



AUDIELICIOUS

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CRAB POPPERS (Snow Crab w/ cheddar & jalapeño, deep fried in a crispy batter and served w/ salsa & sour cream)	-----16.00
PORK OR VEGETABLE SPRING ROLL (6 Pcs. fried spring rolls)	-----13.00
DEEP FRIED STUFFED JALAPENO (Green jalapeno stuffed with cream cheese, battered and breaded)	-----15.00
1lb CHICKEN WINGS	-----15.00
Homemade chicken wings tossed on choices of Salt & Pepper/Honey Garlic/Teriyaki/BBQ Sauce/Hot or Suicide Hot Sauce	
BUTTERFLY SHRIMP (8 Pcs. deep fried, breaded golden butterfly shrimp w/ sweet chili aioli)	-----16.00
SHUMAI (Ground Pork w/ Bay shrimp stuffed into wonton wrappers, steamed and served w/ ginger soy lime dip)	-----15.00
CALAMARI (Deep fried and served w/ tzatziki)	-----15.00
PORK GYOZA (Steamed and served w/ sweet soy dipping sauce)	-----14.00
POUTINE (Fries w/ cheese curds and homemade gravy)	-----13.00
DILL PICKLE FRIES (Pickle fries with beer batter, served w/ pineapple curry sauce)	-----14.00
MUSSELS AND CLAMS (Steamed w/ bacon, celery & onion, reduced w/ white wine and cream. Served w/garlic toast)	-----19.00
SHRIMP TACO (3 taco shell w/mix greens, coleslaw, mango salsa and prawn w/ Audie Sauce Drizzle)	-----15.00

AUDIELICIOUS SOUPS AND SALADS

SOUP OF THE DAY	-----Bowl 10.00	-----Cup	-----6.00
WONTON SOUP (Chicken seafood broth w/ pork wontons, prawns, fish cake, vegetables and noodles)	-----18.00		
HOUSE SALAD (Mixed Greens, cranberry, pickled beets and pumpkin seeds w/ balsamic dressing)	-----Main 15.00	-----Starter	8.00
CAESAR SALAD (Crispy lettuce, garlic Caesar dressing w/ bacon, parmesan and croutons)	-----Main 15.00	-----Starter	8.00
TACO SALAD (Mixed Greens, black beans, corn, edamame, mixed cheese, scallion and taco beef w/ salsa & Sour Cream)	-----17.00		
CRISPY CHICKEN CAESAR WRAP (deep fried chicken fingers tossed in Caesar salad on a tortilla wrap)	-----16.00		
PRAWN AVOCADO SALAD (Mixed greens w/ edamame seeds, avocado, corn & mango salsa topped w/ cooked prawn and citrus dressing)	-----22.00		

AUDIELICIOUS SANDWICH AND BURGERS (Served with fries, salad or soup)

VEGGIE BURGER (Mixture of Veggies and molded as a veggie patty with Audie's sauce)	-----16.00
CRISPY CHICKEN BURGER (Breaded crispy chicken breast, veggies, and sweet chili aioli sauce)	-----16.00
CLUBHOUSE (Ham and cheese, veggies, cheddar cheese and bacon w/ pickles and balsamic onion aioli)	-----19.00
AUDIES BURGER (House made beef burger patty, veggies, secret Sauce)	-----17.00
BISON BURGER (House made bison burger patty, veggies, garlic aioli)	-----21.00
BEEF DIP (The process needs patience, short ribs slow cooked for 6 hours, assembled w/ buns and horseradish mayo)	-----20.00
CORDON BLEU BURGER (Home made breaded stuffed chicken breast w/ Swiss cheese and ham, w/ parmesan hollandaise sauce)	-----21.00

