



APPETIZER

BACON CHEESE RICE BALLS \$14

Panko crusted rice balls stuffed with risotto, smoked bacon, green onions and cheddar cheese fried to golden brown. Served over creamy marinara sauce

CHICKEN TAQUITOS \$14

Roasted chicken, pico de gallo, cilantro and Tex-Mex cheese. Served with guacamole and sour cream

BLUE CRAB CAKES \$15

Served with curry mayo

PEROGIES \$12

Topped with sautéed onions, bacon, green onions and cheese. Served with sour cream

THAI CHICKEN & CHIPS \$15

Crispy Thai chicken tenders served over lattice fries drizzled with tangy Thai-glaze

FETA BRUSCHETTA \$13

Garlic aioli and balsamic glaze

COCONUT SHRIMP \$15

Served with sweet chili Thai sauce

DIP IT

SPINACH DIP \$14

A perfect blend of artichoke, spinach, onions and cream cheese. Served with tortilla chips and warm pita bread

PUB APPS

MOZZARELLA STICKS \$13

FRIED CHEESE CURDS \$13

DILL PICKLES \$12

MEXICAN DELIGHT

BLACKENED FISH TACO \$17

Blackened haddock on fried flour tortillas with sour cream, pico de gallo and spicy avocado aioli

JERK CHICKEN TACO \$17

Jerk chicken, on fried flour tortillas with sour cream, pico de gallo, pineapple and spicy avocado aioli

TAPAS GRILL \$21

Grilled chicken souvlaki, shrimp and baby squid served with Greek salad and tzatziki sauce

SOUPS & GREENS

SOUP OF THE DAY \$7

Made fresh every day. Served with a warm roll and crackers

FRENCH ONION SOUP \$8

CAESAR SM \$10 | LG \$14
Crisp romaine lettuce tossed in a creamy garlic sauce topped with croutons and parmesan cheese. **BACON \$3**

GREEK

SM \$10 | LG \$14
Crisp romaine lettuce topped with tomatoes, cucumber, sweet bell peppers, red onion, kalamata olives and feta cheese. Served with homemade Greek dressing

CRISPY CALAMARI \$15

Lightly breaded calamari, peppers and jalapeños fried to golden brown. Served with garlic aioli

CHICKEN QUESADILLA \$16

Oven baked tortilla stuffed with Mexican spiced chicken breast, bell peppers, onions, pico de gallo. Served with sour cream and salsa.

GARLIC BREAD \$8

Traditional garlic butter on Italian bread. **ADD CHEESE \$3 | BACON \$3**

CHICKEN 65 \$16

Deep fried boneless chicken with authentic Indian spices

REUBEN FRITTERS \$15

Deep fried corned beef, Swiss cheese and sauerkraut. Served with horse radish and garlic aioli

CRACKED BLACK PEPPER & HIMALAYAN SALT DRY RIBS \$15

In house cut and marinated riblets fried and seasoned. Served with tangy Thai dipping sauce.

LOBSTER DIP \$15

Oven baked lobster meat, crab meat, onion, red peppers and cream cheese blend topped with Tex-Mex cheese. Served with tortilla chips and warm pita bread

CAULIFLOWER BITES \$13

Tossed in Buffalo sauce

STUFFED POTATO SKINS \$13

Topped BBQ sauce, melted cheese, green onions and bacon

FAJITAS \$21

A skillet loaded with sweet onions & peppers and your choice of steak, chicken or shrimp. Served with jambalaya rice, flour tortillas, cheese, tomato, shredded lettuce, salsa and sour cream

MUSSEL LOVERS \$17

Fresh PEI mussels with bell peppers, onions and smoked bacon. Steamed with your choice of white wine gorgonzola cream sauce, coconut curry sauce or spicy tomato sauce

SHORT RIB TACO \$18

Pico de gallo, lettuce, lime avocado crema, sour cream

DRESSINGS:

Homemade: Balsamic Vinaigrette, Greek, Raspberry, Ranch, Oil & Vinegar, Dill
Classic: Italian, French, Thousand Island, Blue Cheese.

Add Chicken \$6 Shrimp \$7, 7oz Striploin or Grilled Salmon \$12

SOUP SALAD BRUSCHETTA \$15

A bowl of our daily homemade soup. Served with your choice of Caesar, Greek or Chef salad & freshly made bruschetta **SUB FRENCH ONION \$4**

BEEF TENDERLOIN CAPRESE \$22

Fresh mixed greens topped with balsamic marinated tenderloin, grape tomatoes, fresh mozzarella, red onions and drizzled fresh basil extra virgin olive oil

NACHOS

NACHO GRANDE \$17

Multi coloured corn chips loaded with Tex-Mex cheese, tomatoes, lettuce, green onions, black olive.

