





## APPETIZERS

### Baked French Onion Soup

Caramelized onion, beef broth, croutons & Swiss cheese. \$7.25

### Crispy Fried Calamari

House made tzatziki sauce & spicy chipotle with lemon. \$16

## Mini Stuffed Yorkshires

Peppered beef, boursin cheese & crispy onion tanglers. An explosion of flavours! \$14

## Chicken Wings

Tapioca-floured, flash fried. Choose your seasoning or sauce. Ask your server for details. \$14

## Signature Fries

Our delicious french fries tossed in rosemary-infused olive oil & parmesan cheese served with our garlic parmesan dip. \$5.50

## Flat Bread

Shaved beef, pesto with Gorgonzola cheese. \$12



## Soups & Salads

# Fire Roasted Tomato Basil Soup or Our Famous Beef & Barley Soup

Bottomless Bowl includes dinner roll.

Ask your server for details. Bowl \$6.50 Cup \$3.50

# Garden Fresh Soup & Salad Bar

Features traditional favorites, seasonal creations & artisan specialties all made from scratch. Make it your meal for \$15 or add to any entrée for \$5.

Kale Salad featuring crisp kale, strawberries & almonds with a citrus vinaigrette.



Apple Fennel Slaw - apples, fennel & cabbage with a creamy apple cider vinaigrette.



#### Classic Caesar Salad & Garlic Toast

Romaine lettuce, focaccia croutons, parmesan curls, bacon chunks & garlic asiago dressing. \$10 Add chicken or shrimp. \$5

# SANDWICHES & MORE

# Fried Chicken Sandwich

Crispy chicken breast, chipotle mayo, brioche bun, honey sriracha. \$16

## Cheddar Bacon Brioche Burger

Homemade sirloin patty, Canadian cheddar, maple bacon, caramelized onion & garlic aioli. \$14

#### Smoked Gouda & Carmelized Onion Burger

Homemade sirloin patty, smoked gouda cheese, caramelized onion & garlic aioli. An explosion of flavours! \$14

### Artisan Chicken Club

Charbroiled chicken breast, jalapeno jack cheese & cranberry infused mayo on marble rye bread. \$14

#### Chicken Chorizo Quesadilla

Chicken & chorizo sausage, crisp vegetables & shredded cheese with Pineapple mango salsa. \$14

#### Beef & Cheddar Panini

Tender roast beef, caramelized onion & aged cheddar on a panini loaf with rosemary au-jus. \$15

### Gourmet Grilled Cheese & Tomato Soup

Three cheeses on marble rye. No side choice. \$12



Fried egg, ham, grainy mustard, cheddar cheese, seasonal greens on marbled rye \$12



### Traditional Breakfast

Choice of bacon, ham or sausage, 2 eggs any style, fried potatoes & toast. \$12

Available sides: French fries, cup of soup, house salad Upgraded sides \$1.50: Sweet potato fries, Caesar salad, Signature fries



Monday - Friday lunch buffets Thursday - Sunday dinner buffets

Amazing Sunday Brunch! Ask your server for all the details.





# REGIONAL CUISINE

## Garden Fresh Salad Bar for an additional \$5

## 8 oz. New York King Steak

With seasonal vegetable & twice baked potato. \$26

King oyster mushrooms add \$5

Vodka garlic sautéed shrimp add \$5

## Wild Berry Chicken

Parmesan stuffed, bacon-wrapped chicken breast on wild berry sauce with seasonal vegetable & herbed mashed potato. \$18

## Veal Cutlet

Hand breaded, mushroom peppercorn sauce, seasonal vegetable & twice baked potato.

Lighter portion available upon request. \$19

## Fish & Chips

Cod fillet in-house beer-battered with crunchy kale slaw.
Lighter portion available upon request. \$16

### Chicken Tenders

Hand cut & battered to order with our signature sauce. \$14

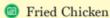
#### Available starch substitutes: French fries, herb whipped potato, twice baked potato, rice

## Cajun Style Jambalaya

Chorizo sausage, jumbo shrimp, crisp vegetables, Cajun rice & naan bread. \$19

#### Blackened Chicken Penne

Blackened chicken breast penne pasta, creamy alfredo, parmesan & garlic toast \$18



Crispy fried chicken topped with sriracha honey, in house whipped potato salad & seasonal vegetable. \$18



Many of our items can be made gluten-friendly. Ask your server for details.





