
WEEKLY SPECIALS

SUNDAY

SENIOR'S NIGHT

enjoy 15% off your total bill (before tax, excluding alcoholic drinks & mocktails) – available to guests 55 and older.

MONDAY

VEAL CUTLET

two 4 oz. breaded veal cutlets served with mashed potatoes, sautéed vegetables and gravy. **23**

TUESDAY

PRIME RIB

cut to order and finished on the grill, served with a side of horseradish, sautéed vegetables, and your choice of side. 8 oz. **38** | 10 oz. **45**

add an extra oz. +4 per oz.

WEDNESDAY

PRIME RIB BURGER

7 oz. prime rib patty, charbroiled and served on a toasted sesame bun with mayo, lettuce, tomatoes, onions and pickles. **16**

*add sautéed onions or mushrooms +3 | bacon +3
swiss cheese +3 | cheddar cheese +2*

THURSDAY

ROAST BEEF DINNER

5 oz. house roasted beef, served with sauteed vegetables, mashed potatoes and gravy. **23**

add an extra 5 oz. portion of house roasted beef +8

FRIDAY

8 OZ. RIB EYE

tender and flavourful, this boneless cut has extra marbling, charbroiled and served with brandy sauce, sautéed vegetables and your choice of side. **43**

SATURDAY

\$1 CHICKEN WINGS

our special marinated wings deep fried to order plain, salt and pepper, bbq, teriyaki, hot, honey garlic, or sweet chilli – served with ranch dipping sauce. min. order of 8, maximum order of 16. dine-in only.

APPETIZERS

CALAMARI BITES

7 oz. fire cracker calamari served with tartar sauce and lemon wedges. **21**

STEAK & POTATO BITES

4 oz. steak sautéed with onion, garlic and potato, served with bbq dipping sauce. **18**

TEMPURA PRAWNS

7 tempura battered prawns deep fried and served with tempura sauce. **19**

SHRIMP GYOZA

7 asian flavour shrimp stuffed dumplings served with sweet chilli sauce. **17**

PEI MUSSELS

one pound of steamed mussels, finished with your choice of white wine or marinara sauce served with garlic toast. **21**

CHICKEN WINGS

1 lb of our special marinated wings deep fried to order plain, salt and pepper, bbq, teriyaki, hot, honey garlic, or sweet chilli – served with ranch dipping sauce. **18**

BALSAMIC BRUCHETTA

fresh tomato, red onion, basil, garlic, olive oil and a splash of balsamic vinegar, tossed and served with toasted baguette slices. **14**

CRAB & CHEDDAR JALAPEÑO BITES

8 breaded crab and cheddar deep-fried bites served with tartar sauce. **18**

COLD VEGETABLE BOWL

fresh cauliflower, carrot, broccoli, celery, cucumber and tomato served with ranch dipping sauce. **14**

CHICKEN STIPS

4 crispy breaded chicken strips golden fried and served with french fries and a side of tangy plum sauce. **22**

 gluten-friendly option available: menu items may contain gluten due to cross contamination – guests are encouraged to consider this information in light of their needs.

 contains nuts

 vegetarian

taxes & gratuity are not included in menu prices

SOUP & SALAD

SOUP OF THE DAY

ask your server about our soup of the day, served with crackers. 9 oz. **6** | 14 oz. **10**

BEEF STEW

cubed beef sautéed with onions, garlic, carrots, celery, fresh tomatoes, mushrooms and potato, then braised in red wine and beef stocked – seasoned with fresh thyme, salt and pepper, and served with baguette bread. **14**

CAESAR SALAD

served with parmesan cheese. starter **10** | main (includes garlic bread) **17**

*add 6 oz. roasted chicken +**10** | six prawns +**10** | 6 oz. salmon fillet +**21***

TOSSED GREEN SALAD

fresh greens, sliced cucumbers, carrots and tomatoes, served with our classic balsamic vinaigrette. starter **10** | main **17**

