

APPETIZERS & SHAREABLES

Bistro Pound Wings (DF) 22
spiced and dusted/ kettle chips/ celery and carrot sticks/ ranch dip
Flavours: buffalo, barbeque, honey garlic

Korean Fried Chicken (DF) 18
gochujang glaze/ green onion/ pickled radish

Sea Salt & Peppercorn Fried Calamari 18
breaded calamari/ garlic aioli

Loaded Bacon & Beans Nachos 19
corn chips/ bacon/ tomato / black beans/ scallion/ jalapeno/ tex mex cheese/ sour cream/ salsa
Add buffalo chicken 8
Add barbeque chicken 8

Hummus & Pita (VEG) 17
warm pita wedges/ crisp vegetables/ crumbled feta/ marinated olives

Shrimp Dip Scampi 19
warm pita chips

Zucchini Fries (VEG) 17
honey sriracha aioli

Wagyu Beef Gyoza (DF) 16
tamari/ scallion

Cheese & Charcuterie
Petite 18 Shareable 29
bresaola/ prosciutto/ Italian salami/ aged cheddar/ brie cheese/ marinated olives/ fig chutney/ crisp baguette

Asian Platter (DF)
Petite 18 Shareable 29
chicken satay/ shrimp spring roll/ shitake & oyster mushroom potstickers/ kimchi/ Thai sweet chilli sauce

GOURMET PIZZA AND FLAT BREADS

Meat Lovers 21
Italian sausage/ pepperoni/ bacon/ mozzarella cheese

Barbeque Chicken 20
red onion/ bacon/ barbeque sauce

Primavera (VEG) 19
broccoli/ green pepper/ onion/ mushroom/ olive/ pesto/ mozzarella cheese

Burrata Flat Bread (VEG) 21
burrata/ sundried tomato pesto/ grape tomato/ grilled marinated artichoke/ basil/ extra virgin olive oil/ balsamic glaze

Mushroom & Goat Cheese Flat Bread (VEG) 19
Boursin cheese spread/ caramelized onion/ kale/ balsamic glaze

BURGERS, SANDWICHES AND MORE...

Served with choice of French fries, sweet potato fries, house greens or soup of the day

Classic Cheeseburger 23
8 oz angus burger/ cheddar cheese/ pickles/ lettuce/ tomato/ red onion
Add: Mushroom & Bacon 3

Tex Mex Chicken Burger 23
chicken schnitzel/ monterey jack cheese/ chipotle aioli/ pickle jalapeno chips/ lettuce/ honey mustard slaw

Tuscan Chicken Sandwich 23
grilled chicken / provolone cheese/ roasted red pepper/ sliced tomato/ pesto aioli

NY Steak Sandwich 29
6oz striploin/ sautéed mushroom & onions/ swiss cheese/ sundried tomato pesto aioli/ ciabatta bread

Fish Tacos 23
baked cod/ shredded cabbage/ pico de gallo/ cilantro lime crema/ flour tortilla

Buffalo Chicken wrap 23
crispy chicken/ tomato/ lettuce/ ranch/ buffalo sauce/ tex mex cheese

Quesadilla (VEG) 21
trio of peppers and onion/ tex mex cheese/ salsa/ sour cream

Grilled Portobello & Vegetable Sandwich (VEG) 21
crisp greens/ sliced tomato/ roasted pepper, onion & zucchini/ spicy monterey jack cheese/ sundried tomato pesto aioli/ rosemary focaccia

Caesar
Small 12 | Large 17
crisp romaine/ house signature dressing/ shaved parmesan/ croutons

Tangled Greens (GF) (VEG)
Small 12 | Large 16
sliced strawberries/ feta cheese/ candied pecans/ house bold sherry dressing

Green Salad (VEGAN) (GF) 18
kale/ textures of cabbage/ carrot/ brussel sprouts/ edamame/ granny smith apple/ caramelised pecan/ cranberry/ toasted pumpkin seeds/ poppyseed dressing

Cobb Salad (GF) 19
Romaine lettuce/ cucumber/ cherry tomato/ red radish/ avocado/ gorgonzola/ bacon/ house white balsamic dressing
Add
Grilled Chicken Breast 8 | Salmon 9 | Shrimp 10

Carrot & Lentil Soup (VEGAN, GF)
Petite 7 | Large 10

Soup of the Day
Petite 6 | Large 9

SALADS AND SOUPS

FIRE & GRILL

All steaks are AAA grade and rubbed with mountain steak spice
Served with gluten free veal jus and one side of your choice

8 oz Rib eye 46

6 oz Striploin & Garlic Shrimps 44

BBQ Pork Ribs
served with coleslaw & choice of side

Half rack 29 Full rack 38

Sides (Extra \$4 each)

French Fries
Steamed Rice
Seasonal Vegetable

Sweet Potato Fries
House Green salad

PASTA & BOWLS

Garden Penne (VEG) 25
seasonal vegetables/ roasted peppers/ pesto cream sauce/ shaved parmesan/ garlic ciabatta

Add Chicken Breast 8 | Salmon 9 | Shrimp 10

Pad Thai Noodles Vegetable & Tofu (VEG) 24
rice noodle/ asian vegetables/ bok choy/ vegetable spring roll/ crushed peanut
Chicken 28 | Shrimp 34

Butter Chicken (GF) 29
mix green salad/ fragrant basmati rice/ naan

ENTREE

Moroccan Spiced Pacific Snapper(DF) 38
cranberry kale cous cous pilaf/ tomato nage/ steamed broccoli/ baby carrots

Lemon & Herb Baked Salmon (GF) 39
herb tossed fingerling potato/ seasonal vegetable/ dill hollandaise

Chicken Breast Hunter Style (GF) 32
potato gratin/ mushroom sauce/ sautéed tomato/ seasonal vegetable

Fish & Chips 28
battered haddock fillet/ house coleslaw/ tartar sauce

All Day Breakfast (DF) 21
3 eggs any style/ bacon/ grape tomatoes/ french fries/ toast

Entrée of the day
Ask your server

DESSERT

Carrot Walnut Cake (VEGAN) 14
Caramel drizzle

Mayan Chocolate Pyramid 14
chocolate mousse/ almond meringue/ crunchy chocolate

Skors Cheesecake 14
caramel drizzle

Vanilla Crème Brulée (GF) 13
fresh berries

Deep Dish Apple Pie 14
Vanilla ice cream

Ice cream 9
vanilla/ chocolate/ strawberry

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not an allergen free facility. Please inform staff of any dietary restrictions, allergies or concerns.