

Soup & Salads

Soup of the Day Chef's daily creation **priced daily**

French Onion Soup Traditional style with caramelized vidalia onions and melted Swiss Gruyère cheese **12**

Hearts of Romaine & Arugula Roasted garlic dressing, parmesan croutons, crispy bacon and marinated fresh white anchovy **15**

Mixed Greens Cucumber, peppers, red onion and pommery mustard, shallot vinaigrette **11**

Roasted Sweet Potato Goat cheese, arugula, candied pecans, walnuts & cashews with cranberries and a creamy vinegrette **16**

Starters

Spicy Crab Cakes Ocean crab spiced with chilli flakes garnished with red & white cabbage slaw & smoked chipotle aioli **21**

Plate of Chips Freshly cut in house, served with sriracha aioli **12**

Spinach & Artichoke Dip Three cheeses, artichokes, spinach with naan bread **18**

Charcuterie Board Cured meats, smoked duck, daily cheese, roasted pecans, walnuts, cashews, gherkins, golden beets, house made garnish with bread **42**

Antojitos Cream cheese seasoned with jalapeño, bell peppers, red onions, hot sauce rolled in tortilla and baked with sour cream and salsa **16**

Deep Fried Pickle Spears Battered Dill pickles with ranch dressing **12**

Hand Cut Onion Rings Freshly cut spanish onions battered with house made ranch sauce **9**

Vegetable Quesadilla Mixed peppers and onions, spinach, mozzarella and gruyère with avocado salsa and sour creme **19**

Assorted Mushroom Plate Oven roasted mixed mushrooms with roasted garlic, peppers & onions, balsamic, wilted spinach & goat cheese **21**

Flat Iron Steak Skillet 6oz sliced steak on sautéed onions, garlic, and peppers & demi-glace sizzling on the way to your table **26**

Cajun Garlic Shrimp Skillet 7 Cajun Garlic Shrimp with pico de gallo on sautéed onions, peppers & jasmine rice **28**

Poutine House cut fries, Québec cheese curds, gravy **18**

Brisket Poutine House cut fries, Québec cheese curds, gravy topped with beef brisket **21**

Mushroom Flatbread Roasted mushrooms topped with goat & mozzarella cheeses & sun-dried tomatoes **23** Add chicken **29**

Three Cheese & Arugula Flatbread gruyère, old cheddar, mozzarella with bacon, arugula & balsamic drizzle **24**

Confit Duck Wings Same seasonings available as chicken wings below with mixed greens **21**

Copper Kettle Chicken Wings 1pound BBQ - Smokey Chipotle Hot Sauce - Copper Kettle Apiary Honey Garlic **20**
Salt & Pepper - Lemon Pepper - Cajun

Kid's Menu over twelve years add 5

Chicken Tenders with house-cut fries	12
Grilled Cheese on Multigrain with house-cut fries	9
Penne Pasta - with tomato sauce or just butter	12
Cheese Flatbread	12
Steamed buttered Carrots	5

Gluten Friendly options available - ask your server

Vegan Friendly options available - ask your server

Substitutions may cost extra.

Fried food may contain gluten

Let us know if you have a food allergy or sensitivity.