TACO BOWL SALAD

served in a large taco shell, iceberg lettuce, fajita seasoned chicken, corn, kidney beans, bell peppers, shredded jack cheese and a hardboiled egg – salsa and sour cream on the side. **24**

STEAKS

we proudly serve 21-day aged AAA Canadian Beef steaks, carefully selected for their exceptional flavour and tenderness – each steak is cooked to perfection, just the way you like it, served with sautéed vegetables and your choice of side

PRIME RIB

slow roasted prime rib, cut to order and finished in the grill, served with horseradish, sautéed vegetables and your choice of side. 8 oz. **46** | 10 oz. **53**

*add an extra oz. +**4** per oz.*

8 OZ. RIB EYE

tender and flavourful, this boneless cut has extra marbling, charbroiled and served with brandy sauce, sautéed vegetables and your choice of side. **53**

*add an extra oz. +**4** per oz.*

7 OZ. BEEF STRIPLOIN

charbroiled alberta beef striploin, served with brandy sauce, sautéed vegetables and your choice of side. **44**

*add an extra oz. +**4** per oz.*

PASTA

 *substitute for gluten free pasta +2*

SPAGHETTI BOLOGNAISE

spaghetti with house made meat sauce, served with garlic toast. **24**

add four meatballs +12

PENNE ALA POLO FUNGI

chicken breast sautéed with mushrooms in alfredo sauce, tossed in penne pasta, served with garlic toast. **26**

PENNE PRIMAVERA

onion, pepper, mushroom, tomato, garlic and spinach sautéed in olive oil, tossed in tomato sauce, served with garlic toast. **23**

BEEF CANNELLONI

three beef cannelloni served with mushroom sauce and parmesan cheese, served with garlic toast. **26**

BURGERS & SANDWICHES

served with your choice of soup, hand cut fries, tossed green salad or caesar salad

7 OZ. AAA STRIP LOIN STEAK SANDWICH

charbroiled and served with sautéed onions and garlic toast. **33**

ROASTED BEEF SANDWICH

toasted baguette with butter and sliced roast beef, sautéed mushroom and onion, baked with cheddar cheese and served with au jus. **23**

BUFFALO CHICKEN WRAP

4 oz. breaded chicken breast tossed in hot sauce with romaine lettuce, tomatoes, and swiss cheese wrapped in a flour tortilla, served with ranch dipping sauce. **21**

SINGLE CHICKEN CLUB HOUSE

texas toast with mayo, lettuce, tomatoes, cheddar cheese, grilled chicken breast and bacon slices. **21**

PRIME RIB BURGER

5 oz. prime rib patty, charbroiled and served on a toasted sesame bun with mayo, lettuce, tomatoes, onions and pickles. **21**

*add sautéed onions or mushrooms +3 | bacon +3
swiss cheese +3 | cheddar cheese +2 | extra patty +9*

MAINS

ATLANTIC SALMON

salmon filet, oven seared with maple glaze, served with vegetables and your choice of potatoes or rice.

8 oz. 43 / 6 oz. 36

add an extra 8 oz. fillet +28

ROASTED BEEF

5 oz. house roasted beef, served with sautéed vegetables, mashed potatoes and gravy. **28**

add an extra 5 oz. portion of house roast beef +8

GRILLED PORK CHOPS

two 5 oz. bone-in grilled pork chops, baked with a creamy mushroom sauce and cheddar cheese, served with sautéed vegetables and baby roasted potatoes. **36**

BUTTER CHICKEN

6 oz. tender chicken breast simmered in house made butter chicken sauce, served with asian green salad and your choice of rice or pita bread. **36**

VEAL CUTLET

two 4 oz. breaded veal cutlets served with mashed potatoes, sautéed vegetables and gravy. **29**

CHICKEN PARMIGIANA

butterflied chicken breast, lightly battered with egg, parmesan and herbs, pan-fried then oven baked with tomato sauce, mozzarella, and parmesan. Served with spaghetti napolitana and garlic toast. **28**

