

APPETIZERS

BRUSCHETTA \$12 🌿

Served on a toasted chipotle bun with feta cheese and finished with a balsamic glaze.

MOZZARELLA STICKS \$12 🌿

Crispy mozzarella sticks served with homemade marinara sauce.

CAJUN DEEP-FRIED PIEROGIES

\$12

Pierogies stuffed with potato and cheddar, tossed in Cajun seasoning, and served with sour cream.

CRISPY & CREAMY LOADED PIEROGIES \$17

Deep-fried pierogies stuffed with potato and cheese, topped with bacon, sautéed onions, and baked with melted cheese.

DEEP-FRIED PICKLES \$11 🌿

Crispy breaded pickle spears, served with ranch dip.

COCONUT SHRIMP \$16

Breaded shrimp coated in coconut flakes, served with sweet chili sauce.

CAULIFLOWER BITES \$13 🌿

Crispy, lightly battered cauliflower florets served with sweet chili sauce.

CALAMARI \$16

Lightly breaded calamari tossed with bell peppers and jalapeños, served with lemon-caper aioli.

VEGAN TENDERS (6 PCS) \$15 🌿

Plant-based tenders made from chickpeas and pea protein, served with vegan mayo.

JALAPEÑO POPCORN SHRIMP \$16

Bite-sized shrimp fried in jalapeño batter, served with sweet chili sauce.

CHICKEN THAI BITES \$17

Crispy chicken bites tossed in sweet Thai chili sauce, with spring onions, sesame seeds, and crispy wontons.

VEGETABLE SPRING ROLLS (6 PCS) \$11 🌿

Served with sweet chili sauce.

CREAMY CHEESY QUESADILLA \$15 🌿

Mixed cheese, onions, and peppers, served with salsa and sour cream.

Add: Guacamole +\$2 | Bacon +\$3 | Chicken +\$5

BEEF SLIDERS (3 PCS) \$18

Mini burgers topped with cheddar, lettuce, pickles, and our house chef mayo.

DIPS

SPINACH ARTICHOKE DIP \$17 🌿

A rich blend of spinach, artichoke, and cream cheese topped with melted cheese. Served with pita bread and nachos.

LOBSTER & CRAB DIP \$19

Oven-baked lobster and crab with peppers, onions, and cream cheese, topped with melted cheese. Served with nachos and pita.

MAC & CHEESE \$13 🌿

Macaroni baked in a creamy Alfredo cheese sauce.

Add: Bacon +\$3 | Chicken +\$5

LOBSTER MAC & CHEESE \$16

Macaroni with lobster meat baked in a creamy Alfredo cheese blend.

OVEN-BAKED GARLIC SHRIMP \$19

Shrimp cooked in Cajun garlic butter, topped with melted cheese. Served with nachos and pita bread.



MUSSELS & SEAFOOD APPETIZERS

WHITE WINE GARLIC MUSSELS

\$16

Fresh mussels simmered with onions, peppers, garlic, and white wine. Served with garlic bread.

GORGONZOLA MUSSELS \$17

Mussels cooked in a gorgonzola cream sauce with onions and peppers. Served with garlic bread.

GREEN MANGO COCONUT CURRY MUSSELS \$17

Fresh mussels braised in coconut milk, curry powder, onions, peppers, and chopped green mango. Served with garlic bread.

SPICY TOMATO MUSSELS \$16

Fresh mussels in a homemade tomato sauce with garlic, peppers, onions, and chili. Served with garlic bread.

RED THAI CURRY MUSSELS \$17

Mussels cooked in fragrant Thai red curry with garlic, onions, and peppers.

PINEAPPLE RED CHILI CREAM MUSSELS \$17

Fresh mussels simmered in a pineapple and chili cream sauce with onions and peppers. Served with garlic bread.

SEAFOOD BOWL \$28

Mussels, shrimp, calamari, scallops, salmon, onions, and peppers cooked in your choice of:

- White wine garlic sauce
- Spicy tomato sauce
- Green mango coconut curry

Served with garlic bread.



NACHOS

CRISPY TORTILLA CHIPS

Add avocado guacamole \$2, bacon \$3, chicken \$5, ground beef \$8, steak \$10

IRISH NACHOS \$17

Thinly sliced potato chips topped with melted cheese, bacon, tomatoes, onions, sour cream, and salsa.

CREAMY CHEESY NACHOS \$18

Corn chips loaded with Tex-Mex cheese, tomatoes, black olives, jalapeños, and green onions. Served with salsa and sour cream.

POTATO CHIP NACHOS \$18

Crispy house potato chips topped with bacon, tomatoes, jalapeños, green onions, salsa, and sour cream.



POUTINE

CLASSIC POUTINE \$11

Fresh-cut fries with cheese curds and beef gravy.

