


SHAREABLES

- GUACAMOLE & CHIPS

V 17
- FRIED CALAMARI

22
- 3 CHEESE DIP

V 21
-  ROASTED GARLIC CHICKEN ROLLS

21
- BEEF NACHOS

31.5
- Chicken


31.5 / Vegetarian 28.5
- Add fresh guacamole

3
- WHIPPED FETA

V 18
- FRIED PICKLES

V 15.5
- CHICKEN QUESADILLA

21
- Add fresh guacamole

3
-  TURTLE WINGS

21.5
- 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, sesame 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, white balsamic vinaigrette

27

HANDHELDS

-  BLACKENED BASA TACO
- Pineapple mango salsa, guacamole, sweet & spicy aioli

24.5
- CALIFORNIA TURKEY SANDWICH
- Bacon, cheddar, tomato, lettuce, cucumber, roasted garlic aioli, multigrain bread

26.5 / Add avocado 3
- BLACKENED CHICKEN ON NAAN

GFA
- Tomato, goat cheese, lettuce, red onion, chimichurri, mayo

24.5
- 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

24.5
- TURKEY & GOAT CHEESE ON NAAN

GFA
- Roasted red peppers, tomato, arugula, roasted garlic aioli

24.5
-  NASHVILLE CHICKEN SANDWICH
- Fried chicken breast, pickle, lettuce, mayo, Nashville sauce, ACE® Bakery bun

24.5
- 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
- Vegetarian burger patty, guacamole, arugula, tomato, turmeric mayo, feta

25.5
- BISON

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

29.5
- 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, sesame edamame, cucumber, tomato, chickpeas, hemp hearts, sweet onion vinaigrette, mint yogurt drizzle 23.5

TUNA POKE GFA

Marinated Ahi Tuna, coconut rice, mango, sesame 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, peanuts, sesame seeds, 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 vinaigrette 25.5

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

WINGS & FINGERS

 CHICKEN WINGS

Fryers or Roasters 1 lb 21 / 2 lb 39.75

Big Wing Dinner 1lb roasters with fries 24.5

Choice of sauce. Dusted or regular. Barbied 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 27.5 / 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, fettuccine, 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, mushrooms, gravy, onion straws, Yukon mashed potatoes, vegetables 31.75

CHICKEN FETTUCCHINE 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

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