

APPETIZERS & SHAREABLES

Soup of the Day | \$8

Chef-inspired soup. Ask your server for details.

Winter Berry Salad v GF | \$11 Half / \$16 Full

Chopped Romaine, Pickled Red Onions, Seasonal Berries, Goat Cheese and Cherry Tomatoes, served with a Raspberry Vinaigrette And Toasted Almonds

Add Grilled Chicken or Garlic Shrimp - \$6

Greek Salad v GF | \$9 Half / \$15 Full

Chopped Romaine, Cherry Tomatoes, Cucumbers, Bell Peppers, Red Onions and Kalamata Olives, tossed in Greek Dressing and garnished with Feta.

Add Grilled Chicken or Garlic Shrimp - \$6

Caesar Salad | \$9 Half / \$15 Full

Romaine Lettuce, Bacon, Garlic Croutons, and shaved Parmesan, tossed in creamy Caesar dressing.

Add Grilled Chicken or Garlic Shrimp - \$6

Moza Sticks | \$14

Breaded and fried Thick-cut Provolone Cheese sticks, served with Marinara Sauce and Ghost Pepper Aioli.

Classic Canadian Poutine | \$12

Fries and Montreal Cheese Curds served with Beef Gravy and Scallions

Buttermilk Chicken Tenders | \$14 *Add any side for \$4*

Hand-breaded, Buttermilk Marinated Chicken Tenders, Fried and served with Honey Mustard.

Prosciutto Moza Arancinis | \$15

Buffalo Mozzarella & Prosciutto stuffed Risotto Balls, served with Classic Vodka Sauce, Parmesan Reggiano and Fresh Herbs

Spicy Burrata Bomba Dip | \$17

Fresh Burrata Cheese served on a Spicy Puttanesca Sauce with Garlic toasted Crostinis garnished with Olive Oil & Maldon Salt

Crispy Chicken Tacos | \$19

Three tacos with Fried Buttermilk Chicken Tenders, Lettuce, Coleslaw, Cheddar Cheese, Salsa Verde, Avocado and Pico de Gallo, garnished with Chipotle Aioli and garnished with Cilantro

Birria Oxtail Tacos | \$21

Three tacos with Braised Oxtail, Pickled Red Onions, Salsa Verde, Pico de Gallo and Feta, baked inside Flour Tortillas and served with a Chipotle Abado Sauce & Sour Cream and garnished with Cilantro

Quesadilla v | \$14

Diced Bell Peppers, Red Onions, Black Beans & Corn, Pico de Gallo and Cheddar Cheese, baked in a Garlic Oil toasted Flour Tortilla served with Salsa and Sour Cream

Add Chicken or Taco Beef - \$6.

Pubhouse Nachos | \$14 Half / \$19 Full v

Diced Peppers, Red Onions, Pico de Gallo, Black Beans, Corn and Cheddar Cheese baked on Fried Tortilla Chips with Cilantro and served with Salsa and Sour Cream

Add Chicken or Taco Beef - \$6

Chicken Wings | \$16 for 8 / \$27 for 16

House-brined Wings, served Traditional OR Breaded and tossed in choice of Sauce

SAUCES: Mild, Medium, Hot, XXX Hot, Honey Garlic, Lemon Pepper, Cajun, Garlic Parmesan, Fire & Ice

LOUNGE FAVOURITES

Fried Pickerel | \$19- 1PC. /\$28 - 2 PC.

Beer battered and Fried 7oz. Pickerel, served with Fries, Tartar Sauce and a Coleslaw with Lemon Wedge

Hot Honey Salmon Bowl | \$26

Pan seared Salmon tossed in Hot Honey Sauce, with Sauteed Bell Peppers, Onions, Snap Peas, Bok Choy, Carrots and Mushrooms, served on Turmeric Basmati Rice, with Peanut Satay Sauce, Sesame Seeds and Fresh Cilantro

Chicken & Prawn Thai Curry | \$29

Prawns, Chicken cooked in a Green Thai Curry with Udon Noodles, Sauteed Bell Peppers, Onions, Bok Choy, Carrots & Broccoli, served with Grilled Pita Bread.