FISH & CHIPS

two pieces of cod hand dipped in batter, deep fried and served with our house made coleslaw, tartar sauce, hand cut fries and lemon wedges. half order **19** | full order **27**

add a single piece of fish +9

GINGER BEEF STIR FRY

tender strips of lightly battered beef, sautéed with seasonal vegetables and fresh ginger sauce, served with your choice of rice or rice noodles. **31**

CHICKEN TERIYAKI STIR FRY

sliced chicken breast, sautéed with seasonal vegetables, teriyaki sauce, and served with your choice of rice or rice noodles. **25**

vegetable stir fry, 23, substitute by request – ask your server for more details

PIZZA

 *substitute for gluten free pizza +2*

CHICKEN BACON

ranch, sautéed chicken, mushroom, bacon and bbq sauce baked with mozzarella cheese. **35**

COWBOY

pizza sauce, ham, pepperoni, bacon and sausage topped with mozzarella cheese. **35**

MAKE YOUR OWN PIZZA

customize your very own pizza – 12 in. pizza crust with pizza sauce and cheese. **20**

*add onions +2 | peppers +2 | tomatoes +2 | mushrooms +3 | baby spinach +3 | sliced olives +2 | 3 oz. of cheese +5
ham +5 | pepperoni +5 | sausage +5 | 3 oz. of chicken +5 | 3 oz. of bacon +5*

EXTRAS

MASHED POTATOES **6**

BAKED POTATO **4**

GRAVY **3**

BACON BITS **4**

SAUTÉED MUSHROOMS **4**

SAUTÉED ONIONS **3**

VEGETABLES **5**

ONION RINGS **9**

HAND CUT FRIES **5**

POUTINE **8**

RICE **3**

COLESLAW **2**

6 OZ. SALMON FILLET **21**

SIX PRAWNS **10**

CHICKEN BREAST **10**

PITA BREAD **2**

SINGLE PIECE OF GARLIC TOAST **1**

PARMESAN CHEESE **3**

2 OZ. SOUR CREAM **3**

2 OZ. SALSA **3**

POUTINE

our poutine menu features meal-size creations made with fresh hand-cut fries, house-made gravy, and your choice of traditional cheese curds or cheddar cheese

BACON & SOUR CREAM POUTINE

bacon, sour cream, and green onion. **23**

BREADED CHICKEN POUTINE

6 oz. breaded chicken strips. **22**

BURGER POUTINE

7 oz. prime rib burger patty. **24**

CLASSIC POUTINE

your classic poutine. **13**

CHORIZO POUTINE

5 oz. chorizo sausage and sautéed onions. **21**

STEAK POUTINE

5 oz. AAA steak. **27**

DESSERTS

BANANA SPLIT

a classic old-fashioned banana split, freshly made with creamy ice cream, toppings, and nostalgic charm. **11**

TRIPLE CHOCOLATE MOUSSE CAKE

a rich triple chocolate mousse cake served with whipped cream and chocolate sauce. **13**

APPLE PIE

warm, comforting apple pie served with vanilla ice cream, fluffy whipped cream, and a drizzle of caramel sauce. **11**

CRÉME BRÛLÉE

fresh house-made classic vanilla crème brûlée featuring a silky custard base and a crisp caramelized sugar topping. **10**

ICE CREAM

your choice of vanilla, strawberry or chocolate.
2 per scoop.

BEVERAGES

COFFEE **3.5**

TEA **3.5**

black teas: english breakfast, earl grey, orange pekoe, cardamom chai
green + herbal teas: green tea, peppermint, chamomile, herbal tea

HOT CHOCOLATE **3.5**

JUICE 8 OZ **4** | 12 OZ **4.5**

apple, orange, cranberry, tomato, clamato

POP **4**

root beer, iced tea, ginger ale, sprite, coca cola, diet coke – free refills

MILK 8 OZ **3.5** | 12 OZ **4**