade Yorkshire pudding. Served with a choice of side • 16

HALIBUT & CHIPS

Beer battered Alaskan halibut fillet fried to golden brown. Served with French fries, Caesar salad and coleslaw • 18

CLASSIC MEAT LOAF

Homemade meat loaf topped with wilted cabbage cream glaze. Served with mashed potatoes and steamed vegetables • 19

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 • 20

CHICKEN TENDERS

Breaded, house spiced marinated chicken tenders fried to golden brown. Served with fries and plum sauce • 17



CHICKEN TENDERS

FEAST OF THE EAST

GENERAL TSO'S CHICKEN OR SHRIMP

Spicy fried chicken or chili shrimp, sweet hoisin chili sauce, bok-choy and scallion on steamed basmati rice • 18

BOMBAY BUTTER CHICKEN

Tender chicken cooked with butter chicken sauce. Served on a bed of steamed basmati rice, naan bread and onion raita • 18

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 bean sprouts mix • 18

THAI SHRIMP NOODLE BOWL

Rice vermicelli, spicy lemon grass & ginger broth, tiger shrimp, bok-choy, cilantro, kimchi slaw, toasted peanuts and lime • 18

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 • 18

ASK YOUR SERVER TO SPICE IT UP!!!

CHICKEN & SHRIMP PAD THAI

Rice noodles with chicken, black tiger shrimp, green onion, bell peppers, bean sprouts and fried egg, tossed in a tangy Pad Thai sauce and topped with crushed peanuts • 18

THAI
SHRIMP
NOODLE
BOWL





**THAT'S
AMORE!!**

**Fresh
Made
Pasta**

All pastas are served
with garlic bread.

ADD cheese • 2



**BLUSHING
LOBSTER
PASTA**

SEAFOOD LINGUINE

Fresh linguine pasta with fresh mussels, tiger shrimp, jumbo scallops, baby squid and fresh lemon juice in a fresh herb's garlic tomato sauce • 25

SEAFOOD CURRY PASTA

Fresh fettuccine with lobster tail, black tiger shrimp, scallops, green onion, red onion and roasted red peppers in a coconut curry cream sauce • 26

VOODOO PASTA

Penne with grilled chicken and tiger shrimp in a Cajun cream sauce and parmesan cheese • 20

CHICKEN & MUSHROOM PENNE

Penne with grilled chicken, button mushrooms & green peas in a parmesan cream sauce • 20

BLUSHING LOBSTER PASTA

Fresh fettuccine pasta with lobster tail, black tiger shrimp, shitake mushroom, baby spinach and red onion in a rose sauce • 26

CHICKEN CARBONARA PASTA

Fresh linguine pasta with pancetta (Italian bacon), grilled chicken breast, onion and fresh tomato in a classic alfredo sauce • 20

JAMBALAYA

Roasted chicken, black tiger shrimp, spicy sausage, jalapeños, onion and bell peppers in a Creole sauce. Served with linguine noodles or on a bed of basmati rice • 20

MEAT LASAGNA

Homemade 100% ground beef, baked with three cheeses and served with Caesar salad • 18

SPINACH & GOAT CHEESE PENNE

Portobello mushroom, red onion, roasted red peppers, black olives and baby spinach in a tomato cream sauce topped with goat cheese • 18

SPICY SAUSAGE PASTA

Penne with homemade spicy sausage, nduja and jalapenos in a tomato sauce • 20

CLASSIC FETTUCCINE ALFREDO

Fresh fettuccine tossed in creamy alfredo sauce • 13

ADD Grilled chicken breast • 6

ADD Tiger shrimp • 7



SPICY
SAUSAGE
PASTA



Mac 'n' Cheese

BRAISED BEEF SHORT RIB MAC & CHEESE

Macaroni and cheese with pulled beef brisket baked with mix cheese and panko parmesan crumble, drizzled with cheese sauce • 22

