# **STARTERS**

#### samosa

FRESH IN-HOUSE MADE TRADITIONAL SAMOSAS FILLED WITH LOCAL VEGETABLES SERVED WITH CHUTNEY. 9

#### street side tacos

SPICY ANCHO CHICKEN, BEEF, MUSHROOMS OR CRISPY COD, WARM FLOUR TORTILLAS, SHREDDED CABBAGE, PICO DE GALLO, RANCH & CILANTRO AIOLI DRESSING. 15

# buffalo popcorn shrimp

A BASKET OF SPICY JALAPENO BREADED SHRIMP SERVED WITH SWEET THAI CHILI SAUCE. 16

# hot spinach & artichoke dip

SERVED WITH WARM HOUSE MADE TORTILLA CHIPS. 15

#### reuben sliders

PASTRAMI, DIJON, SWISS CHEESE, SAUERKRAUT, 1000 ISLAND DRESSING ON MINI BRIOCHE BUNS. 15

# breaded chicken strips & fries

CRISPY BREADED CHICKEN STRIPS SERVED WITH CARROTS AND CELERY STICKS. CHOICE OF PLUM OR HONEY MUSTARD SAUCE. 17

# jamaican steak bites

TENDER MARINATED STEAK CHUNKS, GRAPE TOMATOES, CRISPY WONTON CHIPS, GREEN ONIONS, CRISS CROSS FRIES. 16

# mozzarella sticks

SERVED WITH RANCH. 14



# signature platter

CHICKEN WINGS, FRESH VEGETABLES, PORK BITES AND SPRING ROLLS, SERVED WITH RANCH, HOT AND PLUM SAUCE FOR DIPPING. 28

# classic poutine

A MOUND OF FRENCH FRIES COVERED IN HOME MADE GRAVY WITH CHEESE CURDS. 13.50

# rock salt & pepper pork bites

DEEP FRIED BONELESS PORK SERVED WITH FRENCH FRIES AND PLUM OR HONEY GARLIC SAUCE. 16

#### salmon sliders

GRILLED SALMON, CAJUN SPICE, KIMCHI, TARTAR SAUCE. 19

# deep fried pickles

served with Ranch. 13
platter of sweet potato fries

SERVED WITH CHIPOTLE AIOLI . 10

platter of french fries.9

# platter of onion rings

SERVED WITH RANCH . 10

# vegetarian spring rolls

CRISP & TENDER, SERVED WITH FRESH VEGETABLES ALONG
WITH PLUM SAUCE. 15

#### waffle nachos

OUR DELICIOUS WAFFLE FRIES COVERED IN MELTED CHEESE GREEN ONION AND JALAPENOS WITH PICO DE GALLO & SOUR CREAM ON THE SIDE. 16

#### quesadilla

FLOUR TORTILLA, CHEDDAR CHEESE, GREEN ONIONS, TOMATO, JALAPENO, BLACK OLIVES, PICO DE GALLO & SOUR CREAM. 16

Add Grilled Chicken 6

#### chicken wings

CHOICE OF EXTRA HOT, HOT, SWEET HEAT, SMOKE HOUSE, HOT TERIYAKI, HONEY GARLIC, CARIBBEAN JERK SAUCE, DRY CAJUN, HONEY HOT, LEMON PEPPER OR SALT & PEPPER. 17

Add Extra Sauce. 1.50

# stuffed potato skins

GOLDEN BROWN RUSSET SHELLS, BACON, CHEDDAR CHEESE, GREEN ONIONS WITH PICO DE GALLO & SOUR CREAM ON THE SIDE. 15

#### nachos

CORN TORTILLA CHIPS, MELTED CHEDDAR CHEESE, JALAPENO, GREEN ONIONS, OLIVES. SERVED WITH PICO DE GALLO, SOUR CREAM. S 17 / L 24

Add Guacamole, 4.50 Add Spicy Beef or Chicken or Chorizo 6.50

# feature SOUPS & SALADS

# tomato basil soup

soup

SERVED WITH GRILLED BAGUETTE. 10

#### wor wonton soup

BBQ PORK, TIGER PRAWNS, WONTONS, FRESH BROCCOLI, GREEN ONIONS, CARROTS & SESAME OIL. 17

#### seasonal house salad

ORGANIC GREENS, ROMAINE, GRAPE TOMATOES, CUCUMBER, CARROTS, DRIED CRANBERRIES, PARMESAN, PUMPKIN SEEDS, HOUSE RANCH OR BALSAMIC DRESSING.

