

BREAKFAST

LONG DRIVE BREAKFAST | 12

Two Eggs your way, with choice of either Bacon, Farmer Sausage or Ham, served with side Homefries and Choice of Toast

WESTERN SANDWICH | 12

Three Egg Omelette with Ham, Bell Peppers, Red Onions and Cheddar Cheese, served on a Buttered Multigrain Toast with side Homefries

BREAKFAST TACOS | 13

Scrambled Eggs, Spicy Sausage, Sauteed Bell Peppers, Red Onions, Black Beans & Corn, sliced Avocados, garnished with Chipotle Aioli, Cheddar and Pico de Gallo, served in Grilled Flour Tortillas

CARNIVORE BREAKFAST SKILLET | 17

Two Eggs your way, Bacon, Ham, Italian Sausage, Chicken, Roasted Red Peppers, Mushrooms, Red Onions and Cheddar, served on Homefries with choice of Toast

SOUVLAKI BREAKFAST SKILLET | 17

Two Eggs served your way, Sauteed Bell Peppers, Red Onions, Kalamata Olives and Chopped Tomatoes, served on Homefries with Feta, Tzatziki and choice of Toast

CLASSIC FRENCH TOAST | 13

Vanilla Royale-Dipped Bread seared Golden Brown served with Fresh Berries and Whipped Cream

APPETIZERS

Add Grilled Chicken to any Salad for \$7

SOUP OF THE DAY | 8

Chef inspired Soup, ask your server for details

FRENCH ONION SOUP | 11

House-made Bordelaise Veal Broth, Caramelized Onions, Garlic Toasted Croutons, Gruyere Cheese, Parmesan and Fresh Herbs

AUTUMN GREENS SALAD 9 | 15 GF V

Bistro Greens, Cherry Tomatoes, Red Onions, Sliced Apple, Blueberries, Candied Walnuts and Goat Cheese with Lemon Poppy Seed Vinaigrette

CLASSIC CAESAR 9 | 15

Romaine, Bacon, Asiago Parmesan and Garlic Croutons tossed in Caesar Dressing, served with sliced Red Onion and a Lemon Wedge

GREEK SALAD 9 | 15 GF V

Romaine, Bell Peppers, Cherry Tomatoes, Cucumbers, Red Onions and Kalamata Olives tossed in Greek Dressing and topped with Feta Cheese

CLASSIC CANADIAN POUTINE | 12

Fresh Cut Fries and Cheese Curds with Beef Gravy

QUESADILLA | 12 V

Bell Peppers, Pico de Gallo and Cheddar Cheese served in a Baked Flour Tortilla with Sour Cream and Salsa.

Add Taco Beef \$6 OR Diced Chicken \$6

BUTTERMILK CHICKEN TENDERS | 13

Hand-breaded Buttermilk Fried Chicken Tenders, served with Honey Mustard and Crudit . **Add fresh-cut fries \$4**

CRISPY CHICKEN TACOS | 16 FOR 3 TACOS

Buttermilk Fried Chicken, Lettuce, Pico de Gallo, Coleslaw, Cheddar Cheese, Mango & Pineapple Salsa, Avocado, served in Grilled Flour Tortillas with Ancho Chipotle Aioli and Fresh Cilantro

CHICKEN WINGS 16 | 27

House-brined Chicken Wings, Breaded OR Traditional, tossed in choice of sauce

Sauces: Mild, Medium, Hot, Nashville, Honey Garlic, Cajun, Lemon Pepper, Fire & Ice, Salt & Cracked Black Pepper

CLASSIC NACHOS 11 | 16 V

Fried Corn Tortillas, Bell Peppers, Pico de Gallo and Cheddar Cheese, Baked and served with Sour Cream and Salsa

Add Taco Beef \$6 OR Diced Chicken \$6

PULLED PORK WONTON NACHOS 16 | 21

Fried Wontons, Smokey BBQ Pulled Pork, Bruschetta and Mozzarella, Baked and garnished with Scallions, Peanut Satay Sauce and Cilantro

PIZZAS, PANZEROTTIS & FLATBREADS

All pizzas are made on fresh garlic brushed hand-rolled dough.

