

## **Appetizers**

### **Beet Infused Cream Cheese Dip 14**

Warm cream cheese blended with Swiss cheese and roasted beets, infused with fresh dill then topped with toasted walnuts and served with garlic baguette

### **Sun-Dried Tomato Pesto Steamed Mussels 15**

One pound of PEI mussels steamed with white wine and sun-dried tomato pesto, served with garlic baguette

### **Chinese BBQ Pork Belly 13**

Chinese BBQ pork belly, seared and layered between crisp fried wonton shells, drizzled with sriracha sauce then garnished with fresh cilantro leaves, crispy pork skin and pickled carrots

### **Boneless Pork Bites 13**

House cut breaded pork bites fried golden brown, tossed in your choice of flavoring (hot, buffalo, lemon pepper, salt and pepper, teriyaki, honey garlic, house chipotle dry rub or Greek)

### **Wings 13**

Golden brown crispy fried wings tossed in your choice of flavoring (hot, buffalo, lemon pepper, salt and pepper, teriyaki, honey garlic, house chipotle dry rub or Greek)

### **Calamari Rings 13**

House cut calamari rings, marinated, lightly dusted and fried golden brown, topped with hot banana pepper rings and served with our house made feta tzatziki sauce

### **Mini Beef Tip Yorkies 13**

Three miniature Yorkshire puddings filled with sautéed sirloin tips pan and seared fresh mushrooms, bound with our peppercorn demi-glace and drizzled with a horseradish crème fraîche

## **Soup & Salads**

### **SOUP OF THE DAY CUP 3 BOWL 5**

Ask your server about our fresh made soup created daily

### **Baked Potato Soup 8**

Creamy potato and bacon soup served in a baked potato bowl topped with a blend of cheeses then finished with sour cream and green onion

### **Classic Cobb Salad 14**

Our house blend of lettuce finished with tomato, cucumber, red onion, carrot, pea shoots, hard-boiled egg and roasted red peppers finished with julienne prosciutto, cheddar cheese and toasted walnuts. Accompanied with your choice of dressing

### **Sesame Crusted Tuna Salad 15**

Pan seared sesame crusted Ahi tuna served with house greens, tossed in our sesame ginger vinaigrette, garnished with fresh julienne vegetables and pickled carrots, finished with fresh cilantro leaves

### **Cranberry & Almond Salad 13**

House blend of greens tossed with julienne carrots, red onion, bell peppers, tomato and cucumber, finished with our Moroccan vinaigrette and garnished with dried cranberries and pea shoots

## **Burgers**

### **Peppercorn Burger 16**

Our house made burger crusted in oven roasted cracked peppercorns, layered on a toasted burger bun with cheddar cheese, crisp lettuce, fresh tomato and red onion, finished with candied bacon and roasted garlic aioli

### **Chicken Club Burger 16**

Your choice of grilled or breaded breast of chicken topped with cheddar cheese, layered on herbed focaccia with crisp lettuce, fresh sliced tomato, red onion and dry smoked bacon, finished with a roasted garlic aioli  
(\*grilled chicken GF)

### **Beet & Bean Burger 13**

Oven roasted beet and black bean patty served on a toasted burger bun layered with mayonnaise, crisp lettuce, roasted red pepper and goat cheese finished with House made sweet potato hay

Plus All Applicable Taxes

## Artisan Pizza

### Double Pepperoni 15

A crisp thin crust topped with a double helping of pepperoni, layered on our house made pizza sauce, topped with a mozzarella and parmesan cheese

### Margarita 13

A crisp thin crust topped with fresh sliced tomato, layered on our house made pizza sauce, finished with fresh basil leaves, mozzarella and parmesan cheese

### Chicken & Bacon Club 15

A crisp thin crust topped with grilled chicken breast and smoked bacon layered on our house made pizza sauce topped with mozzarella and parmesan cheese

## Mains

### Crispy Chicken Udon 18

Udon noodles fried with our house ginger garlic sauce and tossed with sautéed vegetables, topped with a lightly dredged breast of chicken drizzled with sweet teriyaki and spicy sriracha, finished with spicy fried onions

### Sun Dried Tomato Linguini 14

Linguini noodles tossed with sautéed bell peppers, fresh tomato and green onion, finished with our sun-dried tomato pesto and topped with shredded parmesan cheese, served with garlic baguette

### Bacon & Leek Tortellini 16

Sautéed bacon and leek cream sauce tossed with cheese stuffed tortellini, finished with mozzarella cheese and baked golden brown, served with garlic baguette

### Moroccan Tuna Bowl 22

Pan seared ahi tuna served on our blend of quinoa, lentils and cous cous, lightly seasoned with our own Moroccan seasoning and garnished with an array of dried fruits, vegetables and nuts

### 8oz Sirloin 27

Hand cut AAA Canadian 8oz sirloin steak, served with your choice of side, accompanied by our daily house vegetable and finished with our peppercorn demi-glace (starter salad included)

### Teriyaki Glazed Salmon 26

Grilled Atlantic salmon glazed with teriyaki sauce and served with your choice of side, accompanied by our daily house vegetable (starter salad included)

### Sides Include

House Cut Fries

Rice Pilaf

Herbed Garlic Linguini

Rosemary Mashed Potatoes

### Add On

Chicken 6

Prawns 6

Garlic Sautéed Shrimp 6

Goat Cheese 3

Sub: Gluten Free Bun 2

Plus All Applicable Taxes