LOBSTER MAC & CHEESE

Baked with mix cheese and panko parmesan crumbles • 20

SMOKED BACON MAC & CHEESE

Baked with mix cheese and panko parmesan crumbles • 18

SOUTHERN BAKED MAC & CHEESE

Cajun shrimp, fried onion, pico de gallo in a super creamy, cheesy mac and cheese with creole seasoning • 20

SOUTHERN
BAKED MAC
& CHEESE

Risotto

LEMON CHICKEN RISOTTO

Slowly baked arborio rice with lemon roasted chicken, baby spinach in a white wine chicken broth and finished with fresh parmesan & crispy bacon • 22

SHORT RIB & WILD MUSHROOM RISOTTO

Portobello, shiitake & button mushrooms with shallot, garlic & parsley in white wine chicken broth and finished with parmesan • 25

SPICY SHRIMP RISOTTO

Arborio rice with lemon & chicken broth finished with chili shrimp and sweet cherry tomatoes & fresh parmesan • 25

SEAFOOD RISOTTO

Fresh PEI mussels, black tiger shrimp, jumbo scallops, green onion and tomato white wine chicken broth and fresh parmesan • 25

SEAFOOD
RISOTTO



STEAK, LAMB & LIVER

BEEF TENDERLOIN

Pan seared 6 oz. beef tenderloin, bourbon ancho gravy, crispy onions, mashed potato and market vegetables • 30

BRAISED BEEF SHORT RIB

In house marinated short rib braised for a full day served with mashed potato and market vegetables • 30

STEAKHOUSE STRIP

Grilled 10 oz. Angus steak, mashed potatoes, market vegetables, peppercorn sauce and onion ring • 30

LIVER, BACON & ONION

Served with mashed potatoes and market vegetables, gravy, sautéed onions and crispy onions • 20

VEAL PARMESAN

Served with fettuccine in tomato or Alfredo sauce • 20

LAMB SOUVLAKI

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

SURF & TURF

10 oz. NY striploin, grilled lobster tail, mashed potato, market vegetables, bourbon gravy, onion ring and garlic butter • 35

SURF &
TURF



CHICKEN

CHICKEN PARMESAN

Served with fettuccine in tomato or alfredo sauce • 20

CHICKEN SOUVLAKI

A double skewer of marinated chicken on a bed of pilaf rice. Served with roasted Greek potatoes, Greek salad and tzatziki • 20

GARLIC JALAPEÑOS CHICKEN

Breaded chicken breast in a rich garlic jalapeño cream sauce. Served with steamed basmati rice and Greek salad • 20

IRISH WHISKEY CHICKEN

Roasted supreme chicken with a mushroom & Irish whiskey cream sauce, served with mashed potatoes and market vegetable • 20



CHICKEN SOUVLAKI

SEAFOOD

SEAFOOD BOWL

Cuban lobster tail, fresh mussels, black tiger shrimp and scallops with white wine and a lightly spiced tomato broth. Served with toasted baguette • 30

ATLANTIC SALMON & SHRIMP

Baked Atlantic salmon topped with grilled shrimp and strawberry, mango apple chutney. Served with vegetable rice pilaf and steamed vegetables • 25

ANGRY SALMON

Linguine pasta with black tiger shrimp, bell peppers, artichoke hearts and baby spinach in a rose sauce, topped with baked spicy Cajun Atlantic salmon • 25

TROUT SAN FRAN

Pan seared trout served over a bouillabaisse of mussels, shrimp & scallop • 32



TROUT
SAN FRAN

A photograph of a plated dish featuring Atlantic salmon and shrimp. The salmon is cooked and topped with a sauce of diced tomatoes and onions, garnished with a lemon wedge. Shrimp are stacked on top of the salmon. The dish is served over white rice. To the left, there is a side of asparagus, yellow bell peppers, and onions. The entire dish is on a white rectangular plate against a dark background.

ATLANTIC
SALMON
& SHRIMP