

APPETIZERS & SHAREABLES

Soup of the Day | \$9

Chef-inspired soup. Ask your server for details.

Pubhouse Nachos (Half \$16/Full \$22) GF

Fried Yellow Tortilla Chips, Bell Peppers, Red Onions, Pico de Gallo, Black Beans, Corn and Cheddar Mozzarella blend, Baked and garnished with Fresh Cilantro and Scallions, served with Salsa and Sour Cream

Add Chicken \$6 OR Taco Beef \$5

Chicken Wings (1lbs. \$19/2lbs. \$27)

House-brined Chicken Wings, served Traditional OR Breaded, tossed in your choice of Seasoning or Sauce with Blue Cheese Dressing OR Ranch Dressing.

Options: Mild, Medium, Buffalo Hot, Honey Garlic, Cajun, Lemon Pepper, Garlic Parmesan, Fire & Ice

Pulled Pork Bao Buns \$21 (3 Bao Buns)

Steamed Bao Buns stuffed with Slow-braised BBQ Pulled Pork, Pickled red Onions, Cucumbers, Coleslaw and Fresh Cilantro, garnished with Sesame Seeds and Hoisin Sauce

Chicken Tenders \$14

Breaded & Fried Buttermilk Chicken Tenders, served with Honey Mustard & Plum Sauce, with side Crudité

Add a Side \$4

Quesadilla \$15

Bell Peppers, Red Onions, Pico de Gallo, Black Beans, Corn and Cheddar Baked in a Flour Tortilla, served with Salsa & Sour Cream

Add Chicken \$6 OR Taco Beef \$5

Classic Canadian Poutine \$11

French Fries topped with Cheese Curds and Roasted Beef Gravy, garnished with Scallions

Add Bacon \$3, Grilled Chicken \$6 OR Barbacoa \$7

Back 9 Potato Skins \$16 GF

Loaded Russet Potato Skins stuffed with Bacon, Ground Chuck, Tomatoes, Black Beans, Roasted Corn, Fresh Chilis and Cheddar, garnished with Chili Aioli and Sour Cream

Loaded Spinach Bacon Dip \$22

Baby Spinach, Chopped Doubled Smoked Bacon, Artichokes, Parmesan, Cream Cheese and Mozzarella, Baked, and served with Garlic Crostinis and Tortilla Chips

Dockside Mussels \$18

Steamed Mussels in a Roasted Garlic, White Wine Buttery Broth with fresh chopped Herbs and Grilled Lemon, served with Grilled Garlic Ciabatta Toasts

SALADS & BOWLS

Add Grilled Chicken or Garlic Shrimp - \$6

Spring Mandarin Salad (\$10 Half/ \$15 Full) V GF

Heritage Spring Mixed Greens, Mandarins, Cherry Tomatoes, Cucumbers, Red Onions and Watermelon Radishes tossed in a Lemon Poppy Seed Dressing, garnished with Toasted Walnuts and shaved Asiago

Classic Caesar (\$11 Half/\$16 Full)

Chopped Romaine Hearts, Bacon Lardons, Asiago and Garlic toasted Croutons, tossed in a classic Caesar Dressing, garnished with freshly grated Parmesan Reggiano

Field Greek Salad (\$11 Half/ \$16 Full) V GF

Chopped Romaine Hearts, Cherry Tomatoes, Cucumbers, Red Onions, Kalamata Olives and Bell Peppers, tossed in Greek Dressing, garnished with Feta

Traditional Cobb Salad \$26 GF

Grilled Marinated Chicken Breast, Bacon, Hard Boiled Eggs, Cherry Tomatoes, Avocados, Cucumbers and Romaine Lettuce tossed in our House Dressing, garnished with Blue Cheese

TACOS

Southwest Chicken Tacos | \$19 GF

Grilled Chicken Breast, Cheddar, Coleslaw, Pico de Gallo, Salsa Verde and Iceberg Lettuce, Served on Grilled Corn Flour Tortillas, garnished with Chipotle Aioli and Fresh Cilantro and Lime

Oxtail Barbacoa Tacos | \$22

Slow-roasted Oxtail, Pickled Red Onions, Pico de Gallo, served in baked Flour Tortillas with Chipotle Adobo Sauce and Sour Cream, garnished with Fresh Cilantro and Lime

Baja Fish Tacos | \$19

Battered & Fried Pickerel, Coleslaw, Guacamole, Pico de Gallo and Iceberg Lettuce, served on Corn Flour Tortillas, garnished with Cilantro Lime Crema, and Lime.