AUDELICIOUS LUNCH AND DINNER

BBQ PORK SIDE RIBS (Braised for 7hours, w/ home made honey garlic pineapple BBQ sauce)1/2 rack —25—Full Rack ———39.00	
STEAK & NOODLES (Marinated steak in Asian inspired spice mix, topped w/ bed of noodles, veggies & Asian stir fry sauce)-25.00	
GINGER BEEF (Served on your Choice of Rice, Rice Noodles or Chow Mein) —————19.00	
SZECHUAN HOT POT (Chicken, peppers, mushrooms, snap pea, bok-choi and Szechuan sauce) (chow Mein, Rice Noodles) -19.00	
LOBSTER PASTA (Sautéed red onions, red peppers & spinach in a Cajun cream sauce w/6oz lobster tail and a G-toast——39.00	
SMOKED SALMON PASTA (Sautéed Smoked Salmon with Cream Sauce on fettuccine noodles, served with toast)———27.00	
PESTO PASTA (Super creamy homemade pesto sauce served over linguine pasta w/ garlic toast) —————19.00	
	Add Chicken breast ———8.00 Add Prawns ———8.00
CHICKEN AND MUSHROOM PASTA (Tender slices of chicken and mushrooms tossed in a white wine garlic cream sauce, served over a bed of fettuccini pasta w/ garlic toast) ————— 21.00	
FISH AND CHIPS (2 Pcs. of beer batter cod, deep fried and served w/ fries, lemon and tartar sauce) ————— 24.00	

CHICKEN FINGER and FRIES (That's what you get, comes with your choice of BBQ or Plum dip)———16.00	
CORDON BLEU (Breaded stuffed chicken breast w/Swiss cheese and ham, w/parmesan hollandaise and two sides)———25.00	

THE STEAKS

We buy from our local Butcher Block (Lawrence Meat), cut in house, make our own smoky steak spice flavor and all comes w/ your choice of two sides and our house made garlic toast.

* SOUP *FRIES *ONION RINGS *SWEET POTATO FRIES *MIXED VEGETABLES*HOUSE SALAD * CAESAR * RICE *MASHED POTATO *

ALL STEAKS COOKED ACCORDING TO YOUR DESIRED TEMPERATURE

6oz SIRLOIN STEAK ————— 25.00	
9oz STRIPLOIN STEAK ————— 34.00	
12oz RIBEYE STEAK ————— 38.00	
BLEU CHEESE MUSHROOM STEAK (9oz Striploin topped w/ bleu cheese mushroom sauce an your choice of two sides)——41.00	

THE SEAFOODS

STEAK 'N' OSCAR (9oz Strip-loin topped w/ langoustine and hollandaise sauce w/ your choice of two sides)———44.00	
GRILLED SALMON w/ ASPARAGUS(6oz grilled salmon topped w/ hollandaise sauce and your choice of two sides)———35.00	
SINGAPORE CHILLI CRAB Legs 1lb (Served w/ your choice of two sides)———55.00	
MIXED SEAFOOD FRICASSEE or CAJUN CREAM SAUCE (Mussels, clam & prawn in sizzling cast iron pan, with two sides)——38.00	
SURF AND TURF (6oz Sirloin Steak w/ your choice of two sides and oven baked 6oz Lobster tail, served w/ garlic butter)——49.00	
LOADED SURF AND TURF (6oz Sirloin steak, mash potato and veggies, topped w/ Lobster tail and Prawn and Scallop)———57.00	

BUILD YOUR OWN SEAFOOD PLATTER (with your Choice of Sauce)

ADD 6oz LOBSTER TAIL ————— 33.00	
ADD 1/2lb SNOW CRAB LEGS ————— 35.00	
ADD 1/2lb PRAWN ————— 23.00	
ADD 1/2lb MUSSELS ————— 19.00	ADD 1lb GREEN SHELL MUSSEL (big half) ————— 23.00
ADD 1/2lb CLAM ————— 19.00	
ADD 1/2lb SCALLOP ————— 33.00	

FILIPINO CUISINE FAVOURITES (Served with Rice)

CRISPY PATA (Deep fried pork hock w/ sweet soy vinegar sauce) ————— 25.00	
BICOL EXPRESS (A Bicolano masterpiece loved by many, Pork belly w/ shrimp paste, lots of chili and coconut milk) ———19.00	
LECHON KAWALI (Deep fried pork belly) —————19.00	
PORK SISIG (Chopped pork belly and chicken liver sautéed in onion and soy sauce. Option to top with egg-\$2.50) ———21.00	
PORK ADOBO (Pork belly cooked in our own brand of soy sauce and vinegar) —————20.00	