ADD CHICKEN, CHILI OR PORK \$6

IRISH NACHOS \$17

Crispy lattice fries loaded with Tex-Mex cheese, crispy bacon, green onion, Jalapeño and tomato. Served with sour cream and guacamole.

POUTINE

CLASSIC \$13

French fries, cheese curds and gravy

BACON CHEESE BURGER \$17

Traditional cheesy poutine with ground beef, bacon and cheddar cheese

BUTTER CHICKEN POUTINE \$17

Lattice fries, cheese curds and butter chicken curry

SANDWICHES

CHOICE OF SIDE : All Sandwiches & Wraps are served with a choice of French fries, house salad, daily soup or onion rings.

SUBSTITUTE: Sweet potato fries, lattice fries, Caesar salad or Greek salad • 3
French onion soup or poutine • 4

BEEF TENDERLOIN

PHILLY \$19

Sautéed bell peppers, red onion and mozzarella cheese on a ciabatta bun

STEAK MELT \$20

7 oz. New York steak grilled to perfection, topped with sautéed mushrooms, onions and melted Swiss cheese. Served on a ciabatta bun

SOUTHERN FRIED

CHICKEN \$17

Buttermilk marinated fried chicken, bacon, swiss cheese, chipotle mayo, lettuce, tomato and pickle on a ciabatta bun

CHICKEN CLUB OR TURKEY CLUB \$17

Grilled chicken or turkey breast with smoked bacon, cheddar cheese, lettuce and tomato

WRAPS

CHOICE OF WHITE OR WHOLE WHEAT WRAP.

CHOICE OF SIDE : All Sandwiches & Wraps are served with a choice of French fries, house salad, daily soup or onion rings.

SUBSTITUTE: Sweet potato fries, lattice fries, Caesar salad or Greek salad • 3
French onion soup or poutine • 4

CHICKEN GOAT CHEESE WRAP \$17

Grilled balsamic chicken, spinach, roasted red peppers and goat cheese

BUFFALO WRAP \$17

Chicken fingers tossed in buffalo sauce, wrapped with tomatoes, lettuce and Tex-Mex cheese

SOUTHWEST

CHICKEN WRAP \$17

Tex-Mex chicken, avocado, lettuce, tomato, Tex-Mex cheese and Cajun aioli

CHICKEN BLT \$17

Our classic cheese curd poutine topped with chicken, bacon, caramelized onion, lettuce and tomato

PULLED PORK POUTINE \$17

Our classic cheese curd poutine topped with pulled pork and onion straws

PULLED PORK \$16

Slow roasted tender pulled pork, smothered in Guinness BBQ sauce, topped with crispy straw onions and TexMex cheese. Served on a brioche bun

FRENCH BEEF DIP \$17

Shaved roast beef piled high on a fresh ciabatta bun. Melted with Swiss cheese. Served with hot au jus & horse radish

DELI REUBEN \$17

Shaved smoked meat topped with sauerkraut, Russian dressing and Swiss cheese, grilled to perfection on light rye bread

BBQ BRAISED BEEF

BRISKET SANDWICH \$19

Horse radish mayo, red onion and Swiss cheese on a bun

ROASTED SQUASH AND BEETROOT SALAD \$17

Baby spinach, warm beetroot, avocado, cherry tomatoes, red onions, roasted butternut squash, roasted walnuts and goat cheese with balsamic dressing

CALIFORNIA BLACKENED SALMON SALAD \$21

Baby spinach, grilled portobello mushroom, cherry tomatoes, avocado, goat cheese and roasted walnuts. Balsamic dressing topped with blackened salmon

FOR THE TABLE

DEEP FRIED PLATTER \$34

Chicken 65, Signature wings, mozzarella sticks, stuffed potato skins, dill pickles, onion rings, garlic bread with cheese, veggie sticks and dipping sauces

SEAFOOD PLATTER \$34

Blue Crab cakes, fried calamari, coconut shrimp and fresh PEI mussels in a white wine cream sauce

PUB FARE

CHOICE OF SIDE : French fries, house salad, daily soup or onion rings.

