

BREAKFAST

LONG DRIVE BREAKFAST | 12

2 Eggs your way, choice of either Bacon or Farmer Sausage, Served with Home Fries and choice of Toast

WESTERN SANDWICH | 12

3 Egg Omelette with Ham, Peppers, Onions and Cheddar Cheese, served on Buttered Multigrain Toast with Home Fries

SO CAL BREAKFAST BLT | 14

Pan-fried Eggs, Bacon Strips, Iceberg Lettuce, Beefsteak Tomatoes, Avocado and Zesty Mayo, served on a Fresh Butter Toasted Bun with Homefries

SPANISH BREAKFAST BURRITO | 14

Cajun Scrambled Eggs, Farmer Sausage, Sautéed Bell Peppers, Onions, Pico de Gallo and Goat Cheese in A Grilled Flour Tortilla, served with Home fries

CARNIVORE BREAKFAST SKILLET | 15

2 Eggs your way, Bacon, Capicola Ham, Grilled Chicken, Italian Sausage, Onions, Peppers, Mushrooms and Cheddar, served on Home Fries with choice of Toast

CLASSIC FRENCH TOAST | 12

Vanilla Royale-Dipped Bread seared Golden Brown served with Fresh Berries and Whipped Cream

APPETIZERS

Add Grilled Chicken to any Salad for \$7

SOUP OF THE DAY | 8

Chef inspired Soup, ask your server for details

SUMMER GREENS SALAD 9 | 15 GF V

Bistro Spring Mix, Cherry Tomatoes, Cucumbers, Red Onions, Carrots, Goat Cheese and Watermelon Radish, tossed in a White Balsamic & Lemon Vinaigrette

CLASSIC CAESAR 9 | 15

Romaine, Bacon, Asiago Parmesan and Garlic Croutons tossed in Caesar Dressing, served with sliced Red Onion and a Lemon Wedge

GREEK SALAD 9 | 15 GF V

Romaine, Bell Peppers, Cherry Tomatoes, Cucumbers, Red Onions and Kalamata Olives tossed in Greek Dressing and topped with Feta Cheese

CLASSIC CANADIAN POUTINE | 12

Fresh Cut Fries and Cheese Curds with Beef Gravy

LOBSTER POUTINE | 17

Poached East Coast Lobster, served on Fresh cut Fries with Cheddar Mornay Sauce and Chives

QUESADILLA | 12 V

Bell Peppers, Pico de Gallo and Cheddar Cheese served in a Baked Flour Tortilla with Sour Cream and Salsa.

Add Taco Beef \$6 OR Diced Chicken \$6

SOUTHWEST SPINACH DIP | 19

House-made Rustic Avocado & Cream Cheese Spinach Dip, served with Fried Pita Wedges, Corn Tortilla Chips and fresh Pico de Gallo

BANG BANG SHRIMP | 18

Fried Tempura Shrimp, served with Spicy Aioli, and Fresh Chilis

BUTTERMILK CHICKEN TENDERS | 13

Hand-breaded Buttermilk Fried Chicken Tenders, served with Honey Mustard and Cruditè. **Add fresh-cut fries \$4**

CLASSIC NACHOS 11 | 16 V

Fried Corn Tortillas, Bell Peppers, Pico de Gallo and Cheddar Cheese, Baked and served with Sour Cream and Salsa

Add Taco Beef \$6 OR Diced Chicken \$6

PULLED PORK WONTON NACHOS 16 | 21

Fried Wontons, Smokey BBQ Pulled Pork, Bruschetta and Mozzarella, Baked and garnished with Scallions, Peanut Satay Sauce and Cilantro

CHICKEN WINGS 16 | 27

House-brined Chicken Wings, Breaded OR Traditional, tossed in choice of sauce

Sauces: Mild, Medium, Hot, Honey Garlic, Cajun, Lemon Pepper, Fire & Ice, Salt & Cracked Black Pepper

