



## APPETIZERS

**BATTERED CALAMARI** \$9<sup>50</sup>

Calamari steak sliced and battered in a smoked paprika and lime batter with a side of green Thai curry sour cream.

**SCOTCH EGG** \$9<sup>50</sup>

Breaded, fried, chorizo wrapped soft boiled eggs, topped with our house sweet chipotle BBQ sauce.

**JALAPEÑO CHEDDAR CORN DOGS** (GF) \$9<sup>00</sup>

Three jalapeño-cheddar stuffed corn dogs, with our house smoked paprika ketchup and jalapeño cheese sauce for dipping.

**CHICKEN KARAAGE** (GF) \$10<sup>00</sup>

Fried chicken bites, tossed in sweet chili and roasted sesame seed sauce, topped with diced cucumbers and chives.

**POLENTA CHIPS** \$8<sup>00</sup>

Golden fried polenta chips topped with honey aioli and shaved parmesan.

**SMOKED CHICKEN WINGS** \$12<sup>00</sup>

1 lb of in-house smoked, dipped in a tempura batter, and fried to perfection wings. Your choice of six flavours – hot, BBQ, honey garlic, salt and pepper, sweet chili, or roasted red pepper.

**NACHOS** (GF) \$15<sup>00</sup>

With jalapeño cheddar cheese sauce, black bean, and corn mexi mix, topped with diced tomatoes, olives, and green onions.

**Comes with:** house smoked chunky salsa, sour cream, and refried beans.

**Add:** chicken, house smoked brisket, or mexi beef \$4<sup>00</sup>  
**1/2 Order** \$10<sup>00</sup>

**SHORT RIB POUTINE** \$14<sup>00</sup>

Thick steak cut fries, topped with braised short rib and cheese curds, smothered in a rich beef gravy.

## MAINS

**BAKED JALAPEÑO CHEDDAR** \$12<sup>00</sup>

**MAC & CHEESE**

Creamy jalapeño cheese sauce, cavatappi noodle, topped with bread crumbs then baked, served with a side of garlic toast.

**SMOKED BRISKET BEEF DIP** \$15<sup>00</sup>

House smoked brisket with smoked gouda, sautéed mushrooms and confit onions, with horseradish aioli on a pretzel baguette served with au jus.

**6oz FLAT IRON** \$16<sup>00</sup>

**STEAK SANDWICH** (GF)

Grilled to your liking with sautéed onions and mushrooms on garlic toast, served with fries.

**CREAMY PESTO PENNE** \$16<sup>00</sup>

Creamy pesto garlic sauce sautéed with penne noodles and topped with parmesan and garlic toast.

**Add:** chicken or prawns \$4<sup>25</sup>

**PIZZA OF THE DAY** (GF) \$10<sup>00</sup>

Chef's choice of pizza topping on a 12-inch crust.

**FISH & CHIPS** 1PC | \$8<sup>50</sup> 2PC | \$12<sup>50</sup>

Our signature beer battered cod served with smoked chipotle apple slaw and tartar sauce.

**CHICKEN PESTO SANDWICH** (GF) \$14<sup>50</sup>

Grilled chicken breast on a ciabatta bun with basil mayo, bruschetta, feta, and bacon.

**BIG HORN BEEF BURGER** (GF) \$14<sup>50</sup>

7oz beef patty on a brioche bun with maple bacon relish, smoked gouda, candied bacon, sliced tomatoes, lettuce, and horseradish aioli.

**SMOKED MOZZARELLA** \$14<sup>00</sup>

**VEGGIE BURGER** (GF)

Smoked mozzarella and fried green tomatoes on The Beyond Burger® veggie patty, with sundried tomato mayo, and arugula on a brioche bun.

**WAGYU BANH MI** \$15<sup>00</sup>

A Vietnamese sandwich with waygu beef, pickle veggies - daikon, carrots, and onions, with cilantro, sweet and spicy mayo, on a baguette.