Cantonese Veggie Stir Fry v | \$24

Wild Mushrooms, Fried Tofu, Broccoli, Bell Peppers, Bok Choy, Red Onions, Carrots, Zucchini And Udon noodles tossed in our House Teriyaki Sauce, garnished with Sesame Seeds, Cashews and Cilantro

Add Grilled Chicken or Garlic Shrimp - \$6

Mongolian Oxtail Noodle Bowl | \$27

Slow-braised Oxtail, Bell Peppers, Broccoli, Bok Choy, Onions, Chilis, Carrots and Udon Noodles tossed in Hoisin Sauce and garnished with chopped Cashews and Cilantro.

Chicken Parmesan | \$27

Breaded and Fried Chicken Breast topped with Marinara and Mozzarella, Baked and served with Fettuccine tossed in Alfredo Sauce and Garlic Butter toasted Ciabatta bun.

Philly Cheesesteak Rigatoni | \$28

7oz. Pan seared Flat Iron Steak served on Roasted Bell Peppers, Red Onions, Cremini Mushrooms, Roasted Garlic Cloves and Rigatoni tossed in a Classic Cheddar Mornay Sauce, garnished with Sharp Asiago Parmesan, Fresh Herbs and Garlic toasted Ciabatta.

Sausage & Mushroom Gemelli Pasta \$26

Italian Sausage, Cremini & Shiitake Mushrooms, Red Onions, Cherry Tomatoes, Bacon, Roasted Garlic Cloves, Arugula and Gemelli Pasta tossed in a Gorgonzola Cream, garnished with Fresh Herbs, Truffle Oil, toasted Garlic Breadcrumbs and a Garlic toasted Ciabatta

Vodka Pollo Rigatoni \$25

Grilled Chicken Breast, Red Onions, Cherry Tomatoes, Arugula and Rigatoni, tossed in a Creamy Vodka Sauce, Garnished with Fresh Calabrian Chilis and Parmesan Reggiano and Toasted Garlic Ciabatta

San Marzano Chicken Caprese \$30

Grilled Double Chicken Breast with Buffalo Mozzarella, Stacked and Baked, served with Roasted Parmesan Potatoes and served with Spicy Puttanesca Sauce, Balsamic Glaze and Fresh Herbs

Steak Enchilada | \$27

Grilled Flank Steak, Salsa Verde and Cheddar Cheese stuffed Tortilla, served with Turmeric Rice, Roasted Red Peppers, Red Onions, Black Beans & Corn, topped with Cheddar Mornay Sauce, Pico de Gallo and Fresh Cilantro.

Szechuan Salmon | \$32

7oz. Hoisin Glazed Atlantic Salmon with Bell Peppers, Broccoli, Carrots, Bok Choy and Lo Mein Noodles tossed in a Spicy Szechuan Sauce, garnished with Cucumber Mango Salsa, Sesame Seeds and Fresh Cilantro.

New York Striploin | \$40

Pan seared 10oz. Woodward's Premium Striploin, served with Roasted Garlic Mashed Potatoes, Grilled Seasonal Vegetables, Classic Red Wine Demi and Maldon Salt

PIZZAS & PANZEROTTIS

All Pizzas and Panzerottis are made with Fresh Hand-tossed Pizza Dough. Make is a Panzerotti for \$2

Pepperoni Lovers Pizza | \$19

Pepperoni, Mozzarella and Pizza Sauce, garnished with Roasted Garlic Oil & Fresh Herbs

Classic Canadian Pizza | \$21

Pepperoni, Cremini Mushrooms, Bacon, Mozzarella and Pizza Sauce, garnished with Garlic Oil & Fresh Herbs

Veggie Toscano Pizza v | \$22

Cherry Tomatoes, Olives, Roasted Red Peppers, Red Onions, Sun-dried Tomatoes, Mozzarella, Chevre and garnished with Seasoned Arugula, Balsamic Glaze, Shaved Asiago and Fresh Herbs

Carnivore Pizza | \$22

Pepperoni, Italian Sausage, Bacon, Chicken, Genoa Salami, Roasted Garlic Cloves, Red Bell Peppers, Red Onions. Mozzarella and Pizza Sauce, garnished with Garlic Oil & Fresh Herbs

Chicago-Style Deep Dish | \$24

Pepperoni, Provolone & Mozzarella Cheese and Pizza Sauce, garnished with Garlic Oil, Grated Parmesan and Fresh Herbs

SANDWICHES, WRAPS & BURGERS

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

Chicken Clubhouse | \$20

Freshly grilled Marinated Chicken Breast, Sliced Bacon, Tomatoes and Iceberg Lettuce with Mayonnaise, served on Butter Toasted Texas White Bread

Roast Beef Dip | \$22

Shaved AAA Prime Rib and Provolone Cheese served on a Garlic Butter Toasted Fresh Bun with Roasted Garlic Aioli and a side of Au Jus

Steak Sandwich | \$23

Pan seared Flank Steak, Buttermilk Fried Onions, Sliced Provolone, Arugula, Chimichurri and Garlic Parmesan Aioli, served on a Butter toasted Ciabatta.