TACOS

CRISPY CHICKEN | 16 FOR 3 TACOS

Buttermilk Fried Chicken, Lettuce, Pico de Gallo, Coleslaw, Cheddar Cheese, Mango & Pineapple Salsa, Avocado, served in Grilled Flour Tortillas with Ancho Chipotle Aioli and Fresh Cilantro

BIRRIA OXTAIL | 18 FOR 3 TACOS

Braised Oxtail, Salsa Verde, Pico de Gallo, Feta Cheese, Pickled Red Onions, served in Hard Shell Corn Tortillas With Ancho BBQ Sauce and Lime Crema

AHI TUNA | 19 FOR 3 TACOS GF

Sesame-crust pan seared Ahi Tuna, Iceberg Lettuce, Pickled Red Onions, Pico de Gallo, Wasabi Aioli, Ancho BBQ Sauce, Mango Pineapple Salsa and Fresh Cilantro, served in Hardshell Corn Tortillas

FRIED AVOCADO | 17 FOR 3 TACOS V

Fried Panko-crust Avocados, Iceberg Lettuce, Coleslaw, Pico de Gallo, Feta, garnished with Lime Crema, Chipotle Aioli and Cilantro, served in Grilled Flour Tortillas

GF = GLUTEN FREE V = VEGETARIAN NOTE: ASK ABOUT OUR VEGAN OPTIONS

PIZZAS & FLATBREADS

All pizzas are made on fresh garlic brushed hand-rolled dough

CLASSIC PEPPERONI | 17

Pizza Sauce, Pepperoni and Mozzarella

CANADIAN | 19

Pizza Sauce, Pepperoni, Bacon, Cremini Mushrooms and Mozzarella

PINEAPPLE & HAM | 18

Pizza Sauce, Sautéed Pineapple, Bacon, Red Onion, with Spicy Capicola Ham and Mozzarella

CARNIVORE | 20

Pepperoni, Italian Sausage, Grilled Chicken, Bacon, Capicola Ham, Roasted Red Peppers, Red Onions, Roasted Garlic Cloves, Mozzarella Cheese and Fresh Herbs

BUFFALO CHICKEN | 19

Alfredo Sauce, Crispy-fried Chicken, Cherry Tomatoes and Cheddar Cheese, garnished with Ranch Dressing, Buffalo Hot Sauce and sliced Green Onions

MUSHROOM & BACON FLATBREAD | 17

Bacon, Cremini Mushrooms, Mozzarella, Parmesan, Red Onions Roasted Red Peppers and Alfredo Sauce, served on a Garlic toasted Flatbread, garnished with a drizzle of Honey and Fresh Herbs

FOUR CHEESE & GARLIC FLATBREAD | 15 V

Mozzarella, Cheddar, Asiago, Parmesan and Mornay Sauce, served on a Garlic toasted Flatbread, brushed with Roasted Garlic Oil and garnished with Fresh Herbs

BRUSCHETTA FLATBREAD | 16 V

Beefsteak Tomatoes, Red Onions, Fresh Garlic and Basil, served on a Garlic toasted Flatbread, garnished with Asiago Parmesan, Balsamic Reduction and Fresh Herbs

STEAK & BLUE FLATBREAD | 20

Grilled Flat Iron Steak, Gorgonzola Cheese, Asiago, Alfredo, Cherry Tomatoes, Caramelized Onions, Spinach and Roasted Red Peppers served on a Garlic toasted Flatbread

SANDWICHES & WRAPS

All sandwiches, wraps & burgers served with choice of side.*Gluten free buns available

CUBANO PANIN | 17

Slow-roasted Pork Shoulder, Capicola Ham, Swiss Cheese, Sliced Pickles, And Yellow Mustard, served traditionally on a Butter toasted French Baguette

SOUVLAKI VEGGIE WRAP | 15 V GF

Romaine, Bell Peppers, Red Onions, Bruschetta, Olives, Cucumbers, Tzatziki and Feta Cheese, tossed in Greek Dressing, served in a Grilled Flour Tortilla. **Add Chicken \$4**

CLUBHOUSE | 18

Marinated Chicken Breast, Bacon Strips, Iceberg Lettuce, Beefsteak Tomatoes and Mayo, served on a Fresh Butter Toasted Bun

