

APPETIZERS

ASIAN NACHOS \$19.75

FRIED WONTONS, CHICKEN, MIXED CHEESE, CABBAGE & CARROT SLAW, RED ONIONS & CHIPOTLE CILANTRO AIOLI TOPPED WITH AN ASIAN SESAME DRIZZLE

SPINACH & ASIAGO DIP \$18.50

MOZZARELLA, ASIAGO, CREAM CHEESE & SPINACH SERVED WITH GRILLED PITA

HALLOUMI FRIES \$19.00

LIGHTLY BREADED & FRIED HALLOUMI CHEESE TOPPED WITH HONEY & CANDIED WALNUTS

ASIAN SESAME CAULIFLOWER \$17.00

LIGHTLY FRIED CAULIFLOWER TOSSED IN A SWEET SESAME GINGER SOY SAUCE

STEAK FRITES \$19.50

MARINATED STEAK ON TOP OF GARLIC PARM FRIES, DRIZZLED WITH BLACK TRUFFLE AIOLI

CRISPY FRIED PERCH TACOS \$19.50

FLOUR TORTILLA, CRISPY PERCH, CABBAGE, PICKLED ONIONS, TOMATOES, AVOCADO CREMA

CRISPY PORK BELLY \$18.75

SMOKED PORK BELLY, GLAZED IN MAPLE CHIPOTLE SAUCE, TOPPED WITH GREEN ONIONS & CRISPY WONTONS

PORK BELLY TACOS \$19.25

FLOUR TORTILLA, HOUSE SMOKED PORK BELLY, CHIPOTLE AIOLI, PICKLED JALAPENOS, ARUGULA & CRISPY ONIONS

LOBSTER SPRING ROLLS \$21.00

WONTON WRAPPER FILLED WITH LOBSTER, ASIAGO, CREAM CHEESE & SPINACH, SERVED WITH SWEET CHILI SAUCE

CRISPY BRUSSEL SPROUTS \$17.00

FRIED BRUSSEL SPROUTS, APPLES, CARAMELIZED ONIONS, GOATS CHEESE AND A SESAME SOY GLAZE

LOCAL NACHOS \$21.50

SHREDDED MOZZARELLA, CHEDDAR, RED ONIONS, BLACK OLIVES, TOMATOES & JALAPENOS LAYERED IN BETWEEN CRISPY TORTILLA CHIPS, SERVED WITH SALSA & SOUR CREAM

ADD CHICKEN \$5

ADD SMOKED BRISKET \$7

ADD FLANK STEAK \$7

ADD SPICY N'DUJA SAUSAGE \$6

LOCAL CHICKEN WINGS

10 WINGS **\$18.50** OR 20 WINGS **\$29.50**

MILD, MEDIUM, HOT, CHIPOTLE MAPLE, PARMESAN TRUFFLE, ASIAN SESAME, SRIRACHA LIME, CAJUN, HONEY GARLIC, BBQ, SALT N PEPPA
SERVED WITH HOMEMADE BLUE CHEESE, CARROTS & CELERY STICKS

SALADS

ASIAN STEAK SALAD \$22.50

MARINATED NY STRIP, SPRING MIX, CABBAGE, CARROTS & RED ONIONS TOPPED WITH GOATS CHEESE, FRIED WONTONS & CANDIED WALNUTS IN AN ASIAN SESAME VINAIGRETTE

LOCAL SUMMER SALAD \$18.00

MIXED GREENS, RED ONIONS, ALMOND BRITTLE, SEASONAL FRUIT AND GOAT CHEESE WITH HONEY DIJON DRESSING

CALIFORNIA SALAD \$21.50

ARUGULA, PICKLED ONION, CUCUMBER, BACON BITS, TOMATOES, AVOCADO, GRILLED CHICKEN, BLEU CHEESE CRUMBLE, WITH RANCH AVOCADO DRIZZLE

