

APPETIZERS

FRIED CHICKEN WINGS

A LOCAL FAVOURITE OF OUR OWN SPECIAL BLEND OF SPICES FRIED GOLDEN BROWN CHOICE OF HOT, HONEY GARLIC, BBQ OR LEMON PEPPER
12.95

NACHOS

FLAVOURED CORN TORTILLAS TOPPED WITH TOMATOES, RED ONIONS, PEPPERS AND A BLEND OF CHEESE
14.95
ADD CHICKEN OR BEEF 16.95

MAPLE WHISKEY SCALLOPS

BACON WRAPPED SCALLOPS FRIED AND FINISHED WITH MAPLE SYRUP AND CANADIAN WHISKEY
13.95

FRIED CALAMARI

LIGHTLY BREADED YOUNG CALAMARI FRIED GOLDEN BROWN SERVED WITH SPICY AIOLI
12.95

MUSHROOMS NEPTUNE

A BLEND OF CRAB, CREAM CHEESE AND SPICES TOPPED WITH MOZZARELLA CHEESE AND BAKED
13.95

DRY RIBS

PORK TAIL ENDS FRIED GOLDEN BROWN AND TOSSED WITH COARSE SALT AND CRACKED PEPPER
11.95

SPRING ROLLS

MINI SPRING ROLLS STUFFED WITH CHICKEN AND VEGETABLES SERVED WITH A SWEET CHILI SAUCE
10.95

POTATO SKINS

POTATO SKINS FRIED CRISP AND TOPPED WITH BACON, GREEN ONION AND A BLEND OF CHEESE
10.95

BRUSCHETTA

GRILLED FLAT BREAD TOPPED WITH TOMATOES, RED ONIONS, AND PEPPERS WITH BASIL AND PARMESAN CHEESE
10.95

FRIED MOZZARELLA

LIGHTLY BREADED MOZZARELLA FRIED AND SERVED WITH SALSA
10.95

BREADED RAVIOLI

LIGHTLY BREADED CHEESE STUFFED RAVIOLI SERVED WITH A MARINARA DIP
11.95

We are pleased to offer trans fat free oils in our menu selections.

SALADS, SOUPS AND SIDES

CHEFS SALAD

CHOPPED ROMAINE WITH CARROTS, CELERY AND RED CABBAGE
TOPPED WITH TURKEY AND HAM WITH CHEDDAR CHEESE AND A HARD BOILED EGG
13.95

GREEK SALAD

CRISP LETTUCE, GREEN PEPPERS, ONIONS, CUCUMBERS, TOMATOES, FETA CHEESE AND OLIVES WITH A GREEK DRESSING
12.95

CLASSIC CAESAR SALAD

PREPARED WITH CRISP ROMAINE AND BACON TOSSED WITH A TANGY CAESAR DRESSING AND TOPPED
WITH CROUTONS AND PARMESAN CHEESE
12.95
W/ CHICKEN 15.95

SESAME CHICKEN SALAD

A BLEND OF ROMAINE TOSSED WITH CHOPPED CABBAGE, PEPPERS AND GREEN ONIONS
AND TOPPED WITH SLICED CHICKEN AND FRIED NOODLES
13.95

TACO SALAD

CHOPPED ROMAINE LETTUCE, TOPPED WITH A ROASTED CORN & BLACK BEAN SALSA.
CHOICE OF SPICED BEEF OR CHICKEN WITH SHREDDED CHEESE, SERVED WITH CILANTRO RANCH DRESSING
13.95

