

APPETIZERS

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| Soup of the Day | \$5 | Steamed P.E.I. Mussels | \$11 |
| French Onion Soup | \$7 | Your choice of a citrus wine or tomato sauce | |
| Bruschetta | \$8 | Asian Style Calamari Fritti | \$11 |
| Roma tomatoes marinated in olive oil, herbs, and garlic served with toasted ciabatta | | Wasabi spiked soy dipping sauce | |
| Sweet Potato Fries | \$6 | Pulled Pork Egg Rolls | \$9 |
| Garlic dill red pepper dip | | Chipotle honey mustard dipping sauce | |
| Breaded Pickle Spears | \$7 | Coconut Shrimp | \$13 |
| Southwestern-style served with ancho chilli spiked ranch dip | | With jerk mango rum punch sauce | |
| Potato Skins | \$9 | Baked Goat Cheese | \$12 |
| Loaded with our cider fondue, bacon and more cheese served with sour cream | | Rolled in cracked pepper, served with sun dried fruit relish and naan bread | |
| Nachos | \$11 | Strongbow Cider Fondue | \$13 |
| Traditional garnish. Add chicken \$4 | | With assorted breads for dipping | |
| Perogies | \$8 | Our Quesadilla | \$11 |
| In BBQ sauce with bacon, onions and sour cream | | Black bean sauce, chipotle cream cheese, salsa and spicy chicken in a baked tortilla with melted cheese, served with spiked sour cream | |

SALADS & SPA INSPIRED FARE

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| House Salad | \$7 | Voodoo Chicken Tostada Salad | \$14 |
| Fresh greens, garden vegetables and a balsamic vinaigrette | | Crisp tortillas layered with blackened chicken, fresh seasonal greens and an ancho chili ranch dressing | |
| Caesar Salad | \$8 | Sonoma Salad | \$14 |
| Creamy garlic dressing with onion devils and Calabrese salami | | Seasonal greens with almonds, goat cheese, grilled chicken and a honey Dijon dressing | |
| Greek Salad | \$11 | Grilled Vegetable Naan Bread | \$13 |
| Fresh Romaine, feta cheese, olives, red onions, bell peppers, tomatoes and cucumbers in home made Greek dressing | | With pesto feta and choice of house or Caesar salad | |
| Coconut Shrimp Tostada Salad | \$15 | Crab Cakes | \$11 |
| Crisp tortillas layered with fresh seasonal greens and drunken mango/black bean salsa finished with coconut shrimp | | Served with red pepper aioli and seasonal greens | |
| Lemon Pepper Shrimp Salad | \$14 | Our Famous Grilled Burger | \$12 |
| Sautéed lemon pepper shrimp on mixed greens with almonds and sun-dried tomatoes finished with a honey Dijon dressing | | Nothing but the meat topped with cottage cheese served with side house or Caesar salad | |

WINGS

1 LB. OF OUR FAMOUS WINGS
+ SMOKEY RANCH BUFFALO CHIPS **\$11**



Choice of Sauces

Mild, Medium, Hot, Honey Garlic, Suicide

Signature Sauces

Southern Cajun, Caribbean Jerk, Lime Sea Salt, Antoine's Jalapeño Parmesan, Chipotle Honey Mustard

48 BURGER COMBINATIONS

RED RIVER FARMS ANGUS BEEF BURGER | 7OZ TURKEY BURGER | FREE RANGE CHICKEN BREAST | AND VEGGIE BURGER
~ SERVED WITH SMOKY RANCH BUFFALO CHIPS ~

Make your meat choice above, then select one of the following ...

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| 1. THE NAKED TRUTH | Topped with lettuce, tomatoes, pickle shavings and red onion | \$11 |
| 2. THE MONK | 3 slices of bacon and cheddar cheese | \$13 |
| 3. THE KRAUT | Sauerkraut, Swiss cheese and spicy German mustard | \$12 |
| 4. LUMBER JACK | Cheddar, bacon, tomato, fried egg and a horseradish HP mayo sauce | \$16 |
| 5. RING OF FIRE | House made killer hot sauce, the stuff with skulls and crossbones, fire roasted jalapeños and Swiss cheese | \$13 |
| 6. BOURBON STREET | Sauteed mushrooms, onions and peppers drunken with Jack Daniels and peppercorn sauce | \$15 |
| 7. THE CROWN JULES | 3 oz crab cake topped with red pepper, tarragon Hollandaise | \$15 |
| 8. ITALIAN JOB | Nonna's tomato sauce, sauteed mushrooms, pepperoni, hot peppers, black olives and garlic anchovy mayo | \$14 |
| 9. BURGER GONE WILD | A whole burger topped with our Strongbow cider fondue, crispy onion devils, and jalapeños then tempura battered. Delicious! <i>We know CPR, don't worry!!!</i> | \$17 |
| 10. WASBI BOMB | Asian slaw, mango black bean sauce and wasabi this ones gonna explode | \$14 |
| 11. THE ALBIS | Cognac peppercorn sauce, goat cheese, roasted peppers and sun-dried tomatoes | \$15 |
| 12. LONG HORN | Texas style chipotle honey mustard bbq sauce, pulled pork, bacon, cheese and fire roasted jalapeños | \$16 |

