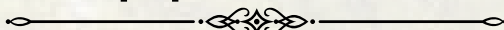


Appetizers



Fish Tacos (2 Piece)

Deep Fried Haddock, Avocado, Tomatoes, Red Cabbage Slaw, Cilantro in a Flour Tortilla **14**

Wings

Choice of Classic Buffalo, Cajun Dry Rub, Honey Garlic or BBQ and a variety of Sauces served with Ranch or Blue Cheese Dressing and Crudités **19**

Grilled Garlic Shrimp

Jumbo Shrimp sautéed in Garlic and Butter served with Garlic Bread **19**

Korean Pork & Vegetable Dumplings

Pan-seared Dumplings filled with a savory blend of Korean Pork and Vegetables served with a Sweet and Spicy Chili Sauce **16**

Chicken Tenders & Fries

Breaded Chicken Tenders served with Sweet Chili Sauce & Fries **19**

Caprese Flatbread

Homemade Pesto, Vine Ripe Grape Tomatoes, Fresh Mozzarella Cheese topped with a tangy Balsamic Glaze & Fresh Basil **16**

Loaded Nachos

Tortillas with Blended Cheese, Tomatoes, Green Onions and Jalapeno peppers served with Sour Cream, Guacamole, Cilantro and Homemade Salsa **15**
Add Chicken **+5**

Crab Cakes

Jumbo Lump Crab Cakes with Citrus Avocado Mayo and Pineapple Salsa **16**

Vegetarian Spring Rolls

Vegetarian Spring Rolls with Sweet Chili Sauce **15**

Cauliflower Bites

Crispy Batter Fried Cauliflower with Sesame Seeds in Sweet & Sour Sauce **15**

Salads

All Salads can be made into Wraps for an additional +2

Cobb

Romaine Lettuce, Hard Boiled Egg, Bacon, Avocado, Tomatoes, Chicken Breast and Ranch Dressing **21**

Greek

Mixed greens tossed with sliced cucumbers, tomatoes, green bell peppers, red onions, olives, feta cheese and Greek dressing **19**
Add Grilled Chicken **+5**

Taco Chicken

Mixed Greens, roasted Corn and Black Bean Salsa, blended Cheese, Tomatoes, Avocado, Chicken Breast, Spicy Toasted Tortilla Strips and BBQ Ranch Dressing **21**

Caesar

Bacon, Romaine lettuce and Parmesan cheese served with peppercorn Caesar dressing **19**
Add Grilled Chicken **+5**

Sides

Poutine

Fries topped with Cheese Curds and Gravy **12**

French Fries 8

Onion Rings 10

Parmesan Fries 12

With Garlic Aioli

Sweet Potato Fries 10

Mains Menu



Hand Helds

*All Sandwiches served with French Fries
sub Sweet Potato Fries or Onion Rings +2 or sub Parmesan Fries +4*

Chicken Club Sandwich

Classic Sandwich with Chicken Breast under Bacon, Cheddar Cheese, Lettuce, Tomato and Mayo on Sourdough Bread 20

Crispy Chicken Burger

*Panko Crusted Chicken Breast, Spicy Mayo, Lettuce and Tomato 18
Add Bacon +2*

Crispy Chicken Caesar Wrap

Crispy Chicken with Romaine and creamy Caesar dressing wrapped in a Tortilla 18

Montreal Smoked Meat Sandwich

Stacked Montreal Smoked Meat and Swiss Cheese on Rye Toast served with Mustard Aioli 19

8 oz Smash Burger

*Two 4 oz patties on a Brioche Bun topped with Lettuce, Tomato, Onion and Garlic Aioli 19
Add Cheese +2 Add Bacon +2*

Veggie Burger

Black Bean and Corn Vegetarian Burger on a Brioche Bun topped with Mixed Sprouts, Tomato, Onions and Hummus 18

Loaded Grilled Cheese Sandwich

A blend of Mozzarella, Swiss and Cheddar Cheeses melted between your choice of White, Rye or Whole Wheat Bread 14

Peameal Sandwich

4 pieces of Peameal Bacon and Cheddar Cheese on a toasted Brioche Bun 16

Main Course

Fillet of Striploin

*8 oz Beef Striploin with Roasted Asparagus and Red Potatoes 33
Add Jumbo Grilled Shrimp Skewer +15*

Fish Tacos (3 piece)

Deep Fried Haddock, Avocado, Tomatoes, Red Cabbage Slaw with Cilantro in a Flour Tortilla 19

Fish & Chips

Crispy Beer Battered Haddock & Jersey Fries with creamy Tartar sauce and grilled Lemon 23

Seared Salmon

Pan Seared Atlantic Salmon with Pesto Sauce, Roasted Potato and seasonal Veggies 30

Linguine

Pan-seared shrimp tossed in rich Tomato sauce infused with Pesto, Garlic, Cherry Tomatoes, Butter and a hint of White Wine served with Linguine Pasta 25

Pesto Chicken Alfredo

Penne Pasta, Grilled Chicken and Bacon in a rich Pesto Alfredo Sauce finished with freshly grated Parmesan Cheese and a sprinkle of Parsley 25

Butter Chicken

Tender chicken simmered in a rich and creamy mildly spiced Tomato based Sauce served with Rice and Naan Bread 25

Weekend Brunch



Saturday and Sunday 11 am to 1 pm

Eggs Benedict

2 Large Poached Cage Free Eggs on a
Toasted English Muffin topped with
House Hollandaise Sauce & Fresh Local
Sunflower Sprouts **16**
Add Smoked Salmon **+4**

Western Omelette

4 Egg Omelette with Smoked Ham,
Onions and Peppers Served with Thick
Toast, Signature Home Fries & Canadian
Baked Beans **16**

Classic Waffle

Fresh Waffle topped with seasonal
Fresh Fruit, Sugar Powder and
Whipped Cream **13**

Classic Breakfast

3 Eggs Cooked Any Style with 4 Strips
Double Smoked Bacon or 3 Pieces Peameal
Served with Thick Toast, Signature Home
Fries & Canadian Baked Beans **15**

Bagel & Lox

Toasted Ace Everything Bagel and whipped
Cream Cheese topped with Norwegian
Smoked Salmon, Capers, and Red Onion,
served with 2 free range Eggs any style **15**

Avocado Toast

Avocado mash spread thick on 2 slices
of Ace sourdough toast topped with 2
free range Eggs any style, Sesame Seeds
& Balsamic drizzle **12**

Extras

Proteins

Double Smoked Bacon 4 Strips **+7**
Peameal Bacon 3 Pieces **+9**
Add an Egg **+2**

Breads

Whole Wheat, Rye, White,
Gluten Free, Sourdough or
Bagel **+4**

Home Fries **6**

Greek Yogurt Parfait

Greek Vanilla Yogurt topped
with Crunchy Granola, Fresh
Berries and Banana **11**

Fruit Bowl

Seasonal Selection of Fruit **10**

Bagel & Cream Cheese **5**

Weekly Specials



Tuesday Ladies Day

Cobb Salad

*Romaine Lettuce, Hard Boiled Egg,
Bacon, Avocado, Tomatoes, Chicken
Breast and Ranch Dressing* **18**

\$5 off Bottle of Wine

\$5 Seltzers

Wednesday Mens Day

Peameal Sandwich & Fries

*4 pieces of Peameal Bacon and Cheddar
Cheese on a toasted Brioche Bun* **16**

**Hot Dog & Pint of
Domestic 13.5**

Dessert



Chocolate Cake 12

Cheese Cake 12

Ice Cream 12