



APPETIZERS & STARTERS

PEI POTATO SKINS | \$15

Crispy potato skins made from PEI potatoes, topped with melted cheddar, smoky bacon, and green onions. Served with sour cream for dipping.

BRUSCHETTA | \$9

Four pieces of our in-house herb focaccia. Topped with diced tomatoes, basil, garlic, olive and a balsamic glaze.

WINGS | \$18

One pound of crispy dusted wings. Enjoy plain or with your choice of sauces: BBQ, honey garlic, honey- chipotle, pineapple-rum, garlic parmesan or sweet chilli.

LOADED FRIES | \$15

Crispy fries loaded with smoky bacon, ground beef, gravy & topped with sour cream and green onions.

CROQUETTES | \$14

Golden crispy PEI potato croquettes.

NACHOS | \$20

Tortilla chip loaded with melted cheese, diced tomatoes, red & green peppers, onions and zesty bell peppers. Served with sides of sour cream and salsa.

THE LIGHTER SIDE

GARDEN SALAD | \$12

CAESAR SALAD | \$14

ASK ABOUT DAILY DESSERTS

Automatic 18% gratuity for room service

HANDHELDS

BEEF BURGER | \$19

Juicy grilled beef patty topped with melted cheese, smoky bacon, lettuce and our signature creamy cranberry mayo. Served with fries.

CLUBHOUSE SANDWICH | \$18

A classic clubhouse sandwich with smoked ham, turkey, bacon, crisp lettuce, cheese & tomato. Served with fries.

STEAK SANDWICH | \$19

Slow cooked brisket on house-made focaccia topped with sauteed onions, bell pepper & Swiss cheese. Served with au-jus and fries.

CHICKEN QUESADILLA | \$19

Grilled chicken folded into a warm flour tortilla with a melted cheese blend and tangy banana peppers, toasted golden and served hot. Served with sour cream and salsa.

MAINS

VEGGIE STIR FRY | \$19

Udon noodles with a mix of broccoli, carrots, onions, red and green bell peppers. Stirred in our house-sauce of oyster, tamarind, dark soy & sesame oil.

ADD BEEF \$6 | ADD CHICKEN \$6 | ADD SHRIMP \$7

FISH AND CHIPS | \$22

Beer battered haddock, served with coleslaw & fries.

HOMEMADE MEATLOAF | \$24

Savory & juicy beef meatloaf glazed with a sweet and tangy BBQ sauce and side mashed.

ADD GRAVY \$3

BEEF LASAGNA | \$22

Layers of tender pasta, rich beef tomato sauce, and creamy cheese, baked until bubbly and golden.

CHICKEN POTPIE | \$22

Hearty and warming, golden pastry filled with chicken, peas & mirepoix vegetables.

PASTA ALFREDO | \$17

Fettuccine pasta tossed in house-made Alfredo sauce topped with parmesan & parsley.

ADD BEEF \$6 | ADD CHICKEN \$6 | ADD SHRIMP \$7

FETTUCINE AI FUNGHI | \$20

Silky Fettuccine tossed with sautéed mushrooms in a rich & aromatic truffle.

ADD BEEF \$6 | ADD CHICKEN \$6 | ADD SHRIMP \$7



WINES

RED WINES

6oz | 9oz | Bottle

Jackson Triggs Cabernet Sauvignon	\$11 \$15 \$38
Jackson Triggs Merlot	\$11 \$15 \$38
Jackson Triggs Shiraz	\$11 \$15 \$38
Ruffino Chianti	\$49
Kim Crawford Pinot Noir	\$62

WHITE WINES

6oz | 9oz | Bottle

Jackson Triggs Pinot Grigio	\$11 \$15 \$38
Jackson Triggs Sauvignon Blanc	\$11 \$15 \$38
Jackson Triggs Chardonnay	\$11 \$15 \$38
Kim Crawford Sauvignon Blanc	\$62

ROSE & SPARKLING WINES

6oz | 9oz | Bottle

Bask Rose	\$10 \$14 \$39
Ruffino Prosecco	\$15 \$20 \$56
Ruffino Rose Prosecco	\$56

SCOTCHES

Benromach 10 Year Old	\$12
Bowmore No. 1	\$14
Cragganmore 12 Year Old	\$19
Glenfiddich	\$15
Glenkinchie	\$18
Johnny Walker Red	\$7
Lagavulin	\$22
Oban	\$29
Glenmorangie	\$13

BOGSIDE DRAFT

16oz | 60oz (PITCHER)

Roddy blonde	\$10 \$35
Tailgate ipa	\$11 \$37
Redhead ale	\$10 \$35

DOMESTIC BEER

Roddy Bogside craft beer	\$8.5
Alexander kieth	\$7
Coors light	\$7
Molson canadian	\$7
Rickards red	\$7
Miller mgd	\$7

IMPORTS

Stella Artois	\$8.5
Heineken	\$8.5
Corona	\$8.5
Corona zero (non-alcoholic)	\$7

CIDERS

NO BOATS ON SUNDAY	\$9
Original, peach, strawberry	

COOLERS

COLLIDING TIDES	\$8
Grape twist, pineapple lime, frosted tangerine	

BLUE LOBSTER	\$8
Blueberry lemon, lemon lime	

SMIRNOFF ICE | \$8