

Starters

CALAMARI

Lightly breaded and fried, tossed in lemon pepper, served with tzatziki dip. \$13½

POT STICKERS

Pan fried chicken and pork dumplings, served with house made Zen hot sauce. \$12½

PORK DRY RIBS

Breaded, deep fried, tossed in garlic butter and oregano, served with tzatziki dip. \$11½

ROAST BEEF YORKIES

Slow roasted beef, shredded and simmered with red wine au jus, stuffed in classic mini Yorkshire topped with Swiss cheese. \$14½

TRIO OF FRIES

PICK 3: Home fries, Waffle Fries, Chippers, Sweet Potato, Pickle Fries, Root Mix.

PICK 3: Ranch, Chipotle Mayo, Siracha Mayo, Gravy, Burger Sauce, Garlic Aioli. \$12

NACHOS

House-made tortilla chips topped with three cheeses, tomatoes, green onions, jalapeños, banana peppers and black olives. Served with house-made roasted tomato salsa, guacamole & sour cream.

Half \$10

Full \$18

Add Spicy Beef or Chicken \$3

WINGS

One pound lightly breaded wings, tossed in your choice of sauce or spice rub.

Served with celery, carrot sticks & ranch dip. \$14½

SPICE RUBS:

Salt & Pepper

Lemon Pepper

Cajun

SAUCES:

Buffalo Hot

Chipotle BBQ

Honey Garlic

Teriyaki

FLATBREAD

Butter Chicken Flat Bread. \$13

Cherry Tomato Basil Mozzarella Flat Bread. \$11

SAMBUCA GLAZED SHRIMP

Sambuca glazed shrimp in creamy dill sauce, served with garlic toast. \$16

SPINACH ARTICHOKE DIP

Warm spinach and artichoke cheese dip, served with tri coloured corn chips. \$11½

Salad

ASIAN NOODLE

Mixed greens, cabbage mix, red and green onion, red pepper, carrots, tossed with house made oriental dressing and rice noodles, topped with roasted cashews. \$13½

CAESAR

Romaine lettuce, crumbled smoked bacon, parmesan cheese and herbed croutons, tossed in Caesar dressing. Served with grilled garlic bread and a lemon wedge.

Half \$7

Full \$12½

CALIFORNIA SAN MATEO

Organic greens, fresh berries, toasted cashews, feta, with honey mustard dressing.

Half \$7

Full \$13½

CHEF'S UPSIDE DOWN COBB

Iceberg and Tuscan lettuce layered with carrot, cucumber, cherry tomatoes, Avocado, roasted chicken, bacon, blue cheese and chives.

Served with herb vinaigrette or choose your own dressing.

Half \$7

Full \$14

GRILLED TEX MEX GREENS

Grilled Cajun chicken breast, romaine, mesa bean mix, tricolour corn tortilla chips, salsa, cheddar mix cheese, drizzled with sour cream. \$13½

ADD ON TO ANY SALAD

Chicken \$3

Garlic Shrimp Skewer \$4



From the Pan

BOW TIE PASTA

Pasta tossed in roasted garlic tomato sauce and finished with fresh spinach, served with garlic toast. \$16

TERIYAKI BOWL

Beef or chicken, peppers, broccoli, red onion and sugar snap peas, stir fried in house made teriyaki.

Served on your choice of rice, rice noodles or quinoa. \$17

BUTTER CHICKEN.

Tandoori marinated chicken, grilled and simmered in rich onion ,tomato, cashew nut cream gravy, medium spiced.

Served with steamed rice, mint chutney and naan. \$17

Mains

BACON WRAPPED CHICKEN BREAST

Farm raised, free range chicken breast, wrapped with bacon.

On a bed of veg rice pilaf and white wine mushroom cream sauce. \$21

ATLANTIC SALMON

Roasted and topped with sautéed julienne vegetables and grilled half lemon.

Served with rice pilaf and seasonal vegetables. \$26



Burgers

ALL BURGERS COME WITH CHOICE OF SIDE.

CHEESE BURGER

Flame broiled 7oz pure ground chuck patty, with cheddar cheese, mustard, mayonnaise, lettuce and tomato on a rustic hamburger brioche. \$15

THE STONY NOT SO PLAIN BURGER

Our house made 7oz patty, flame broiled and topped with cheddar cheese, onion rings, fried potato chips, lettuce, tomato with in house burger sauce, on a rustic hamburger brioche. \$17

BURGER BAR

Build your own burger with a 7oz beef patty, lettuce, tomato, mayonnaise. \$14

ADD \$1 FOR EACH TOPPING

Cheddar Cheese

Swiss cheese

Provolone

Blue Cheese

Bacon

Jalapeños

Banana Peppers

Avocado

Sautéed Mushrooms

Sautéed Onion

Fried Egg

PB&J

CAJUN CHICKEN AVOCADO BURGER

Grilled Montreal spiced chicken breast, with cheddar cheese, bacon, pesto mayonnaise, lettuce and tomato, on a rustic hamburger brioche. \$16

BLACKENED FISH BURGER

Blackened grilled haddock, tartar sauce and coleslaw on a brioche bun. \$16

VEGETARIAN BURGER

Vegetarian patty with sliced avocado, lettuce, tomato, onion, pickle on the side with pesto mayonnaise, on rustic hamburger brioche. \$16

Sides

Caesar Salad

\$4½

Home Fries

\$4

Onion Rings

\$4½

Garden Salad

\$4

Chippers

\$4½

Waffle Fries

\$4½

Coleslaw

\$4½

Mashed Potatoes

\$4

Sweet Potato Fries

\$4½

Bean Salad

\$4½

Pickle Fries

\$4½

Soup of the day

\$5

Daily Fair

ALL SANDWICHES AND WRAPS COME WITH CHOICE OF SIDE.

BEEF DIP

Slow roasted, shaved beef topped with sautéed mushrooms, onions and horseradish mayonnaise on toasted ciabatta, served with au jus. \$15

BUFFALO CHICKEN CAESAR WRAP

Chicken tenders fried and tossed in our signature Buffalo hot sauce with Caesar salad, wrapped in a flour tortilla. \$14½

CHICKEN TENDERS

Crispy, seasoned battered chicken tenders, served with plum sauce. \$13½

FISH & CHIPS

Beer battered Atlantic Haddock filet, served with home style fries, Side of coleslaw, signature tartar sauce and a wedge of lemon. \$17

QUESADILLA

Herbed tomato flour tortilla, filled with spicy chicken, green onion, avocado slices, tomatoes, cilantro and shredded cheese. Served with house-made roasted tomato salsa and sour cream. \$14½

CLUBHOUSE

Roasted chicken, ham, bacon, lettuce, tomato, cheddar cheese, pesto mayonnaise and grainy Dijon mustard mayo on your choice of white, whole wheat or marble rye bread. \$16

STEAK SANDWICH

Grilled 8oz. New York steak served on toasted garlic focaccia bread, With sautéed mushrooms, and a grilled half tomatoes. \$21

ALL DAY BREAKFAST

Two eggs any style served with bacon or sausage, crispy hash browns, and choice of toast. \$11¾