S 11 / L 15

# cajun beef chopped salad

GRILLED MARINATED BEEF, ORGANIC GREENS, AVOCADO, GRAPE TOMATOES, RED PEPPER, CUCUMBERS, CRISPY ONIONS, FETA CHEESE, BALSAMIC DRESSING. 21

#### tex-mex chicken salad

GRILLED CHICKEN, ORGANIC GREENS, AVOCADO, ROASTED CORN, FETA CHEESE, DRIED CRANBERRIES, PICO DE GALLO, HICKORY TORTILLA STRIPS, HONEY LIME VINAIGRETTE. 21

#### salmon salad

A GRILLED SALMON , ORGANIC GREENS, CARROTS, CUCUMBERS, DRIED CRANBERRY, TOMATO, ORANGE SLICES, CREAMY MANDARIN ORANGE DRESSING. 23



#### caesar salad

CRISP ROMAINE LETTUCE, RICH HOUSE MADE CAESAR DRESSING, SHREDDED PARMESAN AND SOURDOUGH GARLIC CROUTONS. S 10 / L 14

# BREAKFAST

Served from 11am to 2 pm. Add extra items (Ham, Bacon, Sausage, Egg) \$3 each, Nachos Cheese \$2. Additional toast for \$1.50

### carpenters's breakfast

TWO EGGS, HASH BROWNS, TOAST. 9

#### french toast

THREE SLICES OF TOAST TOPPED WITH BUTTER.
ICING SUGAR & MAPLE SYRUP. 14

# HAPPY HOUR

3 to 6 & 9 to close

STREET SIDE TACOS 13 REUBEN SLIDERS 13 HOT SPINACH DIP 13 CHICKEN WINGS 14

# eggs benny

TOASTED ENGLISH MUFFIN, TOPPED WITH POACHED EGGS, HAM & HOLLANDAISE SAUCE. SERVED WITH HAND-CUT HASHBROWNS. 14

### pastrami hash

TOPPED WITH POACHED EGG, SAUTED ONIONS, BELL PEPPERS, GREEN ONIONS & HOLLANDAISE SAUCE. 16

### grizzly breakfast

TWO EGGS, HASH BROWNS, BACON, SAUSAGE, BLACK FOREST HAM & TOAST. 16



# SANDWICHES & WRAPS

All Sandwiches are served with fries or soup

Upgrade to salad for \$3, substitute yam fries, poutine, caesar salad or mashed potatoes for \$5

#### the reuben

CLASSIC CORNED BEEF, SAUERKRAUT, SWISS CHEESE. DIJON. THOUSAND ISLAND, GRILL ON RYE BREAD. 16

#### beef dip

SLOW COOKED AAA BEEF, BEER BRAISED ONIONS & MUSHROOMS. AU JUS. 18.50

#### traditional clubhouse

ROASTED TURKEY, SMOKED BACON, LETTUCE, RIPE TOMATO MAYO ON CRANBERRY SOURDOUGH. 17

# philly cheese steak

BEEF TENDER LOIN TOPPED WITH MUSHROOMS, ONIONS
BELL PEPPERS, CHEESE. 21

### ancho chicken wrap

GRILLED CHICKEN BREAST SMOTHERED IN ANCHO SPICY SAUCE, ROASTED CORN, ORGANIC GREENS, CHEDDAR, CRISPY ONIONS, RANCH, CILANTRO AIOLI. 18

#### buttermilk fried chicken sandwich

FRESH DOUBLE DIPPED FRIED CHICKEN BREAST, SWISS CHEESE, SLAW, TOMATO, LETTUCE, SUN DRIED TOMATO, AIOLI. 19.50

# pulled pork sandwich

MARINATED IN HOUSE MIX SAUCE, TOPPED WITH WET SLAW & BBQ DRIZZLE. 19.50



# buffalo chicken wrap

CRISPY CHICKEN BREAST TOSSED IN HOT SAUCE WITH DICED TOMATO, RED ONIONS & LETTUCE. 17.50

#### greek chicken wrap

CHICKEN, BELL PEPPERS, RED ONIONS, CUCUMBER, TOSSED IN GREEK FETA DRESSING. 17.50

# **BURGERS**

Served on brioche bun with your choice of fries or soup.

