

Lunch

Soup of the Day \$5.95

Ask your server for today's freshly made creation.

Soup of the Season \$6.95

Carrots, celery, onions and garlic simmered with pumpkin in vegetable broth, and blended with cream and maple syrup.

Baked Poppy Seed Goat Cheese Salad \$12.95

Baby spinach with red onion and cucumber topped with a baked poppy seed crusted goat cheese and drizzled with a balsamic reduction.

Orchard Salad \$11.95

Mixed Greens topped with sunflower seeds. Red grapes, sliced granny smith apples, your choice of 5 sautéed tiger shrimp or a 5oz grilled chicken breast and finished with our house made apple dijon vinaigrette

Caesar Salad \$12.95

Crisp romaine tossed in our house made Caesar dressing and topped with bacon bits, garlic croutons and parmesan cheese.

All Lunch items served with your choice of Yukon gold frites, sweet potato fries, side salad or soup of the day cup.

Add for side Caesar \$1.00

Italian Chicken Sandwich \$11.95

Grilled sliced chicken breast brushed with pesto and topped with roasted red peppers and mozzarella. Served on garlic brushed rosemary parmesan baguette.

Priority Club \$11.95

Classic triple decker served on your choice of garlic toasted white, brown or multi grain bread.

Mediterranean Wrap \$9.95

Whole wheat tortilla with Tzatziki wrapped around crisp lettuce, tomatoes, black olives, feta, red onion and drizzled with feta oregano vinaigrette. Add chicken for \$2.95

Beef Dip \$13.95

Slow roasted shaved beef piled on a garlic brushed Vienna roll served with a red wine au jus.

Bacon Cheddar Burger \$11.95

House made 8oz beef burger, grilled to perfection topped with sliced cheddar and bacon served on a Kaiser with Dijonnaise, lettuce, tomato, onion.

Smoky BBQ Burger \$11.95

8oz house made beef burger topped with smoked gruyere cheese, onion rings and smoky BBQ sauce. Served on a Kaiser with lettuce and tomato.

Pulled Pork Wrap \$13.95

Slow simmered pork coated in rich BBQ sauce, Monterey jack cheese lettuce and tomato wrapped in a whole wheat tortilla.

Soup of the day and Half BLT \$8.95

Soup of the day Served with half a bacon, lettuce and tomato sandwich.

Choose from a choice of white, whole wheat or multi grain bread.

Chicken Fingers and fries \$9.95

Five crispy chicken strips served with plum sauce and golden frites.

Beer Battered Fish and Chips \$12.95

5oz fillet of haddock Breaded in our house made beer batter and fried golden. Served with Coleslaw and tartar sauce.

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Apps

- Hummus Plate** \$10.95
Freshly made roasted red pepper hummus served with crispy pita wedges and carrot and celery sticks.
- Poutine** \$7.95
Crispy Yukon Gold Frites Sprinkled with cheese curds and topped with a rich Dark Ale Gravy.
- BBQ chicken nachos** \$14.95
Hand cut corn tortillas drizzled in smoky BBQ sauce and piled with diced chicken, fresh bell peppers and a Monterey and cheddar cheese blend.
- Baked brie with Apricot Jalapeno Jelly** \$12.95
Brie cheese baked and topped with Apricot Jelly and a hint of jalapeno. Served with Garlic toasted Crostini and pita wedges.
- Mushroom and Roasted garlic Dip** \$8.95
Sautéed Cremini mushrooms, onions and roasted garlic blended with cream cheese and herbs served warm with garlic toasted crostini and pita wedges.
- Potato Skins** \$13.95
Five potato shells topped with smoky BBQ sauce, grated cheddar blend, diced bacon and green onions.
- Crunchrooms** \$8.95
Tempura battered mushrooms Served with Cajun dill sour cream.
- Munchie Platter** \$16.95
With something for everyone! Our munchie platter features; crunchrooms with Cajun dill sour cream, mini vegetable spring rolls with plum sauce, wings with your choice of mild, hot, or honey garlic sauce, and a pile of BBQ chicken Nachos.
- Calamari** \$11.95
Hand cut squid coated in an herb panko breading and fried golden. Served with Tzatziki sauce.
- Wings** \$12.95
1 lb. of wings tossed in your choice of mild, Frank's red hot sauce or honey garlic sauce. Served with blue cheese dressing and carrot and celery sticks.
- Mini Vegetable Spring Rolls** \$8.95
8 mini spring rolls served with chipotle plum sauce.
- Mussels Marinere** \$14.95
1lb of Mussels poached in white wine and herbs.

Pasta and Risottos

All Pastas and Risottos are served with toasted garlic bread

- Shrimp Penne Puttanesca** \$20.95
Kalamata Olives, capers and chilies simmered in tomato sauce and combined with tiger shrimp and penne.
- Butternut Squash Ravioli** \$16.95
Butternut stuffed Raviolis tossed in fresh sage and parmesan butter.
- Roasted garlic and Mushroom Risotto** \$16.95
Cremini, shitake and button mushrooms sautéed with roasted garlic and Arborio rice, and simmered in vegetable stock.
- Risotto Inferno** \$16.95
Chorizo sausage, bell peppers, tomatoes, jalapenos and red chilies simmered with Arborio rice.

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Chef Creations

All Chef Creations are served with your choice of potato of the day, basmati rice pilaf, Yukon gold fries, sweet potato fries or side salad.

Seafood Medley stuffed Sole with Lime Cream sauce \$16.95

Mussels, shrimp, squid, fresh herbs and bread crumbs stuffed into a sole fillet Oven roasted and topped with a white wine and orange sauce.

BBQ Chicken \$16.95

Quarter chicken rubbed with BBQ spice and roasted. Finished with a drizzle of BBQ sauce.

Maple Chicken \$19.95

Pan seared Supreme of chicken Simmered in a maple demi-glace

Pork Tenderloin \$21.95

6oz pork medallions pan seared and served with an apple and marsala wine sauce.

Veal Chop \$25.95

8oz veal chop grilled to perfection and coated in a green peppercorn sauce.

Tenderloin \$29.95

6oz Joyceville Beef tenderloin grilled to perfection and topped with sautéed mushrooms and onions.

Striploin \$27.95

10 oz. Joyceville Striploin grilled to perfection and topped with sautéed mushrooms and onions
Surf and Turf • Add 5 garlic grilled shrimp for 4.95.

MENU

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