
STARTERS

Featured Soup **\$8.50**

Made in-house with fresh ingredients

French Onion Soup **\$10.00**

Onions braised in butter, sherry, and beef-chicken stock, topped with Swiss cheese and garlic crouton

Garlic Bacon Cheese Bread **\$16.00**

Bacon, green onions, roasted garlic, and shredded cheddar-mozzarella cheese on a demi-baguette

Classic Poutine **\$15.00**

Hand-cut russet fries, Quebec cheese curds, and our house-made beef gravy

Calamari **\$16.00**

Lightly breaded and served with our house-made kapow sauce on the side

Kapow Shrimp **\$14.00**

Lightly breaded and tossed in our house-made kapow sauce, topped with green onions

Buffalo cauliflower V **\$13.00**

Lightly breaded and tossed in buffalo sauce, served with ranch on the side

Perogies **\$15.00**

Sauteed with onions and bacon, topped with sour cream and green onions

Nachos **\$23.00**

Taco beef, tortilla chips, shredded mozzarella cheddar cheese, corn, black beans, pico de gallo, and salsa

Chicken Fingers **\$16.50**

4 pieces of breaded white meat, with plum sauce
Served with hand-cut russet fries or upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], or side daily soup [4]

Chicken Wings GF **\$20.00**

1 pound lightly dusted and tossed in one of our house-made sauces:
Honey garlic, medium, hot, hot honey, fiery hot, dry rub
Served with hand-cut russet fries or upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], or side daily soup [4]

SALADS

Add oven roasted chicken breast [8]

Caesar salad **\$15.00**

Romaine lettuce, bacon, Caesar dressing, topped with parmesan cheese and balsamic glaze

Greek salad GF **\$15.00**

Romaine lettuce, marinated grape tomatoes, kalamata olives, cucumber, red onion, feta cheese

Fiesta Salad **\$16.00**

Romaine lettuce, avocado, cherry tomatoes, red onion, corn, and black beans, topped with fried tortillas and salsa verde crema

KIDS MENU

Kids Pasta V **\$9.99**

Your choice of tomato sauce or garlic butter

Grilled Cheese V **\$9.99**

On your choice of white, whole wheat, or marble rye bread served with hand-cut russet fries

Chicken Fingers **\$10.99**

3 pieces served with plum sauce and hand-cut russet fries

Naan Pizza **\$10.99**

Naan bread topped with pizza sauce, cheese, and pepperoni

BURGERS

All burgers include hand-cut russet fries or upgrade to one of the following: sweet potato fries[2], Caesar salad[4], Greek salad[4], side daily soup[4], or side poutine[5]

Classic PL Burger **\$20.00**

Lettuce, tomato, pickled onions, dill mayo on a grilled potato scallion bun

Cheese PL Burger **\$22.00**

Cheddar cheese, lettuce, tomato, pickled onions, and dill mayo on a grilled potato scallion bun

Cheese & Bacon PL Burger **\$24.00**

Cheddar cheese, bacon, lettuce, tomato, pickled onions, dill mayo on a grilled potato scallion bun

Black Bean Burger V **\$19.00**

Lettuce, tomato, pickled onions, corn relish, chipotle mayo, on a potato scallion bun

Portobello Hallumi Burger V **\$18.00**

Sundried tomato marinade, arugula, halloumi cheese

SANDWICHES

All sandwiches include hand-cut russet fries or upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], side daily soup [4], or side poutine [5]

Beef Brisket Sandwich \$23.00

Dry rub, slow-cooked brisket, smokey barbecue sauce, melted Swiss cheese, and crispy onion straws on a ciabatta bun

Reuben Sandwich \$21.00

Montreal smoked meat, sauerkraut, melted Swiss cheese, and honey Dijon mustard on toasted marble rye

Club Sandwich \$21.00

Oven-roasted chicken breast, topped with lettuce, tomato, cheddar cheese, bacon, and garlic mayo on a focaccia bun

Jerk Chicken Sandwich \$20.00

Chicken thigh marinated in authentic Jamaican jerk sauce, topped with corn relish, grilled rum-soaked pineapple, and red onion on a potato scallion bun

Pulled Pork Sandwich \$18.00

Slow cooked in our spice blend, topped with smokey barbecue sauce, creamy dill coleslaw, and crispy onion strings

Steak Sandwich \$25.00

6oz skirt steak, sauteed bell peppers and onions, melted mozzarella cheese on a toasted ciabatta bun

Buffalo Crispy Chicken Sandwich \$21.00

Marinated chicken in our house-made buffalo sauce, crispy breading, with pickles, creamy dill coleslaw, buffalo sauce, and chipotle mayo on a potato scallion bun

DESSERTS

New York Style Cheesecake \$9.00

Traditional New York cheesecake with your choice of strawberry, blueberry, or chocolate sauce

Carrot Cake \$9.00

Spice cake, with shredded carrots and cream cheese icing

Sticky Toffee Pudding \$9.00

Date-infused sponge cake, topped with butter brown sugar sauce and a scoop of French vanilla ice cream

Triple Chocolate Brownie \$9.00

White, dark, and milk chocolate chips in a rich brownie with a scoop of French vanilla on top

MAINS

Fish and Chips \$21.00

Tempura battered haddock, served with hand-cut russet fries, tartar sauce, and coleslaw on the side
Upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], or side daily soup [4]

Chicken alla Cacciatore \$25.00

Breaded chicken breast, topped with marinara sauce and cheese blend, served atop our cacciatore-style noodles

Chicken Chasseur \$29.00

Half chicken braised in a white wine demi mushroom sauce, served with potato and daily vegetables

Porchetta \$32.00

Breaded bone-in pork, stuffed with spinach, Swiss cheese, and sauteed onions, served with potato and daily vegetables

Ribs

Full Rack \$31.00

Half Rack \$23.00

House-made spice rub, smokey barbecue sauce, served with hand-cut russet fries, or upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], or side daily soup [4]

Maple Chipotle Salmon \$31.00

Atlantic salmon, marinated in our house-made maple chipotle sauce, served with white rice and daily vegetables

Pickarel \$29.00

Lightly floured, pan-fried, served with potato and daily vegetables

Chicken Farfalle \$23.00

Chicken breast, bow-tie pasta, and sundried tomatoes in a pesto cream sauce served with a slice of garlic toast

Butter Chicken \$27.00

Marinated chicken simmered in butter chicken sauce, served over rice with a side of toasted garlic naan

Vegan Noodle Bowl V \$21.00

Rice noodles with sauteed red peppers, red onions, tofu, and carrots in a ginger mint hoisin sauce, topped with green onion, sesame seeds, and crispy king oyster mushroom

Tacos \$15.00

Choice of crispy fish or shrimp, topped with creamy dill coleslaw, watermelon radish, and kapow sauce in a soft taco shell. Served with hand-cut russet fries or upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], or side daily soup [4]