Upgrade to salad for \$3, substitute yam fries, onion rings, poutine, caesar salad or mashed potatoes for \$5

# blackened salmon filet burger

CAJUN SPICED SALMON FILET, TARTAR SAUCE, SLAW, LETTUCE, TOMATO. 20.50

# swiss mushroom burger

FRESH GROUND CHUCK, MUSHROOMS, SWISS CHEESE TOMATO, LETTUCE, PICKLE, ROASTED GARLIC AND ROSEMARY AIOLI. 18.50

# the veggie burger

OUR DELICIOUS VEGGIE PATTIE, LETTUCE, TOMATO, PICKLE FINISHED WITH OUR SUNDRIED TOMATO AIOLI ON A BRIOCHE BUN. 16.50



# signature burger

FRESH GROUND CHUCK, CHEDDAR, ROSEMARY & ROASTED GARLIC AIOLI, SMOKED BACON, CRISPY ONIONS, LETTUCE, TOMATO, PICKLE.19.50

#### california chicken burger

GRILLED CHICKEN BREAST, SMOKED BACON, WHITE CHEDDAR, JALAPENO, SUNDRIED TOMATO, AIOLI, GUACOMOLE. 18.50

# hawaiian chicken burger

GRILLED CHICKEN BREAST, FRESH PINEAPPLE RING, RED ONION CILANTRO AIOLI, LETTUCE, TOMATO WITH TERIYAKI SAUCE.
18.50

# tuscan chicken burger

GRILLED CHICKEN BREAST, SUNDRIED TOMATO AIOLI, AVOCADO, LETTUCE, TOMATO, CRISPY ONIONS. 18.50

# the backyard burger

FRESH GROUND CHUCK, LETTUCE, TOMATO, PICKLE, ROASTED GARLIC AND ROSEMARY AILOI. 17 Add cheese 2.50, Add avocado or 2 pieces of bacon 3

# **ENTREES**

# fish & chips

PACIFIC COD HAND DIPPED IN OUR HOUSE BATTER SERVED WITH A MOUND OF FRIES AND TARTAR SAUCE COLESLAW. 1PC 15. 2PC 20

#### smoked bacon mac & cheese

THREE CHEESE CREAM SAUCE COVERED IN PARMESAN AND SMOKED BACON SERVED WITH GARLIC TOAST. AND TOPPED WITH GREEN ONIONS. 17.50

#### perogies & chorizo

POTATO & CHEESE STUFFED, CHORIZO SAUSAGE, SOUR CREAM & HOUSE SALAD, SERVED WITH SAUTE ONIONS.

AND TOPPED WITH GREEN ONIONS. 19

#### butter chicken

JUICY FRESH TANDOORI CHICKEN PIECES SIMMERED IN TRADITIONAL BUTTER CHICKEN SAUCE SERVED WITH A MOUND OF BASMATI RICE AND NAAN. 19 Extra Naan 2.50

# chicken & broccoli penne pasta

GRILLED CHICKEN BREAST WITH MUSHROOMS, BROCCOLI, SUN DRIED TOMATO CREAM SAUCE SERVED WITH GARLIC TOAST. 20

#### 6 oz. aa top sirloin dinner

OUR SIGNATURE TOP SIRLOIN GRILLED TO YOUR LIKING SERVED WITH SEASONAL VEGETABLES, MASHED POTATOES, GARLIC TOAST & HOUSE MADE GRAVY. 24 Add Prawn \$8

\*\*IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM THE MEMBER OF THE STAFF

# blackened chicken pasta

CAJUN SPICES, FETTUCCINE, ROSE SAUCE SERVED WITH GARLIC TOAST. 20

# teriyaki vegetarian stirfry

SEASONAL VEGETABLES COOKED IN TERIYAKI ASIAN
SAUCE ON A MOUND OF RICE TOPPED WITH SESAME SEEDS. 19
Add Chicken \$5 Add Prawn \$8

# **DESSERT**

# tower of power new york style cheesecake

STRAWBERRY COMPOTE, WHIPPING CREAM & CHOCOLATE
SHAVINGS. 10

#### brownie

BAKED TO PERFECTION SERVED WITH A SCOOP OF ICE CREAM. 10

#### warm apple crumble

BAKED TO PERFECTION SERVED WITH A SCOOP OF FRENCH VANILLA BEAN ICE CREAM. 10