



APPETIZERS & STARTERS

SHRIMP COCKTAIL | \$15

Chilled shrimp served with our house-made seafood cocktail sauce, featuring a zesty blend of tomato, horseradish, lemon, and spices.

TARTE TATIN | \$9

Flaky puff pastry with slow-roasted tomatoes, basil pesto, and crumbled feta, baked in a savoury tarte tatin style.

FRIED CRAB RANGOON | \$15

Crispy wontons filled with cream cheese, crab, and savoury seasonings, served golden brown with a sweet chili dipping sauce.

WINGS | \$15

One pound of crispy dusted wings. Enjoy plain or with your choice of sauce: BBQ, Honey Garlic, Garlic Parmesan or Sweet Chili.

NACHOS | \$20

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

BREADED SHRIMP | \$9

Shrimp breaded in-house served with garlic aioli.

TRUFFLE FRIES | \$10

Fries topped with truffle oil & Parmesan.

THE LIGHTER SIDE

GARDEN SALAD | \$12

CAESAR SALAD | \$14

Automatic 18% gratuity for room service

HANDHELDS

BEEF DIP | \$25

Tender shaved roast beef on a ciabatta topped with onions and provolone. Served with au jus.

BEEF BURGER | \$19

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

AIN'T EASY BEING CHEESY | \$21

Our hit burger from the 2026 Burger Love campaign! 6 oz. beef patty topped with bacon, cheddar & pepperjack cheese, and crispy onions. Served on a sizzling skillet of queso.

CHICKEN BURGER | \$19

Juicy chicken breast breaded in-house and tossed in truffle aioli. Topped with cheddar, lettuce & onion. Served with fries.

LOBSTER ROLL | \$30

Perfect for the summer! Juicy lobster in a Mornay sauce, served on a fresh roll with side fries.

MAINS

VEGGIE STIR FRY | \$20

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

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

BABY BACK RIBS | \$25

A slow-cooked 1/2 rack of fall-off-the-bone back ribs. Glazed with BBQ sauce and served with mashed & seasonal vegetables.

SHRIMP SCAMPI | \$18

Succulent shrimp served with fettuccine in a garlic wine sauce.

PARMESAN & HERB CRUSTED SALMON | \$29

Tender salmon fillet baked with panko, Parmesan and house blend of herbs. Served with mashed potatoes & vegetables.

CHICKEN BALLOTINE | \$22

A French classic. De-boned chicken, rolled and stuffed with cheese, bacon & herbs. Served with jus, mashed potatoes & seasonal vegetables.

FETTUCINE CARBONARA | \$17

Fettuccine pasta with pancetta, Parmesan & egg yolk.

ASK ABOUT DAILY DESSERTS



WINES

WHITE WINES	6 oz.	9 oz.	Bottle
Jackson-Triggs Pinot Grigio	\$11	\$15	\$38
Jackson-Triggs Sauv. Blanc	\$11	\$15	\$38
Jackson-Triggs Chardonnay	\$11	\$15	\$38
Kim Crawford Sauvignon Blanc	-	-	\$62

ROSÉ & SPARKLING WINES	6 oz.	9 oz.	Bottle
Bask Rosé	\$10	\$14	\$39
Ruffino Prosecco	\$15	\$20	\$56
Ruffino Rose Prosecco	-	-	\$56

RED WINES	6 oz.	9 oz.	Bottle
Jackson-Triggs Cab. Sauvignon	\$11	\$15	\$39
Jackson-Triggs Merlot	\$11	\$15	\$38
Jackson-Triggs Shiraz	\$11	\$15	\$38
Ruffino Chianti	-	-	\$49
Kim Crawford Pinot Noir	-	-	\$62

SCOTCHES

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

DRAFT BEER

BOGSIDE BREWING	16 oz.	PITCHER 60 oz.
Roddy's Blonde Ale	\$10	\$35
Tailgate American Pale Ale	\$11	\$37
Red Head Irish Red Ale	\$10	\$35

DOMESTIC BEER

- Roddy's Blonde Ale | \$8.50
- Alexander Keith's | \$7
- Coors Light | \$7
- Molson Canadian | \$7
- Rickard's Red | \$7
- Miller Genuine Draft | \$7

IMPORTED BEER

- Stella Artois | \$8.50
- Heineken | \$8.50
- Corona | \$8.50
- 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