

DINNER MENU



COCKTAILS

Passionfruit Martini	\$9
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$9
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$9
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$9
Jack Daniels Whiskey, Black Cherry Puree, Coca-Cola® (240 cal)	
Old Fashioned	\$9
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$9
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$9
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:

Captain's Log Golden Lager (170 cal)	\$10
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DOMESTIC & IMPORT:

Molson Canadian (151 cal)	\$8
Coors Light (102 cal)	\$8
Stella Artois (150 cal)	\$8.50
Heineken (142 cal)	\$8.50

CRAFT:

Goose Island IPA (210 cal)	\$8.50
Good Trip IPA (200 cal)	\$8.50

WINE

105-125 cal per glass	6oz/9oz/Bottle
Chardonnay Jackson-Triggs, Ontario	\$9/12/28
Pinot Grigio Inniskillin, Ontario	\$9/12/28
Cabernet	\$9/12/28
Sauvignon Jackson-Triggs, Ontario	
Merlot Jackson-Triggs, Ontario	\$9/12/28

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3.50
Tea (0 cal)	\$3.50
Milk (150 cal)	\$3.50
Assorted Soft Drinks (0-160 cal)	\$3.50

HOURS

BAR HOURS 5:00PM TO 10:00PM

DINNER HOURS 6:00PM TO 10:00PM

SHARE

Crispy Chicken Wings 	\$18
Choice of Coconut Curry, Buffalo, or Salt & Pepper (760-920 cal)	
Build Your Own Flatbread	\$15
Mozzarella + 3 toppings: Bacon, Pepperoni, Chicken, Tomato, Onion, Spinach, Parmesan, Cheddar Jack (1100-1458 cal)	
Pierogies 	\$15
Brown Butter, Caramelized Onion, Sour Cream, Green Onion (640 cal)	
Poutine 	\$13
House Seasoned Fries, Cheese Curds, Gravy (1555 cal)	
Add Pastrami (70 cal) +\$5.50	

TOSS

Caesar Salad 	\$14
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Poblano Avocado Salad  	\$17
Romaine, Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Poblano Avocado Ranch Dressing (740 cal)	
Plus-Ups:	
Roasted Chicken (140 cal)	+\$8.50
Salmon (350 cal)	+\$13.50
Fried Chicken (815 cal)	+\$8.50

SAVOR

Handhelds served with choice of side

Classic Burger*	\$19.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Plus-Ups:	
Double Patty (300 cal)	+\$8.50
Cheese (90 cal)	+\$3.50
Bacon (220 cal)	+\$4.50
Avocado (60 cal)	+\$3.50

Chicken Parm Sandwich	\$22.50
Crispy Fried Chicken Breast, Roasted Tomato Bruschetta, Basil Pesto Aioli, Arugula, Mozzarella, Parmesan (1250 cal)	
Sweet Soy Salmon*	\$29
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (715 cal)	
Beef & Yorkies	\$17
Shaved Roast Beef, Mini Yorkshire Pudding, Gravy, Horseradish Cream, Arugula (1030 cal)	
Pasta Bolognese	\$19
Fettucine, Italian Beef, Herbed Tomato Sauce, Basil, Parmesan, Garlic Bread (1050 cal)	
Vegetable Coconut Curry 	\$18
Onion, Broccoli, Spinach, Tomato, Garbanzo Bean, Coconut Curry Sauce, Naan, Spiced Yogurt, Cilantro (1055 cal)	

COMPLEMENT

House Fries (425 cal) 	\$7
Side Salad (110 cal)  	\$7
Roasted Broccoli (85 cal)  	\$7

INDULGE

Caramel Fritters 	\$12
Cinnamon Sugar Fritter, Vanilla Bean Ice Cream, Caramel Sauce (775 cal)	
Chocolate Indulgence  	\$12
Berry Sauce, Whipped Topping, Spiced Raspberry (765 cal)	

 Vegetarian  Gluten Free

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. For parties of 6 or more, a 15% gratuity charge will be automatically added to the bill. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.

RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



PICK-UP SERVICE
Dial Ext. 201

CHEF'S FAVORITES

Crispy Half Chicken

Lightly Breaded Half Chicken, Herb Roasted Sweet Potato, Roasted Broccoli (1140 CAL)

\$26

Grilled Striploin Chimichurri

Angus beef grilled and finished with vibrant parsley, garlic and red wine vinegar chimichurri. Served with seasonal vegetables and mashed potatoes (890 CAL)

\$26

Thai Basil Fried Rice - Add Chicken \$6 - Shrimp \$6 & Steak \$9

Aromatic Thai Basil Fried Rice stir-fried with fragrant holy basil, garlic, and bird's eye chilis served with fried egg and crispy springrolls (1100 CAL)

\$16

Firecracker Shrimp

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sause (850 CAL)

\$16

FOR PARTIES OF 6 OR MORE, A 15% GRATUITY CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL. 2000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVISE. BUT CALORIE NEEDS VARY.

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