

Dinner Menu

APPETIZERS

FRIED EDAMAME 12

Sea salt, sesame oil, chilli flakes and crispy shallots

RED PEPPER & SPINACH CHEESE DIP 12

Crispy pita chips, crackers and fresh fruits

SQUEAKER CHEESE JALAPENO FRITTERS 16

Served with marinara dip

PUB STYLE CHICKEN WINGS 16

Your choice of sauce: Jack Daniels BBQ, hot, or salt and pepper. Served with fresh celery and carrot sticks with blue cheese ranch dip

SHRIMP & CRAB STUFFED MUSHROOM BALLS 16

Served with mango and pepper coulis

TUNA CARPACCIO 16

Avocado mayo, capers, pickled red onions and arugula

HANDHELDS

CLASSIC BURGER 17

Grilled Canadian beef, aged white cheddar cheese, lettuce, tomato, white BBQ sauce on a toasted brioche bun

QUESADILLA 18

Chicken or shrimp, onion, pepper, nacho cheese blend, salsa and sour cream

Vegetarian option available

PRIME RIB BEEF DIP 19

Shaved slow roasted beef, three onion jam, served on a toasted hoagie bun with roasted garlic au jus

PASTA BOWLS

WILD MUSHROOM RAVIOLI WITH ASPARAGUS 27

Simmered in white wine and a tarragon cream sauce

PRAWN FETTUCCINE 27

Seared and tossed with mushroom and spinach in a fresh herb cream sauce

SOUP & SALAD

SOUP OF THE DAY 8

Daily soup, please ask your server

MIXED GREEN SALAD 9

Mixed greens, julienne carrots, sliced cucumber, tomato and choice of dressing

Blue Cheese, Ranch, Balsamic, Mediterranean Feta, Shogun

WINSTON FRENCH ONION SOUP 10

Sourdough croutons and emmental cheese

WINSTON'S MARKET SALAD 10

Avocado, cherry tomatoes, cucumber, red onion and a creamy herb dressing

CAESAR SALAD 16

Croutons, bacon and parmesan cheese

Half size 12

MAINS & GRILLED

FISH AND CHIPS 19

2 piece cod, crisp coleslaw, tartar sauce and fries

GREEK PLATTER 26

Chicken souvlaki, rice, potatoes, pita bread with hummus and greek salad

SALMON FILET 29

Seasonal vegetables, lemon and green peppercorn butter

DIJON AND ROSEMARY CRUSTED LAMB 39

Lamb rack finished with a mint and red wine reduction

WILD STEAK DIANE 39

Tenderloin medallions seared in butter, wild mushrooms, grainy mustard, red wine, green peppercorns and tarragon, mashed potatoes and seasonal vegetables

SLOW ROASTED WINSTON'S PRIME RIB

Spice - rubbed prime rib served with roasted garlic au jus, Yorkshire pudding, and you choice of oven roasted garlic mashed, or baked potato and market veggies

6oz - 29 / 8oz - 33 / 10oz - 37 / 12oz - 41 / 14oz - 45 / 16oz - 49

WINSTON'S
RESTO-BAR

To our valued customers - our kitchen is your kitchen. Please ask your server if you would like any modifications or special requests.

HAPPY HOUR

Monday to Friday - 5:00 pm - 6:00 pm

Appetizer Specials

PUB CHICKEN WINGS	12
FRIED EDAMAME	10
ROASTED RED PEPPER & SPINACH DIP	9

Drink Specials

DOMESTIC BOTTLED BEER	4.5
SINGLE HIGHBALL	4.5
IMPORT BOTTLED BEER	6.5
6OZ HOUSE WINE	6.5

Shogun

Shogun menu items are available:
Wednesday to Sunday
5:00 pm - 9:00 pm

TEMPURA

Lightly battered and deep fried

VEGETABLE TEMPURA	9.95
ASSORTED TEMPURA	11.95
TIGER PRAWN TEMPURA	14.95

DONBURI

Rice bowl combos served with miso soup, Shogun salad and our choice of Mango Tango ice cream or our exclusive Frozen Paddle White Chocolate Wasabi ice cream

VEGETARIAN	26.95
Mixed seasonal vegetables with tofu	
CHICKEN AND SHRIMP	32.95
Teriyaki chicken and shrimp	
SIRLOIN AND CHICKEN	29.95
A combination of sirloin beef and teriyaki chicken	
SIRLOIN AND SHRIMP	39.95
A combination of sirloin beef and large shrimp	
SHRIMP AND SCALLOPS	38.95
A combination of large shrimp and scallops	

SUSHI ROLLS

SPICY YAM ROLL	7.25
Tempura yam and hot sauce	
DYNAMITE ROLL	8.75
Tempura prawn, hot sauce, avocado and cucumber	
CALIFORNIA ROLL	10.95
Real crab meat, avocado and cucumber	



Love Shogun and want to experience more?

Shogun Hours of Operation

Wednesday, Thursday & Sunday

5:00 PM - 9:00 PM

Friday & Saturday

4:30 PM - 10:00 PM



The exquisite dishes featured on this menu are inspired by *refreshingly local* ingredients and created by

Executive Chef Alden Kiland.