SUBSTITUTE: Sweet potato fries, lattice fries, Caesar salad or Greek salad • 3 French onion soup or poutine • 4

BEEF TENDERLOIN PIE \$19

Braised beef tenderloin tips in a portobello mushroom demi-glace, baked with puff pastry and topped with beef gravy. Served with your choice of side

SHEPHERD'S PIE \$17

A seasoned mix of minced sirloin, corn, green peas, diced carrots, celery and onions topped with mashed potatoes, cheddar cheese baked until golden brown. Served with your choice of side

BEEF STUFFED YORKSHIRE \$19

Shaved roast beef, sautéed onions, mushrooms and gravy in a homemade Yorkshire pudding. Served with your choice of a side

FISH & CHIPS \$19

Beer battered haddock filet fried to golden brown. Served with French fries and coleslaw

CHICKEN TENDERS \$17

Breaded with house marinated chicken tenders fried to golden brown. Served with fries and plum sauce

CHICKEN POT PIE \$18

A blend of carrots, onions, celery and chicken in a creamy sauce. Topped with golden pastry. served with your choice of a side

SIDE KICKS

FRENCH FRIES

SMALL \$8 | LARGE \$10

ONION RINGS

SMALL \$8 | LARGE \$10

FRINGS

SMALL \$8 | LARGE \$10

SWEET POTATO FRIES

SMALL \$9 | LARGE \$11

LATTICE FRIES

SMALL \$9 | LARGE \$11

VEGGIES & DIP \$4

JAFFNA FRIES \$14
House seasoning, red onions, green chilies and ranch drizzled

BOWL OF CHILI \$11

OUR FAMOUS BBQ RIBS & WINGS

PORK SIDE RIBS
Half \$18 | Full \$24

RIB & WING COMBO: \$24
Served with choice of a side

TRY OUR FAMOUS WINGS LIGHTLY BREADED OR NAKED.

WINGS, VEGGIES & DIP: 1LB \$16 | 2LB \$29

WINGS, FRIES & DIP: 1LB \$18

DIPPING SAUCES: CHOICE OF RANCH, DILL OR BLUE CHEESE 1

SAUCES	• Frank's Hot	• Medium	• Guinness BBQ
	• Mexican Hot	• Buffalo	• Smoky BBQ
	• Sriracha Hot	• King's BBQ	• Honey Garlic
	• Suicide	• Chipotle BBQ	• Sweet Chili Thai
SAUCE DUOS	• Gar Par	• Cajun Ranch	• Buffalo Ranch
	• Spicy Gar Par	• Hot & Honey	
DRY RUBS	• Cajun	• Sea Salt & Pepper	
	• Garlic Parmesan	• Roasted Garlic	
	• Lemon Pepper	• Jerk	

ASIAN DELIGHTS

BOMBAY BUTTER CHICKEN \$20

Tender chicken cooked with butter chicken sauce. Served on a bed of steamed basmati rice, naan bread and fresh tomato coriander salsa. **ASK YOUR SERVER TO SPICE IT UP!!!**

SPICY THAI CHICKEN STIR-FRY \$19

Grilled chicken breast, bell peppers, onions and broccoli tossed in a homemade spicy Thai sauce. Served on a bed of basmati rice or linguine noodles topped with green onion, carrot and beans sprouts mix

CHICKEN & SHRIMP PAD THAI \$21

Rice noodles with chicken, black tiger shrimp, green onions, bell peppers, bean sprouts and fried egg. Tossed in a tangy pad Thai sauce and topped with crushed peanuts

VEGETABLE PAD THAI \$17

Rice noodles with mushrooms, green onions, bell peppers, broccoli, carrots, bean sprouts and fried egg. Tossed in a tangy pad Thai sauce and topped with crushed peanuts

CHICKEN CURRY \$20

Tender chicken cooked in an authentic Indian curry sauce. Served on a bed of steamed basmati rice, naan bread and fresh tomato coriander salsa. **ASK YOUR SERVER TO SPICE IT UP!!!**

BURGERS

Our 8oz. Prime Rib burgers are dressed with "Killer Burger Sauce" and garnished with lettuce, tomato, onion and pickle.

CHEF BURGER \$17

Aged cheddar cheese, smoked bacon, piled high with onion straws and chipotle mayo sauce

GRAND SLAM BURGER \$21

Double prime rib burger topped with sautéed mushroom, cheddar cheese, Swiss cheese and fried onion

BISON BURGER \$19

Smoked bacon, fried jalapenos, cheddar cheese and crispy onion

LOADED SWISS BURGER \$17

Smoked bacon, sautéed mushroom, onion and Swiss cheese

SASQUATCH BURGER \$17

Peameal bacon, fried egg and cheddar cheese

VEGGIE BURGER \$17

Veggan patty with grilled portobello mushroom, avocado and warm goat cheese

PRIME RIB BURGER DELUXE \$17

Mixed cheese and crispy bacon

KINGS SMASHED BURGER \$19

Double smashed patty with Swiss cheese, caramelized bourbon chipotle mushrooms, bacon, onions & chef mayo

