

Starters

Shrimp Cocktail

Blanched Black Tiger Shrimp with a Zesty Chipotle Dipping Sauce
\$16

Wedge Salad

A Classic, served with Cherry Tomatoes, Bacon Bits, Crumbled Feta Cheese drizzled with Ranch Dressing
\$15

Chicken Satays

Grilled Chicken Satays with a Sweet Chili Thai Sauce and Micro Greens
\$19

Kettle Chips Nachos

Kettle Chips layered with Mixed Cheese, Green Onion, and Bacon, drizzled with Zesty Peppercorn Ranch Dressing
\$14

Micro Greens Salad

Micro Greens, Cherry Tomato, Red and Yellow Peppers, Cucumbers, topped with Honey Mustard
\$15

Caesar Salad

Padano Cheese, Croutons and Pancetta Homemade Caesar Dressing
\$11

Duck Confit

Roasted Tender Duck Thigh on a bed of Spinach Cherry Tomato, Grilled Red Onion with an Aged Balsamic Vinaigrette
\$17

Crab Cakes

House Made Crab Cakes with Red Pepper Aioli
\$17

Sweet Potato Plate

Sweet Pommes Frites with a Zesty Chipotle Aioli
\$9

Mains

Crab Mac & Cheese

Fresh Crab Meat with Macaroni Covered in a Rich Creamy Cheese Sauce
\$18

Chicken Fettuccine

Grilled Chicken Breast on a bed of Fettuccine Alfredo topped with Parmesan Cheese
\$19

Buffalo Chicken Wings

Floured Chicken Wings with your choice of Sauce, served with Carrot & Celery Sticks and Blue Cheese dressing
\$16

Steak Sandwich

Tender Flat Iron Steak, grilled to perfection with Sautéed Onions and Peppers, with a roasted Garlic Aioli served with your Pommes Frites
\$15

Prime Rib Burger

Served on a Brioche Bun with Lettuce, Tomato, Onion and Dill Pickles served with Pommes Frites
\$16

Fish & Chips

Beer Battered Haddock Filets with Fresh Cut Fries and House Made Tartar Sauce
\$17

Meat Lovers Flat Bread Pizza

House Made Tomato Sauce on Flatbread with Pepperoni, Bacon, Peameal, adorned with Mozzarella Cheeses
\$16

Desserts

Chocolate Decadent Cake

The name says it all!

Sticky Toffee Pudding

Vanilla Ice Cream, Caramel Sauce

New York Cheesecake

Ask your server for todays selection

Daily Dessert Special

Please ask your server for details

All Desserts \$10

Beverages

Red Wine Glass 6oz/9oz

Cabernet Sauvignon, Woodbridge, Calif.

8/11

Cabernet Sauvignon, Smoking Loon, Calif.

11/14

Black Oak, Reif Estate, Ontario

9/12

White Wine Glass 6oz/9oz

Pinot Grigio, Santa Carolina, Chile

9/12

Chardonnay, Berringer, Calif

9/12

Sauvignon Blanc, Misty Cove, N.Z

12/15

Beer

Bottled/Cans (ml)

Stella Artois/Heineken (330) **8**

Steam Whistle (341)/ Corona (330) **8**

Beaus Lug-Tread (473) **8**

Coors Light/Canadian/Blue (341) **6**

Draught 12oz/20oz

Beaus Lug Tread, largered ale **6/8**

Lake of Bays, Spark House Red Ale **6/8**

Lake of Bays Switchback Pilsner **6/8**

Taxes and gratuities not included/September 2021

*Please inform us of any allergies. We will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.*