

starts + shares

Soup of the Day 10

Caesar Salad 15
Bacon, Croutons, Parmesan, Capers
Add Chicken 8 | Add Shrimp 10

Resort Salad V/GF 16
Mixed Greens, Cucumber, Tomato,
Goat Cheese, Candied Pecans,
Dill Vinaigrette
Add Chicken 8 | Add Shrimp 10

Smoked Brie V 17
Local Jelly, Warm Home-made Baguette,
Grapes, Candied Pecans

Pulled Pork Sliders 18
Bourbon BBQ Sauce, Pickles, Coleslaw

Tandoori Prawns GF 19
Spiced Red Onion Salad, Mint Chutney

Mussels and Clams 18
White Wine, Cherry Tomatoes,
Basil Butter Sauce, Garlic Toast

Pulled Beef Stuffed
Yorkshire Pudding 19
Horseradish aioli, Au Jus

Pound of Wings 22
Hot, BBQ, Honey Garlic,
Salt and Pepper or Suicide Hot

Nachos V 19
Pico De Gallo, Cheese, Salsa,
Sour Cream, Guacamole
Add Beef 8
Add Pulled Pork 7
Add Pulled Chicken 8

Poutine 15
Add Beef 8
Add Pulled Chicken 8

home made desserts

Chocolate Glazed Chocolate
Mousse GF 13
Rice Krispie Biscuit, Berry Coulis

Mille-Feuille 12
Lemon Pastry Cream, Cocoa Icing Sugar

Sticky Toffee Pudding 13
Salted Caramel Sauce, Whipped Cream



mains

Bison Burger 23
Bacon, Cheddar, Garli Aioli, Onion, Tomato,
Lettuce, Home made Brioche Bun

Pesto Chicken Club 22
Bacon, Cheddar, Garlic Aioli, Tomato, Lettuce,
Home made Sour Dough

Corned Beef on Rye 22
Swiss Cheese, Sliced Pickle, Dijon Aioli, Marble Rye

Ginger Beef & Broccoli 25
Vegetarian Option GF/DF 20
Asian Ginger Sauce, Steamed Rice, Bean Sprouts

Chicken Tika Masala 25
Cashew, Onion and Tomato Home made Curry,
Basmati Rice, Naan

Vietnamese Shrimp and Noodle Bowl 25
Vegetarian Option GF/DF 20
Rice Noodles, Baby Bok Choy, Baby Corn, Spring Onion

Fish and Chips 1 pc 15 2 pc 24
Beer battered Cod, Tartar sauce, Apple Coleslaw

House Smoked Beef Brisket Sandwich 26
Home made Focaccia, Red Onion Marmalade, Arugula

pizza

Hand Rolled Individual or Large Pizzas

10" GF Cauliflower crust available for an additional \$6

| | 9" Individual | 14" | 10" GF |
|--|---------------|-----|--------|
| Beef, Bacon, Pineapple, Jalapeno | 18 | 33 | 24 |
| Bourbon BBQ Pulled Pork, Red Onion | 17 | 29 | 23 |
| Pepperoni, Mushroom | 17 | 29 | 23 |
| Buffalo Pulled Chicken, Pico De Gallo, Sour Cream | 17 | 31 | 23 |
| Pesto, Roasted Vegetable, Goat Cheese V | 16 | 27 | 22 |

after 5 pm

10 oz New York Steak GF 45
Potato Pave, Confit mushrooms and Tomatoes,
Seasonal Vegetables, Red Wine Demi
Add Lobster Tail 24 | Add Prawns 10

Braised Lamb Shank GF 38
Pomegranate Sauce, Herb Butter Yukon Gold Potato Mash,
Seasonal Vegetables

Seafood Bowl GF/DF 48
Lobster Tail, Prawns, Mussels, Clams, Corn, Potato,
Tomato, Fresh Basil

Ratatouille Risotto GF 30
Roasted Vegetable and Herb Puree, Mascarpone Cheese,
Asparagus Spears, Sundried Tomato

V=Vegetarian VE=Vegan GF=Gluten Free DF=Dairy Free

PLEASE INFORM SERVER OF ANY FOOD ALLERGIES

Dietary requests may be accommodated. We are not a gluten free environment, our menu items are prepared using shared equipment including refrigeration, cooking surfaces & fryers.

Variations in vendor supplied ingredients may occur.

Applicable taxes & gratuities are not included.

An 18% service charge will be added to groups of 8 or more.