MAKE IT A PANZEROTTI \$2

CLASSIC PEPPERONI | 17

Pizza Sauce, Pepperoni and Mozzarella

CANADIAN | 19

Pizza Sauce, Pepperoni, Bacon, Cremini Mushrooms and Mozzarella

CARNIVORE | 21

Pepperoni, Italian Sausage, Grilled Chicken, Bacon, Capicola Ham, Roasted Red Peppers, Red Onions, Roasted Garlic Cloves, Mozzarella Cheese and Fresh Herbs

SUPREME | 20

Pizza Sauce, Pepperoni, Italian Sausage, Mushrooms, Peppers, Onions, Olives, and Mozzarella, garnished with Parmesan, Fresh Herbs and Roasted Garlic Oil

TUSCAN VEGGIE SUPREME | 20

Pizza Sauce, Cherry Tomatoes, Kalamata Olives, Bell Peppers, Red Onions, Mushrooms, Goat Cheese and Mozzarella, garnished with Roasted Garlic Oil and Fresh Herbs

BRUSCHETTA FLATBREAD | 16 V

Beefsteak Tomatoes, Red Onions, Fresh Garlic and Basil, served on a Garlic toasted Flatbread, garnished with Asiago Parmesan, Balsamic Reduction and Fresh Herbs

STEAK & BLUE FLATBREAD | 20

Grilled Flat Iron Steak, Gorgonzola Cheese, Asiago, Alfredo, Cherry Tomatoes, Caramelized Onions, Spinach and Roasted Red Peppers served on a Garlic toasted Flatbread

SANDWICHES & WRAPS

All sandwiches, wraps & burgers served with choice of side.*Gluten free buns available

CUBANO PANINI | 17

Slow-roasted Pork Shoulder, Capicola Ham, Swiss Cheese, Sliced Pickles, And Yellow Mustard, served traditionally on a Butter toasted French Baguette

TURKEY & BRIE PANINI | 18

House-brined Roasted Turkey Breast, Bacon, Brie, Cheddar Sliced Apple Spinach and Cranberry Basil Aioli, served on Butter toasted Multigrain Bread

SOUVLAKI VEGGIE WRAP | 15 V GF

Romaine, Bell Peppers, Red Onions, Bruschetta, Olives, Cucumbers, Tzatziki and Feta Cheese, tossed in Greek Dressing, served in a Grilled Flour Tortilla. **Add Chicken \$4**

CLUBHOUSE | 18

Marinated Chicken Breast, Bacon Strips, Iceberg Lettuce, Beefsteak Tomatoes and Mayo, served on a Fresh Butter Toasted Bun

CHICKEN CAESAR WRAP | 18

Grilled Chicken Breast, Bacon, Romaine, Red Onions, Asiago Parmesan, and Caesar Dressing, Served in a Grilled Flour Tortilla

BUFFALO CHICKEN WRAP | 18

Buttermilk Fried Chicken Tenders tossed in Buffalo Hot Sauce, Iceberg Lettuce, Cheddar Cheese, Tomatoes and Ranch Dressing, served in a Grilled Flour Tortilla

NASHVILLE CHICKEN | 18

Buttermilk Fried Chicken Thighs tossed in House-made Nashville Hot Sauce with Honey, sliced Pickles, Iceberg Lettuce and Mayo, served on a Fresh Butter Toasted Bun

HOMESTYLE MEATBALL HOAGIE | 18

House made Chuck & Brisket Meatballs, Marinara Sauce, Provolone and Garlic Parmesan Sauce, served on a Garlic Toasted Hoagie Bun

ROAST BEEF DIP | 19

Slow-roasted Premium AAA Prime Rib and Provolone, served on a Garlic Butter toasted Fresh Bun with Roasted Garlic Aioli and side Au Jus

CHICAGO STEAK SANDWICH | 21

7oz. pan seared Flank Steak, Roasted Mushrooms, Onions & Bell Peppers, Provolone and Horseradish Aioli, served on a Garlic toasted Ciabatta

BURGERS

All burgers served with choice of side.*

PLAIN JANE | 18

8oz. Brisket/Chuck Patty, Beefsteak Tomatoes, Red Onions and Iceberg Lettuce, served on a Fresh Butter Toasted Bun

BACON & CHEDDAR | 20

8oz. Brisket/Chuck Patty, Cheddar Cheese, Bacon, Beefsteak Tomatoes, Red Onions and Iceberg Lettuce, served on a Fresh Butter Toasted Bun

ONTARIO LAMB BURGER | 22

7oz. Premium Ontario Lamb Patty, Fried Onions, Goat Cheese, Roasted Garlic Parmesan Aioli, Tomato and Leaf Lettuce, served on a Butter toasted Bun

MAINS

HADDOCK & CHIPS 19 | 28

7oz. Beer Battered Haddock, served with Fresh cut Fries, Tartar Sauce, Fresh Lemon wedge and House-made Apple Coleslaw

THAI CURRY BOWL | 27

Roasted Cauliflower, Bell Peppers, Onions, Sweet Potato, Cremini Mushrooms Zucchini, and Spinach, tossed in a Thai Green Curry Sauce with served on Rice Noodles, Cilantro and Grilled Naan Bread. Add Chicken \$7 OR 7oz. Steak \$13

CHICKEN PARMESAN | 27

Panko crusted Fried Chicken Breast with Marinara, Mozzarella and Parmesan, served with Fettucine Alfredo and Garlic toasted Ciabatta

PRIME RIB STROGANOFF | 26

Slow-roasted Prime Rib, Tomato Ragù, Cremini Mushrooms and Spanish Onions, served on Egg Noodles and garnished with Fresh Herbs and Lime Crema and Garlic toast.