FRENCH ONION SOUP

SAUTÉED ONIONS IN BEEF BROTH WITH A HINT OF RED WINE TOPPED WITH A TOASTED BAGUETTE AND MOZZARELLA CHEESE
6.95

SOUP DE JOUR

ASK YOUR SERVER FOR THE DAILY CHOICE
3.95

FRENCH FRIES	3.95	POUTINE	5.45
SWEET POTATO FRIES	4.95	SIDE TOSSED SALAD	3.95
ONION RINGS	3.95	SIDE CAESAR SALAD	4.95

LIGHTER FARE

FOLLOWING INCLUDE CHOICE OF SOUP, SALAD OR POTATO

SEAPORT BURGER

A FLAME BROILED 8oz BURGER WITH SAUTÉED MUSHROOMS, APPLE WOOD BACON AND CANADIAN CHEDDAR

14.45

CRUNCHY CHICKEN BURGER

A CRISP COATED BONELESS BREAST SERVED ON A TOASTED KAISER WITH A SPICY MAYO

13.45

GRILLED CHICKEN CAESER WRAP

THIN SLICED CHICKEN TOSSED WITH LETTUCE AND BACON ROLLED IN A FLOUR TORTILLA

12.45

ENGLISH BATTERED FISH

ENGLISH BATTERED COD FRIED GOLDEN BROWN AND SERVED WITH LEMON

15.45

SMOKED BEEF BRISKET

HICKORY SMOKED BEEF BRISKET SERVED ON A TOASTED ROLL WITH CARAMELIZED ONIONS

11.45

CHICKEN QUESADILLA

A GRILLED TORTILLA TOPPED WITH ONIONS, PEPPERS AND A CHEESE BLEND

12.45

CHICKEN TENDERS

LIGHTLY BREADED BONELESS CHICKEN FRIED GOLDEN BROWN WITH YOUR CHOICE OF DIP

12.45

BUFFALO BURGER

A LEAN FLAME BROILED BUFFALO PATTY SERVED ON A TOASTED KAISER

12.45

CLUBHOUSE

A BONELESS BREAST WITH LETTUCE, TOMATO AND BACON SERVED ON CHOICE OF BREAD OR IN A GRILLED TORTILLA

12.45

BBQ TURKEY WRAP

SHAVED TURKEY WITH LETTUCE, TOMATOES AND CRISP ONIONS WITH A BARBEQUE RANCH IN A FLOUR TORTILLA

10.45

STEAK SANDWICH

A GRILLED 6oz NEW YORK STRIP ON GARLIC TOAST AND TOPPED WITH CRISP ONIONS AND SAUTÉED MUSHROOMS

15.45

CAJUN CHICKEN SANDWICH

A CAJUN CHICKEN BREAST WITH A LOUISIANA REMOULADE LETTUCE, BACON AND CHEDDAR ON A PANINI ROLL

13.45

VEGGIE BURGER

A BLEND OF VEGETABLES IN THE FORM OF A BURGER GRILLED AND SERVED ON A TOASTED KAISER

11.45

BAY BURGER

A FLAME BROILED BURGER SERVED ON A TOASTED KAISER

12.45

FINE DINING

THE FOLLOWING CHOICES INCLUDE YOUR CHOICE OF SOUP OR SALAD

BABY BACK RIBS

SLOW COOKED AND BARBEQUED TILL TENDER BRUSHED WITH YOUR CHOICE OF JACK DANIELS OR
A SOUTHERN STYLE BARBEQUE SAUCE

HALF RACK 20.45

FULL RACK 27.45

FILET MIGNON

AN 8oz BACON WRAPPED FILET GRILLED AND SERVED WITH SAUTÉED MUSHROOMS AND CRISP ONIONS
28.45

SESAME CRUSTED ARCTIC CHAR

A CRUSTED FILET PAN SEARED AND TOPPED WITH A TERIYAKI DRIZZLE
27.45

FETTUCCINI ALFREDO

FETTUCCINI NOODLES TOSSED IN A RICH ALFREDO CREAM WITH YOUR CHOICE OF SHRIMP OR CHICKEN
23.45

LEMON PEPPER SALMON

PAN SEARED SALMON FILET WITH LEMON PEPPER SEASONING
25.45

ROASTED SEAFOOD PASTA

SAUTÉED SHRIMP SCALLOPS AND LOBSTER WITH ANGEL HAIR PASTA AND LIGHT TOMATO AND BASIL SAUCE
26.45

MARGARITA CHICKEN

TWO GRILLED CHICKEN BREASTS TOPPED WITH A TEQUILA SPIKED SALSA AND CANADIAN CHEDDAR
22.45

ROAST PORK TENDERLOIN

PAN ROASTED PORK SERVED WITH A GARLIC AND MUSHROOM SAUCE
23.45

ANGUS STRIPLOIN STEAK

10oz CENTER CUT STRIPLOIN STEAK FLAME BROILED AND TOPPED WITH SAUTÉED MUSHROOMS
26.45

TERIYAKI CHICKEN

TENDER STRIPS OF CHICKEN SAUTÉED IN TERIYAKI SAUCE WITH CRISP VEGETABLES AND SERVED OVER ANGEL HAIR PASTA
21.45