BUTTER CHICKEN CURRY POUTINE \$15

Crispy fries with cheese curds and golden chicken bites smothered in rich butter chicken sauce.

NEW BOX POUTINE \$14

Fries topped with bacon, mixed cheese, tomatoes, green chilies, salsa, and sour cream.

SPICY BOX FRIES \$17

Fries topped with onions, fresh chilies, avocado, house seasoning, and creamy garlic sauce.

Add-ons:

Guacamole +\$2 | Bacon +\$3 | Chicken +\$5 | Ground Beef +\$8 | Steak +\$10

SHAREABLES & PLATTERS

SIZZLIN' FAJITAS \$25

Choice of chicken, shrimp, or steak. Serves two.

MUNCHIE PLATTER \$35

Wings, bruschetta, samosas, onion rings, vegetable spring rolls, mini nachos, potato skins, pickles, poppers, and veggie sticks. Serves 2-3.

CHICKEN FINGERS & FRIES \$18

APPETIZER PLATTERS

- Calamari, Bruschetta, Spinach Dip – \$40
- Chicken Wings, Onion Rings, Cheesy Potato Bread with Bacon, Marsala Steak, Deep-Fried Pickles – \$60
- Calamari, Coconut Shrimp, Mussels, Fried Fish, Garlic Bread – \$65
- 10 oz Steak, 3 Mini Burgers, Pork Ribs, Potato Chips – \$89





WINGS

Enjoy our wings tossed in your favorite sauces and packed with flavor. Each order comes with celery sticks, carrots and your choice of ranch or blue cheese dip.

1 POUND \$14

2 POUNDS \$27

1 POUND WITH FRIES \$16

WING SAUCES

Hot, Medium, Mild, Buffalo, Whisky BBQ, Smoky BBQ, Honey Garlic, Caribbean Jerk, Sweet Chili Thai

HOMEMADE SAUCES

Sriracha Honey, Jamaican, Jerk BBQ, Chipotle BBQ, Guinness BBQ, Suicide, Mango Hot, Garlic Parmesan

DUO SAUCES

Cajun Ranch, Hot & Honey, Buffalo Ranch, Sriracha Caesar, Spicy Garlic Parmesan, Dry Cajun, Lemon Pepper, Salt & Pepper, Cayenne Garlic

RIBS AND WINGS

Enjoy crispy wings tossed in your favorite sauce, served with celery, carrots, ranch or blue cheese dip – plus perfectly tender ribs glazed in smoked BBQ sauce.

**RIBS & WINGS
COMBO \$28**

FULL RACK \$24

HALF RACK \$17



BURGERS

All burgers come with fries, a garden salad, or homemade soup.
(Add-ons listed at bottom.)

HOMEMADE TWO-PATTY

SMASHBURGER \$19

Cheddar, lettuce, pickles, onion rings, and house burger sauce.

CLASSIC BURGER \$14

Lettuce, tomato, onion, pickles, and house burger sauce.

AVOCADO SWISS BURGER \$17

Swiss cheese, avocado, lettuce, tomato, and house burger sauce.

LOADED BOX BURGER \$17

Bacon, mushrooms, Swiss cheese, caramelized onions, lettuce, tomato, and pickles.

CANADIAN BURGER \$18

Peameal bacon, cheddar, lettuce, tomato, onions, and pickles.

MUSHROOM SWISS BURGER \$17

Swiss cheese, mushrooms, lettuce, tomato, onion, and pickles.

BACON GOAT CHEESE BURGER

\$20

Bacon, goat cheese, spinach, roasted red peppers, and pickles.

BEYOND MEAT BURGER \$17

Plant-based patty with mushrooms, avocado, feta, lettuce, tomato, onion, and pickles.

SIGNATURE BOX BURGER \$21

Gorgonzola, bacon, onion rings, lettuce, jalapeños, and house burger sauce.

PRIME RIB BURGER \$19

Bacon, mixed cheese, lettuce, tomato, onion, pickles, and house burger sauce.

BACON BRIE BURGER \$22

Bacon, brie, mushrooms, lettuce, tomato, onion, and pickles.

BRIE SMASHBURGER \$20

Crispy onion rings, pickles, lettuce, and house sauce.

BURGER ADD-ONS:

Mushrooms, Jalapeños, Roasted Red Peppers, Sautéed Onions +\$1.49

Avocado, Bacon, Peameal, Ham, Egg, Turkey Bacon, Blue Cheese, Cheddar, Goat Cheese, Swiss, Brie, Feta +\$2.99



WRAPS

Includes fries, garden salad, or homemade soup.

GRILLED VEGETABLE WRAP \$15

Grilled vegetables, lettuce, tomato, mixed cheese, and balsamic glaze.

GRILLED CHICKEN CAESAR WRAP \$16

Chicken, bacon, Parmesan, and Caesar dressing.