HANDHELDS

ALL HANDHELDS ARE SERVED WITH FRESH CUT FRIES
UPGRADE TO CAESAR SALAD \$2 | MIXED GREENS SALAD \$2
SWEET POTATO FRIES \$2 | TATER TOTS \$2 | POUTINE \$4 |
TOTS SUPREME \$6
SUBSTITUTE VEGGIE PATTY FOR \$2.00

SOUTHERN FRIED CHICKEN SAMMY \$21.50

SOUTHERN FRIED CHICKEN WITH CHIPOTLE MAPLE GLAZE & CREAMY COLESLAW

CHICKEN HALLOUMI CLUB SANDWICH \$21.50

GRILLED CHICKEN BREAST, GRILLED HALLOUMI, BACON, ARUGULA, TOMATO, WITH SWEET CHILI MAYO SERVED ON A FRESH HOUSE BUN

CALIFORNIA FRIED CHICKEN \$22.50

FRIED CHICKEN , SMOKED PORK BELLY, GUACAMOLE, TOMATOES, ARUGULA, PICKLED RED ONIONS, FETA CHEESE AND CHIPOTLE AIOLI ON A FRESH HOUSE BUN

LOCAL BURGER \$18.25

8 OZ GROUND CHUCK PATTY, LETTUCE, TOMATO, ONION & PICKLE

ADD CHEESE \$2 ADD BACON \$3 PORK BELLY \$4

BBQ BURGER \$21.50

8 OZ GROUND CHUCK PATTY, CHEESE, CRISPY FRIED ONIONS, PICKLES & BBQ SAUCE

MUSHROOM BLUE CHEESE BURGER \$22.00

8 OZ GROUND CHUCK PATTY, BLUE CHEESE, MUSHROOMS, ARUGULA, TRUFFLE OIL

VEGAN BACON CHEESEBURGER \$22.00

VEGAN BURGER PATTY, VEGAN CHEESE, VEGAN BACON, LETTUCE, TOMATO, ONION & PICKLE.

ADD MUSHROOMS \$2.00 ADD SAUTEED ONIONS \$2.00

MUSHROOM MELT \$19.75

ROASTED MUSHROOMS, SPINACH, BASIL PESTO, ROASTED RED PEPPERS, ASIAGO AND MOZZARELLA CHEESE, ON GRILLED SOURDOUGH

CAJUN LOBSTER GRILLED CHEESE \$24.50

CAJUN LOBSTER, SPINACH, MOZZARELLA, CHEDDAR & ASIAGO CHEESE & CHIPOTLE MAYO, ON GRILLED SOURDOUGH

SMOKED BEEF BRISKET MELT \$25.00

SMOKED BRISKET, ONIONS, MUSHROOMS, MOZZARELLA & ASIAGO CHEESE WITH A HORSERADISH DIJON AIOLI, ON GRILLED SOURDOUGH

PASTAS

CAJUN LOBSTER MAC N' CHEESE \$28.50
CAJUN LOBSTER, MOZZARELLA, CHEDDAR, ASIAGO & PARMESAN CHEESE

BUFFALO CHICKEN MAC AND CHEESE \$25.99
GRILLED CHICKEN, BACON, GREEN ONION, MOZZARELLA, CHEDDAR, ASIAGO, PARMESAN WITH LOCAL MEDIUM HOT SAUCE

BAKED 3 CHEESE TORTELLINI \$27.50
3 CHEESE TORTELLINI TOSSED WITH ROASTED RED PEPPERS, SPINACH, CARAMELIZED ONIONS AND AN ASIAGO CREAM SAUCE TOPPED WITH MOZZARELLA CHEESE AND BAKED IN THE OVEN

SEAFOOD PENNE \$31.00
PENNE TOSSED WITH A MEDLEY OF LOBSTER, SHRIMP & CALAMARI & N'DUJA SAUSAGE IN OUR HOUSE TOMATO BASIL SAUCE