Additional Gluten Free Options Available

GF = GLUTEN FREE V = VEGETARIAN NOTE: ASK ABOUT OUR VEGAN OPTIONS

LOUNGE FAVOURITES

Fried Lake Perch | \$24

Panko Breaded & Fried Lake Perch Fillets, served with Fries, Coleslaw, Tartar Sauce and Lemon

Beer Battered Pickerel | 1pc. \$25 / 2pc. \$28

7oz. Pickerel Fillet, Beer Battered & Fried, served with Fries, Coleslaw, Tartar Sauce and Lemon

NY Chicken Parmesan | \$26

Bread & Fried Chicken Cutlet topped with Vodka Sauce, Asiago Parmesan and Mozzarella, Served with Spaghetti tossed in Alfredo Sauce with Garlic toasted Ciabatta

Prosciutto & Ricotta Rigatoni | \$26

Crispy Prosciutto, Blistered Cherry Tomatoes, Red Onions, Cremini Mushrooms, Arugula and Rigatoni tossed in a Sun-dried Tomato Pesto Oil, garnished with Ricotta, Fresh Basil and Toasted Pine Nuts

Cajun Steak Fettuccine | \$29

Grilled Flat Iron Steak, Cherry Tomatoes, Red Onions, Sun-dried Tomatoes, Roasted Garlic Cloves, Spinach and Fettuccine, tossed in a Creole Cajun Cream Sauce, garnished with Parmesan Reggiano, Fresh Herbs, served with Garlic toasted Ciabatta

Fiery Shrimp Fajita Bowl \$26 **GF**

Cajun Shrimp, Turmeric Rice Pilaf, Black Beans & Corn, Cherry Tomatoes, Broccoli, Bok Choy, Bell Peppers, Carrots and Snap Peas, garnished with sliced Avocado, Chili Aioli, Cilantro Lime Crema and Fresh Cilantro

Barbacoa Chimichunga | \$28

Slow-braised Oxtail Barbacoa, Cheddar, Salsa Verde, Pickled Onions and Avocado, served in a Crispy-fried Flour Tortilla, topped with Queso Cheese Sauce, Pico de Gallo and Fresh Cilantro

Heritage Roasted Chicken | \$31 **GF**

Oven roasted Half Chicken with Roasted Red Potatoes, Chef's Seasonal Vegetables, Coleslaw and Buttery Lemon Garlic Pan Jus

Szechuan Salmon | \$32

7oz. Hoisin-glazed Salmon Fillet with Bell Peppers, Bok Choy, Carrots, Broccoli, Snap Peas, Red Onions, Mushrooms and Udon Noodles tossed in a Spicy Szechuan Sauce, garnished with Sesame Seeds and Fresh Cilantro

Steakhouse Sirloin | \$42

8oz. Premium Center-cut Beef Sirloin, Signature Steak Rub, Chef's Seasonal Vegetables, Roasted Garlic Mashed Potatoes and Classic Red Wine Demi-glace

Manhattan Strip au Poivre | \$46 **GF**

Pan seared 10oz. NY Striploin, Roasted Garlic Mashed Potatoes, Chef's Seasonal Vegetables with a classic Cognac infused Peppercorn Sauce

Additional Gluten Free Options Available

GF = GLUTEN FREE **V = VEGETARIAN** **NOTE: ASK ABOUT OUR VEGAN OPTIONS**

PIZZAS & PANZEROTTIS

All Pizzas and Panzerottis are made with Fresh Hand-tossed Pizza Dough. Make is a Panzerotti for \$2

Pepperoni Lovers Pizza | \$21

Pizza Sauce, Sliced Pepperoni, Mozzarella, Garlic Oil & Fresh Herbs

Classic Canadian Pizza | \$23

Pizza Sauce, Sliced Pepperoni, Bacon, Mushrooms, Mozzarella, Garlic Oil & Fresh Herbs

Carnivore Pizza | \$24

Pizza Sauce, Sliced Pepperoni, Bacon, Italian Sausage, Chicken, Ham, Red Onions, Bell Peppers, Mozzarella, Garlic Oil & Fresh Herbs

Prosciutto Bufala Pizza | \$24

Pizza Sauce, Crispy Prosciutto, Buffalo Mozzarella, Roasted Red Peppers, Sundried Tomatoes, Arugula Garlic Oil & Fresh Herbs

Genoa Hot Honey Pizza | \$25

Vodka Sauce, Sliced Genoa, Mozzarella, Burrata, Hot Honey, Basil Pesto & Garlic Oil

Bianca Florentina Pizza | \$23 v

Blanco Garlic Sauce, Buffalo Mozzarella, Goat Cheese, Cherry Tomatoes, Artichokes, Roasted Red Peppers, Red Onions, Cremini Mushrooms, Spinach, Garlic Oil, Fresh Herbs

SANDWICHES, WRAPS & BURGERS

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

Fried Chicken BLT | \$21

Buttermilk Batter-Fried Chicken Thighs, Bacon, Beefsteak Tomatoes, Leaf Lettuce, Avocado, Hot Honey and Mayo, served on a Butter toasted Burger Bun

Clubhouse | \$22

Marinated Grilled Chicken Breast, Bacon, Beefsteak Tomatoes, Leaf Lettuce and Mayo, served on a Butter toasted Italian Bun

Turkey & Brie Panini | \$23

Oven roasted Turkey Breast, Bacon, Brie Cheese, Sliced Apple, Arugula, Beefsteak Tomatoes and Pesto Aioli, served on Buttered Multigrain Toast

Prosciutto & Mozza Panini | \$22

Thinly shaved crispy Prosciutto, Buffalo Mozzarella, Arugula, Sundried Tomatoes, Basil Pesto and Mayo, served in a Butter toasted Ciabatta

