



AUTUMN/WINTER MENU

(Available daily at 11:30am)

APPETIZERS

Chef's Daily Kettle | 9

Prepared fresh. Ask your server for today's delectable selection.

Baked Camembert | 14 (V)

3oz wheel of aged Camembert cheese. Crowned with phyllo pastry and crusted with a roasted garlic and chive crumble, accompanied by in-house made melba toast.

Truffle Fries a Unique Classic | 20 (V)

French fries tossed in Truffle oil and parmesan cheese served with your choice of two dips.

Pick Your Dip

Salsa | Sweet Curry Mayo | Sriracha Aioli (Spicy)
Southwest Ranch (Smokey) | Dijon Mayo | Avocado Mayo.

Seafood Deliquesce | 25 (P)

Gulf Shrimp, and Canadian Crab Salad topped with Gruyere Cheese on Sour Dough drizzled with Balsamic glaze.

Tuna Tartare | 25 (P) (GF)

Layered between Taro Root crisps, fresh avocado and mango ginger salsa topped with fresh cilantro

Food Truck Tacos & Tots | 27

3-Tacos consisting of the following plus tater tots.

Mole Chicken: Coleslaw, Pico de gallo, Chipotle crema

Crispy Fish: Breaded halibut, Coleslaw, Ginger crema, mango salsa, jalapenos

Tangy Beef: Ribeye, coleslaw, fresh avocado, honey-lime crema, pickled onion & cotija cheese

Margherita Flatbread | 17 (V)

Marinara, fresh mozzarella, tomato, and basil.

Chorizo Flatbread | 18

Olive oil, chorizo sausage, red onion, black olive, and roasted peppers with chevre cheese and herbs.

Cauliflower Bites | 8pc. 17 | 16pc. 27 (V)

All the taste of chicken wings tossed in your favorite sauce without the meat.

Wings | 8pc. 19 | 16pc. 28

Freshly prepared chicken wings with your choice of our soon-to-be-famous sauces:

Soon to be Famous Sauces

Hot & Honey | Tequila Lime BBQ | Honey Garlic | Mild Medium | Hot | Curry | Dry Cajun Spice | Electric Chair Salt & Pepper | 40 Creek BBQ | Dianna's BBQ
GarPar & Bourbon.

GREENS AND PHO'S

Cobb Salad | 16 (GF)

Boston bib lettuce, Corn, Grape tomatoes, Hard boiled egg, Pickled onion, Chevre cheese, Guacamole, Bacon.

Add: Crispy Chicken 6 | Grilled Chicken 8

Chicken, Shrimp or Vegan Pho | 16 (V) (GF)

A light refreshing Vietnamese soup made with Vegetable broth, Bok Choy, Carrots, Cilantro, Mushrooms, Corn and Nori.

Add: Shrimp 10 | Grilled Chicken 8 | Tofu 6

Pickled Beet Salad | 17 (V) (GF)

White Balsamic Pickled Beets, Tossed with Mixed Greens accompanied with Orange Segments, Toasted Almonds and Chevre Cheese

Add: Crispy Chicken 6 | Grilled Chicken 8

Classic Caesar Salad | 13

Crispy romaine, house dressing, croutons, bacon bits and Romano cheese.

Add: Crispy Chicken 6 | Grilled Chicken 8

Side Caesar | 10 **Side Salad** | 7

CLASSICS

Fish and Chips | 1pc. 18 | 2pc. 25

6-oz Haddock filet crusted in panko and crispy potato chips, served with house-made coleslaw, and French fries.

Chicken Tenders | 14

3-Tender strips of chicken breast breaded then fried golden brown. Served on a bed of fries with tangy plum sauce for dipping. Try them buffalo style for an extra kick! **Add: Buffalo style** | 1

***(V) Vegetarian *(VG) Vegan *(GF) Gluten Free *(P) Pescatarian
*(GF) – Gluten Free Bread or Pasta available on Request**

HANDHELDS

Sandwiches and Burgers are served with your choice of fries, house salad or Caesar salad.

Available on a scallion, pretzel or gluten free bun or wrap
Sub sweet potato fries, onion rings or soup \$3 | Poutine \$6

English Cut Steak and Swiss | 17

A generous portion of thinly sliced sirloin with peppercorn mayo and Swiss cheese served on a warm pretzel bun with horseradish, and au jus.

Nouvelle Chicken Club Sandwich | 22

Grilled chicken breast, bacon, lettuce, tomato, mayo, and cheddar cheese on toasted multigrain bread.

Fried Nashville Chicken Sandwich | 19

Buttermilk chicken breast dredged in Chef Glenn's own flour mixture; fried then topped with cheddar cheese and accompanied with honey mustard, lettuce, and tomato, on a scallion bun.