PIZZAS

CLASSIC \$21.00
CUP & CHAR PEPPERONI & MOZZARELLA CHEESE

MEDITERRANEAN \$21.00
PESTO BASE, PORTOBELLO MUSHROOMS, ROASTED RED PEPPER, RED ONIONS, BLACK OLIVES, MOZZARELLA & FETA

BBQ CHICKEN CHEESE \$23.00
BBQ SAUCE, CHICKEN, MOZZARELLA CHEESE, GOATS CHEESE, ROASTED RED PEPPERS & CRISPY FRIED ONIONS

HOT HONEY PIZZA \$23.00
TOMATO SAUCE BASE, MOZZARELLA CHEESE, CUP N' CHAR PEPPERONI, SPICY N'DUJA SAUSAGE, RED ONIONS, ROASTED PEPPERS DRIZZLED WITH HOT HONEY DRIZZLE

MEAT LOVERS PIZZA \$23.00
CUP AND CHAR PEPPERONI, SPICY N'DUJA SAUSAGE, BACON AND MOZZARELLA

MARGARITA PIZZA \$21.00
TOMATO SAUCE, MOZZARELLA, FRESH BASIL, SLICED TOMATO AND BALSAMIC DRIZZLE

BBQ PORK BELLY PIZZA \$23.00
BBQ SAUCE BASE, MOZZARELLA, PORK BELLY, SPINACH, MUSHROOM, CARMALIZED ONION, AND BLEU CHEESE DRIZZLE

ENTREES

CHICKEN & WAFFLE \$26.00
BELGIAN WAFFLE, SOUTHERN FRIED CHICKEN GLAZED IN MAPLE CHIPOTLE, TOPPED WITH CREAMY CABBAGE SLAW

ASIAN SESAME BEEF BOWL \$26.00
WHITE RICE, SIRLOIN STEAK, MUSHROOMS, CABBAGE, CARROTS, RED ONIONS, RED PEPPERS, GREEN ONION AND A SWEET SESAME SOY GLAZE

MEDITERRANEAN ASIAGO CHICKEN \$28.00
GRILLED CHICKEN BREAST, MUSHROOMS, ROASTED RED PEPPERS, SPINACH AND ASIAGO CREAM SAUCE. SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE

HOUSE SMOKED BEEF BRISKET \$29.50
SLICED HOUSE SMOKE BEEF BRISKET & GRAVY SERVED WITH MAC N' CHEESE, GARLIC MASHED POTATOES AND DAILY VEGETABLES

CALIFORNIA CHICKEN \$28.00
GRILLED CHICKEN, AVOCADO, FETA CHEESE, PICKLED ONIONS, TOPPED WITH BALSAMIC REDUCTION. SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE.

8 OZ SIRLOIN \$31.50
8 OZ CENTRE CUT STEAK COOKED THE WAY YOU LIKE IT, SERVED WITH SEASONAL VEGETABLE AND CHOICE OF SIDE.

STEAKS ADD ONS:
CARAMELIZED ONIONS \$3
ROASTED MUSHROOMS \$4
CRISPY FRIED ONIONS \$4
SAUTEED GARLIC SHRIMP \$7
LOBSTER CREAM SAUCE \$9

LOBSTER ASIAGO SALMON \$32.50
PAN SEARED SALMON TOPPED WITH LOBSTER AND ASIAGO CRUST. SERVED WITH SEASONAL VEGETABLES & RICE

LAKE ERIE PERCH \$24.00
LIGHTLY BREADED & FRIED, WITH FRIES, COLESLAW & TARTAR SAUCE

CHOICE OF SIDES:
FRIES, RICE, GARLIC MASHED POTATOES, GARDEN SALAD OR CAESAR SALAD
UPGRADE TO:
SWEET POTATO FRIES \$2 | TATER TOTS \$2
POUTINE \$4 | TOTS SUPREME \$6