CRISPY CHICKEN WRAP \$17

Crispy chicken, lettuce, pickles, tomato, and honey mustard.

BUFFALO CHICKEN WRAP \$17

Breaded chicken tossed in your favorite wing sauce, with lettuce, tomato, cheese, and creamy ranch.

CHICKEN SOUVLAKI WRAP \$17

Chicken souvlaki with tomato, onion, lettuce, and tzatziki.

SMOKED ROAST BEEF PHILLY WRAP \$18

Smoked beef with sautéed onions, peppers, Swiss cheese, and BBQ sauce.

BLT WRAP \$15

Bacon, lettuce, tomato, and mayo.

AVOCADO CHICKEN WRAP \$18

Chicken, spinach, mushrooms, Swiss cheese, tomato, onion, and ranch.

CHICKEN GOAT CHEESE WRAP \$19

Chicken, roasted red peppers, avocado, and lettuce.

HOMEMADE BURGER WRAP —

Beef burger with lettuce, jalapeños, onions, blue cheese, and house sauce.



SANDWICHES

Includes fries, garden salad, or homemade soup.

CHICKEN CLUB SANDWICH \$17

Grilled chicken, bacon, lettuce, tomato, and mayo on rye.

REUBEN SANDWICH \$18

Sliced Reuben beef, Dijon mustard, sauerkraut, and Swiss on rye.

MONTREAL SMOKED BEEF SANDWICH \$18

Smoked beef with mustard on rye.

SMOKED PULLED PORK MELT \$17

Pulled pork with Swiss, caramelized onions, and smoked BBQ sauce on a toasted bun.

BUFFALO CHICKEN SANDWICH \$17

Crispy chicken tossed in sauce with lettuce and tomato on a toasted bun.

ROAST BEEF DIP \$19

Thinly sliced beef cooked in au jus with onions and mushrooms on a baguette.

DUCK & HAM SANDWICH \$22

Duck and ham with caramelized onions, Dijon mustard, Swiss cheese, and house sauce on rye.

GRILLED STEAK SANDWICH \$24

Steak with sautéed onions, mushrooms, and Swiss on chipotle bread.

PEAMEAL BACON SANDWICH \$16

Peameal, mixed cheese, lettuce, tomato, and mayo on a toasted bun.

BLT SANDWICH \$14

Classic bacon, lettuce, and tomato on chipotle bread.

CHICKEN PARMESAN SANDWICH

Breaded chicken with tomato sauce, melted cheese, roasted peppers, and mushrooms on a toasted bun.



SALADS

ADD CHICKEN +\$7 | STEAK +\$10 | SHRIMP +\$8

GARDEN SALAD \$10 / \$13

Spring mix, tomatoes, onions, cucumbers, and balsamic vinaigrette.

CAESAR SALAD \$11 / \$15

Romaine, bacon, Parmesan, and croutons.

COBB SALAD \$

Chicken, tomatoes, romaine, avocado, cucumber, egg, bacon, and blue cheese dressing.

GREEK SALAD \$16 🌿

Romaine, tomatoes, onions, cucumbers, olives, and feta.

GOAT CHEESE SPINACH SALAD \$17 🌿

Spinach, goat cheese, tomatoes, cucumbers, onions, and strawberries with raspberry vinaigrette.



SIDES

French Fries \$6 / \$8

Potato Chips \$7 / \$9

Sweet Potato Fries \$7 / \$9

Onion Rings \$7 / \$9

Veggie Sticks & Dip \$4

Side Gravy \$2.50

ENTRÉES

CHICKEN PARMESAN \$20

Breaded chicken topped with marinara and mozzarella, served with linguine and Alfredo or marinara sauce.

LIVER, BACON & ONIONS \$17

Grilled liver with fried onions, bacon, mashed potatoes, and seasonal vegetables.

HOMEMADE MEATLOAF \$18

Served with mashed potatoes, gravy, fried onions, and vegetables.

JAMBALAYA \$19

Chicken, shrimp, and sausage cooked in Creole sauce over rice or linguine.

MARSALA CHICKEN \$19

Chicken simmered in mushroom Marsala wine sauce with vegetables and mashed potatoes.

CHICKEN SOUVLAKI DINNER \$20

Skewered marinated chicken served with rice, tzatziki, Greek salad, and baked potatoes.

GUINNESS CHICKEN \$19

Chicken with caramelized onions, mashed potatoes, vegetables, and Guinness gravy.



SEAFOOD ENTRÉES

ATLANTIC SALMON

À LA OSCAR \$26

Blackened salmon topped with crab, shrimp, béarnaise, tomato salsa, and vegetables.

TERIYAKI SALMON \$26

Grilled salmon with teriyaki glaze, served with rice and vegetables.

STEAK & LOBSTER TAIL \$52

10 oz New York striploin topped with lobster tail, served with potatoes, vegetables, and peppercorn sauce.