NASHVILLE CHICKEN | 18

Buttermilk Fried Chicken Thighs tossed in House-made Nashville Hot Sauce with Honey, sliced Pickles, Iceberg Lettuce and Mayo, served on a Fresh Butter Toasted Bun

CHICKEN CAESAR WRAP | 18

Grilled Chicken Breast, Bacon, Romaine, Red Onions, Asiago Parmesan, and Caesar Dressing, Served in a Grilled Flour Tortilla

BUFFALO CHICKEN WRAP | 18

Buttermilk Fried Chicken Tenders tossed in Buffalo Hot Sauce, Iceberg Lettuce, Cheddar Cheese, Tomatoes and Ranch Dressing, served in a Grilled Flour Tortilla

CAJUN CHICKEN WRAP | 19

Cajun Marinated Chicken, Romaine, Roasted Red Peppers, Pico de Gallo, Avocados, Goat Cheese and Chipotle Aioli, served in a Grilled Flour Tortilla

TUNACADO MELT PANINI | 18

House-made Tuna Salad on Butter toasted Multigrain with Cheddar, Crispy-fried Avocado, Beefsteak Tomatoes, Red Onions, Bell Peppers and Zesty Aioli

CORNED BEEF SANDWICH | 19

Fresh-shaved Brisket Corned Beef, Swiss Cheese and Fried Onion Rings, with Mayonnaise and Yellow Deli Mustard, served on a Butter toasted Everything Ciabatta

ROAST BEEF DIP | 19

Slow-roasted Premium AAA Prime Rib and Provolone, served on a Garlic Butter toasted Fresh Bun with Roasted Garlic Aioli and side Au Jus

STEAK SANDWICH | 21

6oz. Flat Iron Steak, Alfredo, Gorgonzola, Sautéed Peppers, Mushrooms and Onions, Cherry Tomatoes, Provolone and Horseradish Aioli, served on a Butter toasted Ciabatta

BURGERS

All burgers served with choice of side.*

PLAIN JANE | 18

8oz. Brisket/Chuck Patty, Beefsteak Tomatoes, Red Onions and Iceberg Lettuce, served on a Fresh Butter Toasted Bun

BACON & CHEDDAR | 20

8oz. Brisket/Chuck Patty, Cheddar Cheese, Bacon, Beefsteak Tomatoes, Red Onions and Iceberg Lettuce, served on a Fresh Butter Toasted Bun

PHILLY CHEESE | 20

8oz. Brisket/Chuck Patty, Cheddar Cheese, Sautéed Peppers, Onions, Mushrooms, Banana Peppers, Beefsteak Tomatoes, Iceberg Lettuce and Roasted Garlic Aioli, served on a Fresh Butter Toasted Bun

CALIFORNIA | 20

8oz. Brisket/Chuck Patty, Deep-fried Avocado, Bistro Greens, Beefsteak Tomatoes, Red Onions and Chipotle Aioli, served on a Fresh Butter Toasted Bun

MAINS

HADDOCK & CHIPS 19 | 28

7oz. Beer-battered Fried Haddock Fillet and Fresh Cut Fries, served with House made Tartar Sauce and Coleslaw

LISBON CHICKEN | 30

Pan seared Chicken Supreme, stuffed with Portuguese Chorizo, Caiena Chilis and Chevre with Roasted Potatoes, Seasonal Vegetables and Cheddar Mornay Sauce

PAD THAI | 25

Bell Peppers, Red Onions, Bok Choy, Carrots, Celery, Bean Sprouts and Rice Noodles, tossed in a House-made Pad Thai Sauce, garnished with toasted Crushed Peanuts, Scallions, Cilantro and Lime. **Add Chicken OR Shrimp \$7**

CHICKEN PARMESAN | 27

8oz Hand-breaded Fried Chicken Breast with Marinara, Mozzarella and Parmesan, served with fresh Tagliatelle Pasta, tossed in Alfredo Sauce with Garlic Toasted Ciabatta

