

## SHAREABLES

GUACAMOLE & CHIPS v 17

FRIED CALAMARI 22

3 CHEESE DIP v 21

ROASTED GARLIC CHICKEN ROLLS 21

BEEF NACHOS 31.50

Chicken 31.50 / Vegetarian 28.50

Add fresh guacamole 3

WHIPPED FETA v 18

FRIED PICKLES v 15.50

CHICKEN QUESADILLA 21

Add fresh guacamole 3

TURTLE WINGS 21.50

BIG BANG SHRIMP 20

Try it Buffalo style in our signature NY Butter Sauce®

## SOUPS & SALADS

BEEF BARLEY SOUP 11

SEASONAL SOUP MP

FRENCH ONION SOUP 12

SOUP & SALAD 18.75

FRESH GREENS v • GFA Half 11.75 / Full 15

GARLIC CAESAR Half 11.75 / Full 15

GREEK v • GFA Half 12.75 / Full 16

THAI CHICKEN

Asian greens, carrots, snow peas, red pepper, edamame, mango, peanut satay, red cabbage, crispy wontons, peanuts, sesame dressing 27

 BLACKENED CHICKEN & GOAT CHEESE GFA

Greens, carrots, cucumber, tomato, radish, dried cranberries, hemp hearts, balsamic vinaigrette 27

## HANDHELDS

 BLACKENED BASA TACO

Pineapple mango salsa, guacamole, sweet & spicy aioli 24.50

CALIFORNIA TURKEY SANDWICH

Bacon, cheddar, tomato, lettuce, cucumber, roasted garlic aioli, multigrain bread 26.50 / Add avocado 3

BLACKENED CHICKEN ON NAAN GFA

Tomato, goat cheese, lettuce, red onion, chimichurri, mayo 24.50

FRENCH DIP

Roasted, shaved Certified Angus Beef® sirloin, horseradish dijonaise, onion straws, au jus, baguette 26  
Add mushrooms & Swiss cheese 3

 BUFFALO CHICKEN WRAP

Chicken tenders, tomato, lettuce, cheddar, ranch, choice of sauce 24.50

TURKEY & GOAT CHEESE ON NAAN GFA

Roasted red peppers, tomato, arugula, roasted garlic aioli 24.50

 NASHVILLE CHICKEN SANDWICH

Fried chicken breast, pickle, lettuce, mayo, Nashville sauce, ACE® Bakery bun 24.50

BIG WING SANDWICH

Fried chicken breast, tomato, lettuce, ranch, choice of sauce, ACE® Bakery bun 24.25

TUSCAN STEAK SANDWICH

Certified Angus Beef® top sirloin 5oz, Swiss cheese, mushrooms, oven roasted tomatoes, arugula, herbed focaccia 29

## BURGERS

CLASSIC GFA

Tomato, lettuce, red onion, pickles, mayo 22  
Add cheddar 2

BACON & CHEDDAR GFA

Onion straws, tomato, lettuce, red onion, pickles, mayo 25

 HELL-OF-A-BURGER GFA

Bacon, jalapeño, jalapeño havarti, tomato, lettuce, red onion, house-made pimento cheese 25

GARDEN v • GFA

Beyond Meat® burger, guacamole, arugula, tomato, turmeric mayo, feta 25.50

BISON GFA

Gruyère, arugula, garlic aioli, portabella & cremini mushrooms sautéed in garlic, thyme, sesame oil & soy sauce 29.50

NEW YORK PEAMEAL GFA

Peameal bacon glazed with signature NY Butter Sauce®, cheddar, tomato, lettuce, pickled red onion, mayo 26  
Add a sunny-side up egg 2

All Handhelds & Burgers served with choice of Fries, Beef Barley Soup, Seasonal Soup, Fresh Greens, or Garlic Caesar Salad  
Add Gravy 2 / Greek Salad, Sweet Potato Fries, or Onion Rings 3 / Poutine 4

# STEAKS

We use the highest quality Certified Angus Beef® steaks that are hand-selected for generous marbling. Aged for a minimum of 45 days for the most desirable flavour and tenderness.

