

SERVED FROM 5PM-8PM

DINNER

—/ CHICKEN ENTRÉES /—

AUTHENTIC BUTTER CHICKEN

The dish that brought home the \$10,000 Chopped Canada Prize for Chef Pam on Season 3 of Chopped Canada, served with rice, naan bread & a garden salad 18.49

CHEESE TORTELLINI WITH GRILLED CHICKEN BREAST

Tortellini with ricotta & mozzarella cheese in rosé sauce topped with seared chicken breast.
Served with a garden salad 17.89

GREEK CHICKEN SOUVLAKI

Grilled the traditional way with garlic, oregano, EVOO using locally sourced chicken breast served with Greek pita bread, house made tzatziki sauce, sautéed red onions, roasted seasoned potatoes and Greek Salad 24

CHICKEN TACO SALAD BOWL

Mixed greens, shredded cheese, grilled chicken breast, sour cream, salsa, house made guacamole served in a freshly made deep fried tortilla bowl 18

MIGHTY CHICKEN CAESAR SALAD

Creamy mighty caesar dressing, romaine, warmed smoked bacon, house made croutons, parmesan reggiano, grilled chicken breast 17.89

MIGHTY CHICKEN CAESAR WRAP

Fresh romaine, creamy garlic dressing, parmesan cheese, grilled chicken breast. 15.59

—/ BEEF ENTRÉES /—

DAILY FEATURE STEAK

Select Wellington County CAB beef, mashed potatoes and seasonal vegetables OR garden salad NOTE we always cook to med-rare (135 degrees) unless otherwise requested 22-29

BRAISED BEEF SHORT RIBS

Beer braised AAA beef short ribs, garlic mashed potatoes and seasonal vegetables or garden salad. 22.89

CANADIAN SHEPHERD'S PIE

Local CAB Beef shepherd's pie served with daily vegetables or garden salad 18.89

—/ SEAFOOD ENTRÉES /—

PAN SEARED MAPLE GLAZED ATLANTIC SALMON

6 oz pan seared Atlantic Salmon, garden salad, rice and seasonal daily veg sourced locally from Everdale Farms in Hillsburgh. 23.89

SEAFOOD PENNE PASTA

Daily choice of fresh seafood, rosé sauce, garden salad, garlic bread 23.89
+ Penne Pasta with Rose Sauce only 15 +

SEAFOOD TACOS

house made hard tortilla shells, our famous Chopped coleslaw, white fish and shrimp 2 for 16 | 3 for 19

BOUNTY OF THE SEA PLATTER

3 raw oysters, garlic, bacon & wine mussels with Ace baguette, cocktail shrimp with sauce & fried calamari