

Dinner Menu

Soup

Soup Of The Day

Ever changing, ever delicious

\$4.50

Creamy Potato Bacon Chowder

With diced potato, bacon, and corn

\$4.50

Salads

Caesar

In creamy garlic dressing, with double smoked bacon served with a warm parmesan bread stick

Half \$5.99 or Full \$8.99

Garden

Mixed lettuces with fresh vegetables & sprouts with your choice of dressing

Half \$4.99 or Full \$7.99

Steak & Feta

Steak strips and feta cheese served on mixed greens with fresh veggies & honey dijon dressing

\$11.99

Appetizers

Fresh Cut Yukon Gold Fries

\$2.99

Sweet Potato Fries

Served with spicy chili garlic mayonnaise

\$4.50

Garlic Bread Sticks

Warm garlic bread sticks rolled in parmesan with a side of spicy chili garlic mayonnaise

\$6.99

Loaded Potato Skins

Topped with bacon, sweet onion relish, diced mixed peppers and mixed cheeses,
served with a side of chive sour cream

\$7.99

Black Tiger Shrimp

Gently sautéed with tomato, leeks, and red onion, then simmered in a
spicy tomato sauce with a hint of lime and cilantro

\$9.99

Duck Confit Spring Rolls

Tastefully stuffed with black beans, corn, mixed cheeses and cilantro,
gently fried and served with HP ranch dip

\$8.99

Dinner Menu

Pasta

Chicken Bacon Fusilli

Sliced chicken breast, triple smoked lardons and mixed mushrooms tossed in a delicious cream sauce \$14.99

Black Tiger Shrimp Fettuccini

Sautéed with fresh mixed vegetables and gently tossed with a spicy tomato sauce, then topped with cœst bon goat cheese \$17.99

Sesame Beef Fusilli

Sautéed steak strips with fresh mixed vegetables, ginger & cilantro, topped with feta cheese \$16.99

Fettuccini Alfredo

Gently prepared with a buttery parmesan cream sauce \$12.99
Add chicken \$2.99, beef \$3.99 or shrimp \$5.50

Grilled ANGUS Steaks

All steaks are well aged (minimum 28 days), cut by hand and served with tasty crispy onion rings, and café de Paris butter. Paired with baked potato or rice pilaf and seasonal vegetables.

Ribeye		10oz	\$22.99
New York Strip	8oz	\$17.99	12oz \$24.99
Tenderloin	6oz	\$17.99	8oz \$22.99

Entrées

(All entrees served with freshly baked potato or rice pilaf and seasonal vegetable)

St. Louis Ribs

Braised until they fall off the bone, then finished with our specialty BBQ sauce laced with Pernod or sesame honey garlic.
Half Rack \$15.99 Full Rack \$21.99

Chicken & Ribs

Our fall off the bone ribs paired with grilled chicken breast, gently brushed with our own specialty BBQ sauce \$20.99

Braised Ontario Lamb Shanks

Served with sautéed mushrooms and caramelized onion jus \$19.99

Chicken Breast

Gently grilled and served with a delicious mushroom cream sauce \$14.99

Baked Halibut

Wrapped with bacon and served with grilled lemon and dill spiked creme fraiche on the side \$21.99

Halibut Fish & Chips

Prepared with a light crispy batter, caper remoulade & grilled lemon \$13.99

Prime Rib of Pork

Cut with bone on and grilled, served with freshly sautéed apples and Calvados Demi-glace \$14.99

Atlantic Salmon

Marinated in a citrus gastrique and enhanced with an orange segment salad \$18.99