Italian Chili Crisp Sandwich | \$21

Pan Fried Mortadella & Hot Genoa Salami, Buffalo Mozzarella, Parmesan Reggiano, Sundried Tomatoes, Hot Honey and Chili Aioli, served on a Butter toasted Sourdough Bread

French Beef Dip | \$24

Shaved Premium Roast Beef dipped in Au Jus with Provolone and Roasted Garlic Aioli, served on Butter toasted French Bread, with side Au Jus

Chicken Caesar Wrap | \$22

Grilled Chicken, Bacon, Asiago Parmesan, Red Onions, Romaine Lettuce and Caesar Dressing, served in a Grilled Flour Tortilla (Substitute Crispy Fried Chicken)

Buffalo Chicken Wrap | \$21

Hand-breaded Buttermilk Chicken Tenders tossed in Buffalo Hot Sauce with Cheddar, Tomatoes, Iceberg Lettuce and Ranch Dressing, served in a Grilled Flour Tortilla

Falafel Wrap | \$21 v

Fried Falafels, Leaf Lettuce, Tomatoes, Red Onions, Dill Pickles, Fresh Cilantro, Tzatziki, Roasted Red Pepper Hummus, served in a Grilled Flour Tortilla

The Plaine Jane | \$21

8oz. Premium Chuck & Brisket Patty, Beefsteak Tomatoes, Red Onions and Leaf Lettuce, served on a Butter toasted Burger Bun

Bacon Cheeseburger | \$24

8oz. Premium Chuck & Brisket Patty, Bacon, Cheddar Cheese, Beefsteak Tomatoes, Red Onions and Leaf Lettuce, served on a Butter toasted Burger Bun

Smokin' Mesa Burger | \$24

Premium Chuck & Brisket Patty, Bacon, Guacamole, fried Goat Cheese, Leaf Lettuce, Tomatoes, Pickled Hot Peppers, Red Onion and Chipotle Aioli, served on a Butter toasted Burger Bun

Additional Gluten Free Options Available

GF = GLUTEN FREE V = VEGETARIAN NOTE: ASK ABOUT OUR VEGAN OPTIONS

BREAKFAST

(Available from 11 AM – 4 PM on weekdays and 9 AM – 3 PM on weekends)

Long Drive Breakfast | \$14

Two Eggs your way with choice of Bacon OR Farmer Sausage, Hashbrowns and choice of Buttered White, Multigrain OR Sourdough Toast

Toasted Western Sandwich | \$14

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

Florentine Breakfast Sandwich | \$16* v

Three Egg Omelette with Red Onions, Cherry Tomatoes, Spinach, Goat Cheese and Chili Aioli, served on Butter toasted Sourdough with side Hashbrowns

French Toast | \$14 v

Texas cut White Bread dipped in a Vanilla & Cinnamon Royale Batter, pan fried Golden Brown and served with Fresh Berries, Maple Syrup and Icing Sugar

Daybreak Breakfast Sandwich | \$12

Two Egg Patty with choice of Bacon OR Farmer Sausage and Cheddar Cheese, served on a Butter Toasted English Muffin with side Hashbrowns

Carnivore Hash Skillet | \$17

Two Eggs your way served on a Bacon, Sausage, Ham, Chicken, Red Onions, Roasted Peppers, Fried Potatoes and Cheddar Hash with choice of Buttered Toast.

Avocado Smash Toast | \$17 v

Western-style Guacamole on Buttered Sourdough Toasts with Scrambled Eggs, Bell Peppers, Red Onions, Pico de Gallo, Fresh Chilis, Feta and Cilantro, served with side Hashbrowns

ADD ONS

SIDE ADD ONS:

- Side Soup \$5
- Side Fries, Onion Rings OR Sweet Potato Fries \$4
- Side Garden Salad \$5
- Side Caesar Salad \$5
- Side Greek Salad \$6
- Side Gravy \$3

ITEM ADD ONS/UPGRADES:

- Add Chicken \$6
- Add Shrimp \$8
- Add Cheese \$2
- Add Bacon \$3
- Add Guacamole \$3
- Sautéed Mushrooms \$4
- Skillet of Fries, Onion Rings or Sweet Potato Fries \$7

DESSERTS

Chef's Feature Crème Brulee | \$8 v GF

Ask your server for details

Peanut Butter Fudge Brownie Cheesecake | \$8 v

Fudge Brownie baked into a Peanut Butter infused Cheesecake, garnished with Caramel Sauce, Sponge Toffee, and Icing Sugar

Classic NY Cheesecake | \$7 v

Baked Vanilla Cheesecake with a Graham Cracker Crust, topped with Cherry Sauce, Whipped Cream, Sponge Toffee and Icing Sugar

Raspberry Chocolate Tartufo | \$9 v

Raspberry Sorbet encased in an Italian Chocolate Gelato garnished with Cocoa Powder, Whipped Cream, Raspberry Coulis, Sponge Toffee and Icing Sugar

Additional Gluten Free Options Available

GF = GLUTEN FREE V = VEGETARIAN NOTE: ASK ABOUT OUR VEGAN OPTIONS