

APPETIZERS

- Basil Tomato Burrata** \$16.99 **CHANTERELLE MUSHROOM FLATBREAD** \$16.99
 Fresh basil, burrata cheese, grana Padano Cheese, balsamic glaze on a French Baguette crostini
 red wine braised oyster & chanterelle mushroom, smoked cheddar cheese, shave parmesan cheese, truffle oil, chunky cherry tomato sauce, flatbread
- Beef Prosciutto Flatbread** \$18.49 **GRANNY SMITH PULLED PORK TOSTADA** \$15.49
 beef tenderloin thinly sliced & cured brie, caramelized onions, balsamic glaze, smoked cheese, Dijon aioli drizzle
 slow braised pulled pork, pico de gallo, cheese sauce, guacamole, fresh cream
- Mussels Pescatore** \$23.99 **Maple Whiskey Smoked Brisket Tostada** \$16.99
 White wine tomato poached mussels served With herb butter crostini
 Canadian whiskey maple wood smoked pulled brisket, pico de gallo, cheese sauce
- Mediterranean Salad** \$12.49 **Caesar Salad** \$12.49
 Grilled peppers, tomatoes, olives, cucumber smoked bacon, garlic croutons, parmesan cheese, garlic toast
 Red onion, bocconcini cheese, lemon, herb **Seasonal Berry Salad** fresh greens, berries \$12.49
 crumbled feta cheese, raspberry Moscato vinaigrette

- BUTTER CHICKEN POUTINE** \$16.99
- CORN CHIPS & DIP** \$13.99
- TRUFFLE FRIES & DIP** \$13.49
- JALAPENO SPRING ROLL** \$16.99
 jalapeno, cream cheese, smoked bacon
- ribs & wings**
- honey chipotle bbq, maple whiskey bbq, smoked pepper chimichurri, Korean bbq, Franks hot sauce, sour cherry bbq, wild berry bbq, dill pepper spice
- CHICKEN WINGS** \$13.49
- BBQ BABY BACK RIBS** \$17.99

STEAMED BAO SANDWICHES

Served with hand cut fries, picked vegetables, aioli, substitute for truffle fries +\$4 or salad +\$3

- APPLE PULLED PORK** \$16.99 **MAPLE WHISKEY SMOKED BRISKET** \$17.99
 Apple chipotle slow cooked pulled pork, aioli
 maple whiskey smoked brisket, caramelized onions, Dijon aioli

BURGERS

Served with hand cut fries, substitute for truffle fries +\$4 or salad +\$3

- SMASHED BEEF BURGER** \$18.99
 Grass fed organic gourmet burger, crunchy greens, tomato, fried leeks, Swiss cheese, smoked bacon
 Dijon aioli, wild berry bbq, brioche bun
- BOURBON HONEY BBQ CHICKEN BURGER** \$18.99
 Bourbon infused free range bbq chicken breast, lettuce, tomato, fried leeks, Swiss cheese, smoked pepper
 Garlic aioli on a brioche bun, yum
- IMPOSSIBLE BURGER** \$18.99
 soy protein, coconut & sunflower oil, pesto mayo, beefsteak tomato, cranberry jam, brioche bun

MAINS

- GRASS FED 8oz STRIPLOIN** \$34.99
 Grass fed AAA New York Cut, organic seasonal vegetables, choice of starch
- GRASS FED BBQ BEEF RIBEYE** \$49.99
 whisky infused, maple glaze, dill pepper smashed potato
- GRASS FED BBQ BEEF TENDERLOIN** \$54.99
 cognac marinated, served with red wine gravy
 Roasted garlic and cheesy mashed potato and organic vegetables
- SOURDOUGH BATTERED FISH & CHIPS** \$17.99
 Dill lemon infused basa, sourdough battered and fried fish with hand cut fries, herb cilantro aioli
- BBQ BABY BACK RIBS** \$22.99
 Bbq baby back ribs with cheesy garlic mashed potato, organic vegetables, red wine gravy
- BOURBON MAPLE FRIED CHICKEN** \$23.49
 Bourbon maple infused free range fried chicken with cheesy garlic mashed potato, vegetables, gravy

ADD ONS

- CHICKEN \$ 8.99 BACON \$2.49 FRIES \$5.99
- BLACK TIGER SHRIMP \$10.99 TRUFFLE FRIES \$8.99 FRESH FRUIT \$5.99

BEVERAGES

- POP \$2 UNLIMITED COFFEE \$3 HOT CHOCOLATE \$4
- MILKSHAKE \$5 TEA \$3 LATTE \$5
- JUICE \$2.5 FRUIT SMOOTHIE \$5 WATER BOTTLE \$2

not all ingredients are listed in menu, please inform server of any dietary restrictions or allergies

grass fed beef, free running chickens, organic vegetables cooked in grass fed butter