## SOUPS & SALADS

**WARM VEGGIE SALAD** (GF) \$14<sup>00</sup>

A mix of roasted butternut squash, green beans, and zucchini. With a dreamy white balsamic vinaigrette dressing, topped with quinoa, candied walnuts, and goat cheese on a bed of spinach.

**CAESAR SALAD** (GF) \$9<sup>00</sup>

Tossed romaine lettuce in our house roasted garlic Caesar dressing, shredded parmesan, croutons and candied bacon.

**Add:** steak \$9<sup>00</sup>

**Add:** chicken \$4<sup>00</sup>

**HOUSE SALAD** (GF) \$9<sup>00</sup>

Artisan lettuce, dried cranberries, pumpkin seeds, mandarin oranges, cherry tomatoes, and cucumbers with our honey butternut squash dressing.

**FRENCH ONION SOUP** (GF) \$10<sup>00</sup>

Classic French onion soup, baked with croutons and Canadian Oka cheese.

**SOUP OF THE DAY** \$7<sup>00</sup>

Our Chef's creation of the day.

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## AFTER 5PM - APPETIZERS

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### CRAB CAKE

One crab cake on arugula with pureed roasted red pepper coulis sauce.

\$13<sup>00</sup>

### BAKED BRIE

Brie wrapped with light puff pastry and baked to golden perfection, served with a side of mango chutney and garlic baguette.

\$15<sup>00</sup>

### SPICY MISO MUSSELS <sup>GF</sup>

Mussels tossed with a mildly spiced creamy miso sauce topped with chives, served with a side of garlic toast.

\$15<sup>00</sup>

### GREEN THAI CURRY PRAWNS <sup>GF</sup>

Six prawns sautéed with a green curry paste and a side of honey lime yogurt.

\$11<sup>00</sup>

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## AFTER 5PM - MAINS

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### APPLE WALNUT CRUSTED PORK BELLY WITH BACON LENTIL CASSOULET <sup>GF</sup>

Slow cooked pork belly infused with maple then crusted with walnut and roasted, placed on top of a creamy bacon lentil cassoulet, butternut purée, and pork rind crumble.

\$22<sup>00</sup>

### BRAISED SHORT RIB WITH GNOCCHI TARRAGON & PEA CREAM

Braised boneless short rib on house-made gnocchi and creamy tarragon and pea cream sauce, topped with crushed wasabi peas.

\$23<sup>00</sup>

### ROASTED BUTTERNUT SQUASH RISOTTO <sup>GF</sup>

Risotto cooked with squash purée topped with smoked ricotta, roasted beets, truffle oil, pumpkin seeds, and balsamic reduction.

\$19<sup>00</sup>

### SEARED DUCK BREAST WITH BING CHERRY <sup>GF</sup>

Seared medium rare duck breast on a rich polenta, confit carrots, and bing cherry gastrique, topped with fried arugula.

\$23<sup>00</sup>

### SMOKED BBQ SIDE RIBS <sup>GF</sup>

Dry rubbed and smoked in-house. Finished with our signature smoked chipotle BBQ sauce served with a side of garlic toast and steak cut fries.

FULL | \$34<sup>00</sup>

HALF | \$22<sup>00</sup>

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## AFTER 5PM - STEAKS

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All our steaks are Canadian Black Angus and cryo-vacd to lock-in flavours and freshness then cooked sous vide for the perfect steak.

### 8oz NEW YORK <sup>GF</sup>

Smoked with peppercorn au jus.

\$25<sup>00</sup>

### 8oz RIBEYE <sup>GF</sup>

With creamy portobello sauce.

\$29<sup>00</sup>

Steaks are grilled to your liking on a caramelized onion potato gratin and topped with sautéed brussel sprout leaves and roasted pine nuts.

### 22oz RIBEYE <sup>GF</sup>

Grilled to your liking this 22oz ribeye comes with smoked peppercorn or creamy mushroom au jus and a side of steak cut fries and house salad.

\$49<sup>00</sup>