TOP SIRLOIN 8oz 38

CALIFORNIA CUT NY STRIPLOIN 10oz 46

RIBEYE 14oz 50.75

All steaks are centre cut and served with a baked potato, vegetables and onion straws

Shrimp in garlic white wine cream sauce 10  
Peppercorns, white wine, brandy, cream 6

# RIBS

HALF RACK

Choice of sauce, fries, coleslaw 32

FULL RACK

Choice of sauce, fries, coleslaw 40

RIB & WING

Half rack of ribs, four roaster wings, choice of sauce, fries, coleslaw 37

Sauces: Original, Sweet Red BBQ, Honey Garlic, Forty Creek®

Add Gravy 2 / Greek Salad, Sweet Potato Fries, or Onion Rings 3  
Fried Smashed Potatoes, Loaded Baked Potato, Poutine, or Lobster Mashed Potatoes 4

# BOWLS

POWER BOWL V • GFA

Quinoa, heritage blend, sweet potato, avocado, beets, edamame, cucumber, tomato, chickpeas, hemp hearts, sweet onion vinaigrette, mint yogurt drizzle 23.50

TUNA POKE GFA

Marinated Ahi Tuna, brown rice, mango, edamame, cucumber, avocado, pickled carrots, sliced radish, sesame seeds, green onion, sriracha aioli 27.75

YELLOW COCONUT CURRY GFA

Chicken, peppers, onion, carrots, bok choy, celery, snow peas, coconut rice, peanuts, cilantro, black sesame seeds 29  
Vegetarian 26.75 / Shrimp 30

KUNG PAO

Chicken, stir fried vegetables, red Thai chili, chow mein noodles, garlic ginger soy sauce 26  
Vegetarian 24 / Shrimp 27

BURGER BOWL GFA

Burger patty, cheddar, bacon, hard boiled egg, pickled red onion, sweet potato, pickles, tomatoes, avocado, house lettuce mix, white balsamic 25.50

Add to any bowl: goat cheese or feta 3 / chicken 8 / shrimp 9 / steak or salmon 12

# WINGS & FINGERS

 CHICKEN WINGS

Fryers or Roasters 1lb 21 / 2lb 39.75

Big Wing Dinner 1lb roasters with fries 24.50

Choice of sauce. Dusted or regular. Barbed or convected. Served with carrots, celery & choice of blue cheese or ranch dressing.

Sauces: Mild, Medium, Hot, Signature NY Butter Sauce®, Extreme NY Butter Sauce®, Original BBQ, Honey Garlic, Nashville, Red Thai Chili, Ghost Pepper, Baton Rouge, Cajun Wet, Cajun Dry, Honey Sriracha, Lemon Pepper

 CHICKEN FINGERS

Fries, coleslaw, plum sauce 23

Classic Buffalo Fingers: Tossed in your choice of sauce

# MAINS

BLACKENED CHICKEN DINNER GFA

Spanish rice, vegetables, chimichurri, guacamole 32.75

CHICKEN FAJITAS

Sautéed peppers & onion, Spanish rice, cheddar, lettuce, salsa, sour cream 32

Vegetarian 27.50 / Add guacamole 3

NEW YORK CHICKEN DINNER

Fried chicken breast tossed in signature NY Butter Sauce®, tomato, ranch, Yukon mashed potatoes, vegetables 30

CHICKEN PARMESAN

Pomodoro sauce, mozzarella, pappardelle, tomato pesto cream sauce 31

Add garlic toast 2 / with cheese 3

 4 CHEESE CAJUN CHICKEN PENNE

Blackened chicken, spinach, roasted red peppers, Creole alfredo, cheddar, mozzarella, feta, asiago 29

Add garlic toast 2 / with cheese 3

 BISON MEATLOAF

Bacon, demi-glace, onion straws, Yukon mashed potatoes, vegetables 31.75

CHICKEN FETTUCCINE ALFREDO

Creamy garlic alfredo, parmesan reggiano 26.75

Shrimp 27.75 / Add garlic toast 2 / with cheese 3

Try it blackened in our Cajun spice

 BLACKENED BASA GFA

Lobster mashed potatoes, vegetables, chimichurri, guacamole 30

FISH & CHIPS

Haddock, Rickard's Red® beer batter, fries, coleslaw, tartar sauce One piece 23.75 / Two pieces 28.75

PINEAPPLE MANGO SALMON GFA

Coconut rice, vegetables, pineapple mango salsa 34

Try it blackened in our Cajun spice