STEAKHOUSE SPECIALTIES

AAA STEAK & LOBSTER TAIL \$52

AAA sirloin with lobster tail, baked potato, and vegetables.

AAA NEW YORK STRIP WITH PEPPERCORN SAUCE \$42

Thick-cut striploin with peppercorn cream, garlic mashed potatoes, and vegetables.

PRIME STEAK & SHRIMP IN BLUE CHEESE SAUCE \$70

Prime steak topped with jumbo shrimp in blue cheese sauce, served with baked potato and vegetables.

PRIME STEAK WITH TRUFFLE & FRIES \$65

Prime steak infused with truffle essence, served with golden fries and garlic-butter herb sauce.

PRIME STEAK WITH RED WINE DEMI-GLACE \$75

Prime steak with demi-glace, fingerling potatoes, and grilled asparagus.



BRITISH FARE

SHEPHERD'S PIE \$18

Ground beef with vegetables topped with mashed potatoes.

STUFFED YORKSHIRE \$20

Yorkshire pudding filled with roast beef, mashed potatoes, gravy, and vegetables.

STEAK & MUSHROOM PIE \$20

Sirloin, mushrooms, onions, and gravy baked in a flaky crust, served with vegetables.

FISH & CHIPS \$13 / \$18

Crispy battered fish with fries (1-piece or 2-piece).

ASIAN WOK OF FAME

VEGETARIAN PAD THAI \$20

Julienned vegetables, egg, wonton, peanuts, green onions, and rice noodles.

Add: Chicken +\$7 / Shrimp +\$8 / Steak +\$10

VEGETABLE STIR-FRY \$16

Onions, peppers, carrots, cabbage, and egg in stir-fry sauce over basmati rice.

Add: Chicken +\$7 / Shrimp +\$8 / Steak +\$10

BOMBAY BUTTER CHICKEN \$20

Tender chicken cooked in creamy tomato-butter sauce, served with basmati rice.

TAMIL CHICKEN CURRY \$16

Traditional curry with tomato, onion, cucumber, yogurt, and basmati rice.

TERIYAKI BOWL \$16

Seasonal vegetables over basmati rice with teriyaki sauce. **Add: Chicken +\$7 / Shrimp +\$8 / Steak +\$10**

THAI BOWL \$16

Vegetables, pineapple, and sweet chili sauce served with basmati rice.

SALMON CURRY BOWL \$26

Salmon and vegetables simmered in red Thai curry, served with basmati rice.



PASTA

GORGONZOLA PENNE \$21

Chicken, shrimp, mushrooms, peppers, spinach, sundried tomatoes, and gorgonzola cream.

OVEN-BAKED CHICKEN PENNE \$19

Chicken, onions, peppers, spinach, and mushrooms in rosé sauce with baked cheese.

SOUTHWEST CHIPOTLE CHICKEN & SHRIMP PASTA \$19

Chicken, shrimp, onions, peppers, mushrooms, and cilantro in chipotle lime cream.

PLAIN PASTA \$14

Choice of penne, fettuccine, or linguine with Alfredo, rosé, or spicy tomato sauce.

Add: Chicken +\$7 | Shrimp +\$8 | Steak +\$10 | Lobster +\$12 | Salmon +\$8 | Duck +\$14

LOBSTER LOVERS PASTA \$30

Fettuccine with lobster tail, shrimp, peppers, spinach, and tomatoes in vodka tomato cream.

CHICKEN CARBONARA \$19

Linguine with chicken, bacon, mushrooms, tomatoes, and scallions in cream sauce.

SEAFOOD LINGUINE \$30

Shrimp, scallops, salmon, mussels, calamari, peppers, and tomatoes in tomato sauce.

PENNE ARRABIATA \$19

Hot Italian sausage, jalapeños, mushrooms, roasted garlic, peppers, and onions in spicy tomato sauce.

MUSHROOM CHICKEN PENNE \$19

Penne with chicken, vegetables, and mushrooms in tomato cream.

JERK CHICKEN PASTA \$19

Fettuccine with jerk chicken, mushrooms, peppers, and sundried tomatoes in jerk cream sauce.

CHICKEN FETTUCCINE ALFREDO \$18

Grilled chicken and mushrooms in Alfredo sauce over fettuccine.

BUTTERNUT SQUASH RAVIOLI \$19

Pan-fried ravioli with leeks, apples, and peppers in brown butter, topped with goat cheese and cashews.

SPAGHETTI & MEATBALLS \$20

Homemade meatballs over spaghetti with tomato sauce.

LOBSTER MAC & CHEESE \$26

Macaroni baked with lobster and creamy Alfredo cheese sauce.

DUCK PASTA \$24

Duck, rapini, pickled chili, and Parmesan in house duck gravy.