THAI CURRY BOWL | 25 V

Roasted Cauliflower, Red Onions, Bell Peppers, Carrots, Sweet Potatoes, Mushrooms, Zucchini, Bok Choy and Green Curry Sauce, served with Turmeric Basmati Butter toasted Naan and Lime Crema. **Add Chicken OR Shrimp \$7**

LOBSTER MAC & CHEESE | 29

Fresh Poached Lobster, Bacon, Spanish Onions, Roasted Garlic Cloves, Cheddar Mornay, Bruschetta, Cavatappi, shaved Asiago Parmesan, Lemon Herb Crust, served with Garlic Toasted Ciabatta

SALMON CREOLE | 32 GF

Chevre & Herb-crusted Cajun Salmon Fillet, served with Bruschetta tossed in Sautéed Parmesan Zucchini Pasta and a Tarragon Cream Sauce, garnished with Charred Lemon

STEAK & FRITES | 40

10oz. AAA Premium Striploin, Fresh Cut Fries with Parmesan, Fresh Herbs and Truffle Aioli, served with Red Wine Demi and Fresh shaved Horseradish

FILET MIGNON | 43

8oz. AAA Premium center-cut Tenderloin, Gorgonzola & Herb Crust, Roasted Garlic Mashed Potatoes, Seasonal Vegetables, served with a Classic Bordelaise Demi

DESSERTS

S'MORES CAMPFIRE BROWNIE | 7

Dutch Chocolate Fudge Brownie, Fire-torched Marshmallows, Chocolate-dipped Graham Crackers, Salted Caramel Sauce and Sponge Toffee Crumble

CHAI VANILLA CRÈME BRULÉE | 7

Chai infused classic French Vanilla Custard. Served with Seasonal Berries and Sponge Toffee Crumble and Chocolate-dipped Macadamia Nut Cookie

BAILEY'S IRISH CHEESECAKE | 7

White Chocolate Cheesecake & Irish Cream Mousse on Chocolate Cookie Crust with White Chocolate Shavings and Chocolate Coffee Drizzle, served with Fresh Berries and Sponge Toffee Crumble

RED

	6oz	9oz	Btl
Kingston Estate Shiraz 2019, Australia	11	15	52
Sottovoce Merlot DOC Venezia Bio Vegan	8.5	12	42
Vina Pomal Crianza Rioja, Spain	9	13	45
Ironstone Merlot, California	9.5	14	49
Humberto Canale Malbec, Argentina	10	13.5	48
McManis Cabernet Sauvignon	10	14	44
Pedroncelli Mother Clone Zinfandel, California	11	15	54
Amarone Della Valpolicella Classico, Italy	12	16	62
Long Barn Pinot Noir, California	12	16	62
B Side Cabernet Sauvignon, North Coast, California	14	18	70
Black Stallion Cabernet Sauvignon, California			76

WHITE

Luigi Righetti Pinot Grigio, Italy	9	12	40
Thirty Bench Riesling 2019 VQA, Niagara	11	13.5	42
Map Maker Sauvignon Blanc, New Zealand	12	16	62
Raimat Albarino 2021, Spain	10.5	15	56
Les Costieres de Pomerols Beauvignac Viognier, France	9	12.5	38
Bruce Jack Sauvignon Blanc, South Africa	9.5	13.5	42
Long Barn Chardonnay, California	10	14	65
Grove Mill 2022 Sauvignon Blanc, New Zealand	11	14.5	52
Mosole Pinot Grigio, Italy	12	15	54
Deloach Reserve Chardonnay, California	-	-	68

ROSE & SPARKLING

Laurent Miquel, Vendanges Nocturnes Rose, France	8	12	37
Luigi Righetti Rose, Italy	11	15	52
McPherson Lucy's Promise Grenache Rose, Australia	12	16	60
Dominique Piron Beaujolais Rose, France	11.5	15.5	54
Trevisana Prosecco DOC Treviso, Italy	-	-	46
Zonin Prosecco 200ml	-	-	8
Veuve Clicquot Champagne Brut, France	-	-	135