



We are excited to re-open our doors and welcome you back, and we do so with the safety of our staff, customers and community as the top priority. Below are some of the precautionary steps we are taking to mitigate risks involved with COVID-19.

- We have scheduled frequent sanitization of high-touch areas (door handles, bar-top and kitchen surfaces, washrooms, railings, keno & atm machines)
- Sanitizer stations are available throughout the venue
- Tables have been rearranged to accommodate physical distancing
- table-top condiment shakers & bottles have been removed and are available upon request
- menus are disinfected with Covid-19 approved cleaner after every single use
- tables & chairs are sanitized between every single use
- Increased handwashing/sanitizing frequency among team members
- Team members refraining from handshakes, hugs and physical contact in general with each other and our guests
- Strict Enforcement of sickness policies for our staff
- Staff temperatures are taken pre-shift

We also encourage our guests and staff to follow the recommendations from health authorities to ensure the safety of our community:

- Stay at home if experiencing symptoms such as coughing, fever or feeling generally unwell
- Practice frequent handwashing
- Avoid touching your face
- Avoid physical contact with other people
- Avoid sharing food, drinks and utensils with others
- Cover your mouth and nose with a disposable tissue or the crease of your elbow when you sneeze or cough

We will continue to stay up to date with the requirements and recommendations by Canadian and local health authorities. We appreciate your understanding as our industry undergoes much change, and as always, we will strive to offer our guests a safe, convenient and enjoyable dining experience.