HOMESTYLE GREEK LASAGNA | 27

Premium Ontario Lamb, Mozzarella, Goat Cheese, Fried Onions, Spinach, Mornay and Tomato Ragù, Fresh Herb Crust, Feta and Parmesan, served with Garlic toasted Ciabatta

MUSHROOM BRANDY CHICKEN | 30

8oz. Pan seared marinated Chicken Breast, Garlic & Chevre Mashed Potatoes and Seasonal Vegetables, served with a Mushroom & Sundried Tomato Brandy Cream Sauce

ATLANTIC SALMON | 34

Pan seared, Pistachio crusted Salmon Fillet, served with Zucchini Noodles, Bruschetta & Spinach with Roasted Red Pepper Sauce and Charred Lemon

NY STRIPLOIN | 40

Pan seared Premium 10oz. Striploin, Roasted Garlic Mashed Potatoes, Seasonal Vegetables, served with a Classic Red Wine Demi

DESSERTS

CRÈME BRULÉE CHEESECAKE | 7

Vanilla Crème Brulée infused Cheesecake, served with Caramel Sauce, Whipped Cream, Fresh Berries, garnished with Icing Sugar

CHOCOLATE TRUFFLE CAKE | 7

Served with Raspberry Coulis, Whipped Cream and Fresh Berries, garnished with Icing Sugar

PEACH COBBLER | 7

Warm House-made Peach Cobbler, served with Vanilla Bean Ice Cream, Whipped Cream, Fresh Berries and Cinnamon

RED

| | 6oz | 9oz | Btl |
|--|-----|------|-----|
| Kingston Estate Shiraz 2019, Australia | 11 | 15 | 52 |
| Sottovoce Merlot DOC Venezia Bio Vegan | 8.5 | 12 | 42 |
| Vina Pomal Crianza Rioja, Spain | 9 | 13 | 45 |
| Ironstone Merlot, California | 9.5 | 14 | 49 |
| Humberto Canale Malbec, Argentina | 10 | 13.5 | 48 |
| McManis Cabernet Sauvignon | 10 | 14 | 44 |
| Pedroncelli Mother Clone Zinfandel, California | 11 | 15 | 54 |
| Amarone Della Valpolicella Classico, Italy | 12 | 16 | 62 |
| Long Barn Pinot Noir, California | 12 | 16 | 62 |
| B Side Cabernet Sauvignon, North Coast, California | 14 | 18 | 70 |
| Black Stallion Cabernet Sauvignon, California | | | 76 |

WHITE

| | | | |
|---|------|------|----|
| Luigi Righetti Pinot Grigio, Italy | 9 | 12 | 40 |
| Thirty Bench Riesling 2019 VQA, Niagara | 11 | 13.5 | 42 |
| Map Maker Sauvignon Blanc, New Zealand | 12 | 16 | 62 |
| Raimat Albarino 2021, Spain | 10.5 | 15 | 56 |
| Les Costieres de Pomerols Beauvignac Viognier, France | 9 | 12.5 | 38 |
| Bruce Jack Sauvignon Blanc, South Africa | 9.5 | 13.5 | 42 |
| Long Barn Chardonnay, California | 10 | 14 | 65 |
| Grove Mill 2022 Sauvignon Blanc, New Zealand | 11 | 14.5 | 52 |
| Mosole Pinot Grigio, Italy | 12 | 15 | 54 |
| Deloach Reserve Chardonnay, California | - | - | 68 |

ROSE & SPARKLING

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|---|------|------|-----|
| Laurent Miquel, Vendanges Nocturnes Rose, France | 8 | 12 | 37 |
| Luigi Righetti Rose, Italy | 11 | 15 | 52 |
| McPherson Lucy's Promise Grenache Rose, Australia | 12 | 16 | 60 |
| Dominique Piron Beaujolais Rose, France | 11.5 | 15.5 | 54 |
| Trevisana Prosecco DOC Treviso, Italy | - | - | 46 |
| Zonin Prosecco 200ml | - | - | 8 |
| Veuve Clicquot Champagne Brut, France | - | - | 135 |