URBAN CUISINE

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| 10oz New York | \$29 | Fish n Chips | \$13 |
| With a Cognac peppercorn sauce served with daily potato and vegetables | | Alexander Keith's batter and fresh cut fries, tartar sauce and lemon wedge | |
| Chicken Marsala | \$16 | Cheese Ravioli | \$13 |
| With carmalized onions, mushrooms and cream, served with potato and vegetables | | Tossed in a garlic herb olive oil, finished with a Mediterranean salad | |
| Pasta from Hell | \$17 | Veal or Chicken Parmesan | \$16 |
| Chicken and shrimp, grilled vegetables and bucatini pasta in a, you guessed it, spicy tomato sauce | | With pasta marinara or fettuccine alfredo | |
| Curry Chicken & Shrimp | \$16 | Baby Calves Liver | \$15 |
| A Madras curry sauce with Bok Choy and red peppers over rice | | With bourbon peppercorn sauce, bacon and onions served with potato & vegetables. Or try it blackened with sun dried fruit relish | |
| Chicken Parpadelle Pasta | \$15 | Chicken Fingers & Fries | \$12 |
| Roast chicken, mushrooms, red peppers and sun-dried tomatoes in a basil pesto cream sauce | | Served with plum sauce | |
| Stir Fry | \$16 | Tuscan Goat Cheese Chicken | \$16 |
| Seasonal vegetables in a Thai inspired sweet chili and almond sauce over Shanghai Noodles with your choice of beef, chicken or shrimp | | Free Range Chicken Breast stuffed with goat cheese, topped with a basil pesto served with sweet potato fries and vegetables | |

SANDWICHES/WRAP & PIZZA'S

Santé fe Chicken Wrap \$11

Roasted chicken, salsa, jack cheese, lettuce tomatoes and sour cream

Angus Beef Dip Sandwich \$12

Angus roast beef, slow cooked with Swiss cheese, and onions on ciabatta. Served with au jus

Grilled Vegetable Wrap \$10

Seasonal vegetables, goat cheese, basil pesto, lettuce & tomato

Buffalo Chicken Wrap \$11

House made hot sauce, lettuce, tomato, cheddar cheese & ranch dressing

Tuna Melt Sandwich \$10

Roma Tomatoes and melted mixed cheeses on Focaccia

Clubhouse Sandwich \$12

Herbed Focaccia bread, roasted chicken, peppercorn bacon & jalapeño havarti cheese

Angus Steak Sandwich \$15

Goat cheese, sautéed peppers, onions and bourbon peppercorn sauce on ciabatta

Asian-Style Pulled Pork Sandwich \$12

Topped with a Nappa cabbage slaw and Hoisin BBQ sauce on ciabatta

(All Sandwiches and Wraps served with home cut fries or smoky ranch buffalo chips)

Substitute ADD \$1.50

House or soup of the day

Substitute ADD \$1.75

Sweet Potato fries or Caesar Salad

BBQ Pork Pizza \$14

BBQ sauce pulled pork with caramelized onions, bell peppers, asiago cheese and mushrooms

Pesto Pepperoni Pizza \$14

Pesto, sliced tomato, mozzarella, pepperoni and anchovy

Creole Chicken Pizza \$14

Blackened chicken breast, tomato sauce, feta, sun dried tomatoes and maple bacon

Americano Pizza \$11

Topped with tomato sauce, bell peppers, mushrooms, pepperoni, mozzarella

Margarita Pizza \$10

Topped with fresh basil, marinara sauce and buffalo mozzarella cheese

Sicilano Pizza \$11

Topped with tomato sauce, spicy sopressata, roasted red peppers, chilli, jalapeños & asiago

LIQUOR MENU

Bar Rail (1oz) \$4.13

Ballantines, Gordons, Weisers, Captain Morgan and Smirnoff Vodka

Premium Rail (1oz) \$4.56

Bacardi, Bacardi Amber, Bacardi Dark, Bacardi Spiced, Tanqueray, Malibu, Smirnoff Raspberry, Smirnoff Vanilla, Smirnoff Green Apple and Smirnoff Citrus

Crown Royal (1oz) \$6.00

Grey Goose (1oz) \$6.00

Domestic Beer (391ml) \$3.91

Budweiser, Budweiser Light, Blue, Blue Light and Labatt 50

Premium Beer (391ml) \$4.79

Bud Light Lime, Moosehead, Alexander Keiths, Stella, Stella Leger, Sol and Heineken

Draught

Blue, Budweiser and Bud Light

1/2 PINT **\$3.69** PINT **\$5.00** PITCHER (60oz) **\$13.92**

Alexander Keiths, Keiths White and Keiths Red

1/2 PINT **\$4.13** PINT **\$5.87** PITCHER (60oz) **\$16.52**

Guinness, 1664 Blanc, Tetleys, Smithwicks, Kronenbourg, Strongbow, Carlsberg, Stella and Stella Legere

1/2 PINT **\$4.34** PINT **\$6.30**

House Wine

House White or Red

Glass (6oz) **\$7** 1/2 litre **\$17** Litre **\$30**

White

Yellow Tail Chardonnay (Australia)

Pinot Grigio Mezzacorna (Italy)

Glass (6oz) **\$8** 1/2 litre **\$22**

Red

Yellow Tail Merlot (Australia)

Yellow Tail Shiraz (Australia)

Glass (6oz) **\$8** 1/2 litre **\$22**

Ask server for other wine selections

Prices do not include taxes.