

APPETIZERS

BRUSCHETTA \$12 🌿

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

MOZZARELLA STICKS \$12 🌿

Crispy mozzarella sticks served with homemade marinara sauce.

CAJUN DEEP-FRIED PEROGIES \$12

Perogies stuffed with potato and cheddar cheese. Tossed with Cajun spice and served with sour cream.

CRISPY & CREAMY LOADED PEROGIES \$17

Deep-fried perogies 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 battered in coconut shreds. 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

Breaded deep-fried chicken bites tossed in sweet Thai chili sauce, served 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 seasoned with the Cajun spice, cooked with garlic butter, topped with mixed cheese, and baked to perfection. 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 simmered in a 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 golden fries layered with cheese curds and succulent chicken bites, all generously smothered in our rich, creamy butter chicken sauce. A mouth-watering fusion of classic poutine and bold Indian flavours.

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

Served on a hot skillet with sautéed peppers and onions. Comes with warm tortillas, fresh salsa, sour cream, and your choice of 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 and Spinach Dip **\$40**

Chicken Wings, Onion Rings, Cheesy Potato Bread with Bacon, Marsala Steak and Deep-Fried Pickles **\$60**

Calamari, Coconut Shrimp, Mussels, Fried Fish and Garlic Bread **\$65**

10 oz Steak, 3 Mini Burgers, Pork Ribs and Potato Chips **\$89**





WINGS

Enjoy our wings tossed in your favourite sauce and packed with bold flavour. Each order is served with celery sticks, carrots, and your choice of dill, 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 our crispy, flavourful wings tossed in your favourite sauces, served with fresh celery sticks, carrots, and a side of fries. Pair them with tender, fall-off-the-bone ribs coated in our homemade smoked BBQ sauce. Perfect for sharing or savouring solo, this combo brings bold flavours and satisfying sides to your table.

**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.)

Upgrade to onion rings, or sweet potato fries for 3.

Upgrade to French onion soup, poutine for 4

HOMEMADE TWO-PATTY

SMASH BURGER \$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, mushroom, Swiss cheese, caramelize onion, lettuce, tomato, pickle with homemade burger sauce.

CANADIAN BURGER \$18

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

MUSHROOM SWISS

BURGER \$17

Mushroom, Swiss cheese, lettuce, tomato, onion, pickle with homemade burger sauce.

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

All wraps come with fries, a garden salad, or homemade soup.

Upgrade to onion rings, or sweet potato fries for 3.

Upgrade to French onion soup, poutine for 4

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 signature sauce, with lettuce, tomato, and mixed cheese. Drizzled with creamy ranch sauce.

CHICKEN SOUVLAKI

WRAP \$17

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

SMOKED ROAST BEEF

PHILLY WRAP \$18

Smoke-roasted beef, sautéed onion, peppers with Swiss cheese, and BBQ sauce.

BLT WRAP \$15

Bacon, lettuce, tomato, and mayo.

AVOCADO CHICKEN

WRAP \$18

Chicken, spinach, mushrooms, Swiss cheese, tomato, and onion in our ranch sauce.

CHICKEN GOAT CHEESE

WRAP \$19

Chicken, roasted red peppers, avocado, and lettuce.

HOMEMADE

BURGER WRAP \$15

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



SANDWICHES

All sandwiches come with fries, a garden salad, or homemade soup.

Upgrade to onion rings, or sweet potato fries for 3.

Upgrade to French onion soup, poutine for 4

CHICKEN CLUB

SANDWICH \$17

Grilled chicken, bacon, lettuce, tomato, regular mayo on rye bread.

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, Swiss cheese, caramelized onion, smoked BBQ sauce. Served on toasted burger 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 meat, ham, caramelized onion, Dijon mustard, Swiss cheese in a box homemade sauce rye bread.

GRILLED STEAK

SANDWICH \$24

Cooked onion, mushroom, Swiss cheese on a 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 **Small \$6 | Large \$8**

Potato Chips **Small \$7 | Large \$9**

Sweet Potato Fries **Small \$7 | Large \$9**

Onion Rings **Small \$7 | Large \$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 smoky andouille sausage mixed with Creole sauce served on a bed of rice or linguine pasta.

MARSALA CHICKEN \$19

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

CHICKEN SOUVLAKI DINNER \$20

Skewered marinated pieces of chicken served on top of a bed of rice. Served with tzatziki, Greek salad, and Greek 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

Expertly grilled to perfection and served with premium accompaniments.

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

Julienne Vegetable, egg, wonton, peanut, green onion, rice noodle

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

Julienne seasonal vegetables serve with basmati rice

Add: Chicken \$7, Shrimp \$8, Steak \$10

THAI BOWL \$16

Seasonal vegetables pineapple and sweet chili sauce serve with basmati rice. **Add: Chicken \$7, Shrimp \$8, Steak \$10**

SALMON CURRY BOWL \$26

Seasonal vegetable and Salmon cooked with red Thai curry sauce. Served with basmati rice.



PASTA

All our pastas are served with warm, buttery garlic bread.

GORGONZOLA PENNE \$21

Chicken, shrimp, mushrooms, peppers, spinach, sun-dried 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 sun-dried tomatoes in jerk cream sauce.

CHICKEN FETTUCCHINE

ALFREDO \$18

Grilled chicken, mushrooms with alfredo sauce. Served with fettuccine noodles.

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

Pickled chili, rapini, Parmesan cheese with homemade duck gravy.