Nashville Chicken | \$20

Buttermilk Marinated Chicken Thighs, Breaded, Fried & tossed in House Nashville Sauce, with Iceberg Lettuce, Pickles and Mayonnaise served on a Butter toasted Bun

Asiago Chicken Caesar Wrap | \$20

Marinated Chicken Breast, Sliced Bacon, Sliced Red Onions, Romaine Lettuce and Asiago Parmesan tossed in Caesar Dressing, served in a Grilled Flour Tortilla Wrap

Buffalo Chicken Wrap | \$20

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

Southwest Veggie Wrap | \$19

Fried Sweet Potatoes, Black Beans, Corn, Roasted Red Peppers, Tomato and Romaine with Guacamole and Chipotle Aioli.

Plain Jane Burger | \$20

8oz. Premium Chuck & Brisket Patty, Sliced Tomatoes, Red Onions, Pickles and Iceberg Lettuce, served on a Butter toasted Burger bun

Bacon & Cheddar Burger | \$22

8oz. Premium Chuck & Brisket Patty, Bacon, American Cheddar, Sliced Tomatoes, Red Onions, Pickles and Iceberg Lettuce, served on a Butter toasted Burger bun

Jalapeno Stilton Burger | \$23

8oz. Premium Chuck & Brisket Patty, Bacon, Caramelized Onions, Stilton Cheese, Jalapenos, Lettuce, Tomato and Jalapenos Aioli, served on a Butter toasted Burger Bun.

ADD ONS

SIDE ADD ONS:

Side Soup \$5
Side Fries OR Onion Rings \$4
Side Sweet Potato Fries \$4
Side Garden Salad \$5
Side Caesar Salad \$5
Side Greek Salad \$6
Side Gravy \$3

ITEM ADD ONS/UPGRADES:

Add Chicken \$6
Add Shrimp \$8
Add Cheese \$1
Add Bacon \$2
Add Guacamole \$3
Sautéed Mushrooms \$3
Skillet of Fries, Onion Rings or Sweet Potato Fries \$7

DESSERTS

Ice Cream Cake | \$8

Chef Brandon's famous Ice Cream Cake with Vanilla, Chocolate Fudge & Dulce de Leche Ice Cream, Layered on an Oreo Crust with Chopped Pistachios, Candied Walnuts, Caramel and Chocolate Sauce, served with Whipped Cream and Fresh Berries

Vanilla Chai Creme Brulée | \$7

Vanilla & Chai infused Baked Custard, Sugar torched and served with Seasonal Berries.

Caramel Apple Cheesecake | \$7

Apple infused Cheesecake, topped with Salted Caramel and Crushed Pecans, served with Caramel Sauce, Whipped Cream and Seasonal Berries.

COCKTAILS

CLASSIC CAESAR | 9.54

1oz NE1 Vodka, Tabasco, Worcestershire, Clamato Juice

CLUB CAESAR | 12.20

2oz Dill Infused NE1 Vodka*, Tabasco, Worcestershire, Forest City National Salted Rim, Clamato Juice

BLACKBERRY RAMBLER | 10.16

Blackberry Simple Syrup, Bitters, Fresh Squeezed Lemon Juice, Orange Juice & Bearface Whisky

CANDY APPLE FIZZ | 12.20

Captain Morgan Spiced Rum, Maple Syrup, Lemon Juice, Brickworks Cider and rimmed with Cinnamon Sugar

SPIRIT FREE FEATURES

BLOOD ORANGE SPRITZ | 9.25

Non-alcoholic White Wine, Blood Orange Syrup, Pineapple Juice & Soda

APPLE CIDER MULE | 9.25

Apple Cider, Ginger Beer, Tonic Water, Caramel Drizzle, Apple Slice for garnish