Turkey Burger | 17

6-oz Turkey burger with heritage greens, tomato, red onion, and chipotle mayo.

Add: Swiss cheese 2 | Bacon 2

Grilled Jerk Chicken Caesar Wrap | 25

Grilled chicken breast tossed in our house made jerk sauce, encased in a 12" tortilla with Caesar salad and bacon bits.

Beyond Burger | 19 (V)

Heritage greens, tomato, red onion with chipotle mayo.

Add: Vegan cheese 3

Classic Hamburger | 18

6-oz grilled angus beef patty, accompanied by crispy lettuce, tomatoes, dill pickles and onions.

Build Your Own Burger Toppings

Bacon, sauteed mushrooms, coleslaw, cheddar cheese, Swiss cheese, 2-onion rings, pickled jalapenos, sauteed onions, crispy onions, pineapple, egg | 2ea.

Vegan cheese, blue cheese | 3ea.

2-Chicken fingers | 5

ENTREES

Served with your choice of potato, French fries, or lemon-scented basmati rice (excluding pasta). **All-inclusive packages** have their choice of one (1) Entrée. Entrées with an * are subject to an applicable upcharge. Appetizers, starters, add-ons, substitutions, desserts, non-alcoholic and alcoholic beverages are available at an additional charge.

***All inclusive package menu upcharge applies.**

Chicken Supreme Duxel | 32 (GF)

Mushroom Duxel cooked with onions, garlic & fine herbs piped into a breast and roasted. Accompanied by buttered kale, roasted pumpkin, and apple. Potatoes Mouseline topped with a glace de Viande.

Poached Seabass | 40 (V) (GF)

Accompanied by saffron crushed potatoes, asparagus and roquette leaves.

Apple Dressed Grilled Pork Tenderloin | 35 (GF)

Ontario Pork with Granny Smith Apple dressing and a Berry Cherry Mostarda, accompanied by pureed Jicama and oven dried vine cherry tomatoes.

Chargrilled Alberta Ribeye | 28

8-oz Alberta Ribeye steak grilled to your liking, including garlic parmesan broccoli with choice of potato or rice. Make your steak bigger by adding ounces for **\$3** per oz
*All inclusive packages are limited to 8oz - 12oz steaks

Stuffed Yorkie | 34

Shaved Angus beef with onions, mushrooms, and gravy, stuffed into your Yorkie bowl. Served with garlic mashed potatoes and market fresh vegetables.

BBQ Ribs - Half Rack | 22 - Full Rack | 30

Our ribs are steamed, baked, and finished on the grill with Dianna's BBQ sauce, accompanied by a baked potato, tangy coleslaw, butter, and sour cream.

Ultimate Mac & Cheese | 25

Cavatappi pasta, cheesy mac sauce, poached New Brunswick Lobster, grape tomatoes, breadcrumbs and crispy onions topper with black truffles. accompanied by a garlic loaf.

***(V) Vegetarian *(VG) Vegan *(GF) Gluten Free *(P) Pescatarian
*(GF) – Gluten Free Bread or Pasta available on Request**

SIDES

(Available in addition to menu orders)

sautéed mushrooms, caramelized onions, baked potato or gravy **\$3** basmati rice or roasted potatoes **\$4**, garlic mashed potatoes **\$5**, onion rings or French fries **\$8**, sweet potato fries **\$10**, poutine **\$12**

KIDS

Hamburger | 10

4-oz burger patty served with French fries or house salad.

Linguine and Meat Balls | 10

Linguine noodles served with marinara sauce and meat balls.

Chicken Fingers | 10

2-Tender crispy chicken strips accompanied by plum sauce served with fries or salad

Pepperoni Pizza | 10

Delicious 6" pepperoni pizza.

Griddled Cheese | 9

Canadian Cheddar melted between two slices of buttered white bread and griddled golden brown with fries or salad

KID SIZE SWEETS

Chocolate Ice Cream | 4

One scoop of chocolate ice cream.

Vanilla Ice Cream | 4

One scoop of vanilla ice cream.

Ice Cream Sandwich | 10

Giant cookie with vanilla ice cream wedged between two cookies.

Chocolate Brownie | 8

Kid size chocolate brownie with flavored sprinkles.

BEVERAGES

Soft Drinks

2.95

Pepsi, Diet Pepsi, Ginger Ale, Root Beer, 7up, Iced Tea, Club Soda, Tonic Water.

White or Chocolate Milk (12-oz)

4.00

Juice (12-oz)

4.00

Coffee or Tea

2.50

Higgins & Burke (specialty tea)

3.00

Hot Chocolate (w/ whipped cream)

4.00