SMASHED DOUBLE DECKER \$20

Double smashed patty with cheddar cheese, fried jalapeño, bacon, crispy onion & chef mayo

SMASHED BURGER GRILLED CHEESE \$20

Double smashed patty with bacon, caramelized bourbon chipotle onion, tomato, cheddar and Swiss cheese. Served with choice of bread

FRESH PASTA

All pastas are served with garlic bread. Add cheese • 3

SEAFOOD LINGUINE \$25

Linguine pasta with fresh mussels, tiger shrimp, jumbo scallops, baby squid and fresh lemon juice in a herbed garlic tomato sauce

SEAFOOD CURRY PASTA \$25

Fettuccine with lobster tail, black tiger shrimp, scallops, green onions, red onions and roasted red peppers in a coconut curry cream sauce

CHICKEN CARBONARA PASTA \$21

Linguine pasta with pancetta, grilled chicken breast, onion and fresh tomato in a classic alfredo sauce

JAMBALAYA \$21

Black tiger shrimp, grilled chicken breast, spicy sausage, jalapeños, onions and bell peppers in a Creole sauce. Served on a bed of basmati rice or fresh linguine

MEAT LASAGNA \$18

Homemade 100% ground beef, baked with three cheese blend and served with Caesar salad

FRESH FETTUCCINE ALFREDO \$14

Fettuccine tossed in creamy alfredo sauce. **Add Grilled chicken breast • 6 or Tiger shrimp • 7**

VEAL/CHICKEN PARMESAN \$20

Served with fettuccine in a tomato or alfredo sauce

SPINACH & GOAT CHEESE PENNE \$18

Portobello mushrooms, red onions, roasted red peppers, black olives & baby spinach in a sun-dried tomato in a rosé sauce

LOBSTER MAC & CHEESE \$20

Baked with mixed cheese

SMOKED BACON MAC & CHEESE \$17

Baked with mixed cheese

CAJUN CHICKEN PENNE \$21

Penne with grilled chicken, wild mushrooms, cherry tomatoes and baby spinach in a cajun alfredo cream sauce

SCALLOP & SHRIMP LINGUINE \$23

Linguine with jumbo scallops, black tiger shrimp, red onions, cherry tomato, baby spinach, roasted red peppers in fresh garlic and basil olive oil

BEEF MAC & CHEESE 20

Macaroni and cheese with pulled beef brisket baked with mixed cheese

BLUSHING LOBSTER PASTA 24

Fresh fettuccine pasta with whole lobster tail, black tiger shrimp, shiitake mushroom, baby spinach and red onion in a rosé sauce.

STEAK & BEEF

Add: Lobster Tail or Jumbo Scallops • 11
Grilled Tiger Shrimp • 7

STEAK & LOBSTER \$36

Grilled 10oz strip-loin steak topped with lobster tail and sautéed mushrooms, onions, peppercorn demi-glace. Served with mashed potatoes and seasonal vegetables

LIVER, BACON & ONION \$20

Served with mashed potatoes, seasonal vegetables and gravy

JUST GRILLED STEAK \$30

Grilled 10oz Angus steak, red wine peppercorn demi-glace, mashed potatoes and seasonal vegetables

BRAISED BEEF SHORT RIB 28

In house marinated short rib braised for full day served with mashed potato and steamed vegetables.

CHICKEN

CHICKEN SOUVLAKI \$21

A double skewer of marinated chicken on a bed of pilaf rice. Served with roasted Greek potatoes, Greek salad and tzatziki

GARLIC JALAPEÑOS CHICKEN \$21

Breaded chicken breast in a rich garlic jalapeño cream sauce. Served with steamed basmati rice and seasonal vegetables

MARSALA CHICKEN \$19

Pan seared chicken breast topped with bacon and wild mushrooms with marsala red wine glaze. Served with Greek potatoes and steamed seasonal vegetables.

SEAFOOD

LOUISIANA SEAFOOD BOWL \$31

Cuban lobster tail, fresh PEI mussels, black tiger shrimp, calamari and scallops in a lightly spiced white wine tomato sauce. Served with toasted baguette

ATLANTIC SALMON AND JUMBO SCALLOPS \$25

Baked Atlantic salmon with jumbo scallops topped with strawberry mango apple glaze. Served with pilaf rice and steamed seasonal vegetables

ANGRY SALMON AND SHRIMP \$25

Linguine pasta with bell peppers, artichoke hearts and baby spinach in a rose sauce. Topped with baked spicy Cajun Atlantic Salmon