



APPETIZER

BACON CHEESE RICE BALLS \$15

Panko crusted risotto rice balls stuffed with smoked bacon, green onion, and cheddar cheese fried to golden brown. Served over creamy marinara sauce

CHICKEN TAQUITOS \$15

Roasted chicken, pico de gallo, cilantro and Tex-Mex cheese served with guacamole and sour cream

BLUE CRAB CAKES \$16

Served with curry Mayonnaise

PEROGIES \$13

Topped with sautéed onions, bacon and cheese. Served with sour cream

THAI CHICKEN & CHIPS \$16

Crispy Thai Chicken tenders served over lattice fries drizzled with tangy Thai-glaze

FETA BRUSCHETTA \$14

Garlic aioli and balsamic glaze

DIP IT

LOBSTER DIP \$17

Oven baked lobster meat, crab meat, onion, red peppers and cream cheese blend topped with Tex-Mex cheese. Served with tortilla chips and warm pita bread

SPINACH DIP \$16

A perfect blend of artichoke, spinach, onions and cream cheese. Served with tortilla chips and warm pita bread for dipping

PUB APPS

MOZZARELLA STICKS \$14

FRIED CHEESE CURDS \$14

STUFFED POTATO SKINS \$14

MEXICAN DELIGHT

BLACKENED CATFISH TACO \$19

Blackened catfish on fried flour tortillas with sour cream, pico de gallo and spicy avocado aioli

SURF AND TURF TACO \$21

Grilled flat ironed steak, baby scallop on a fried floured tortilla with Pico de Gallo, spicy avocado aioli.

JERK CHICKEN TACO \$19

Jerk chicken, and pineapple on fried flour tortillas with sour cream, pico de gallo and spicy avocado aioli

STREET BOYZ TACO \$20

Pulled pork, shrimp on fried flour tortilla with pico de gallo & spicy avocado aioli.

FLATBREAD

MEXICAN CHICKEN \$17

Grilled Mexican chicken, peppers, tomato, jalapeno, cilantro, tex-mex cheese.

CHICKEN

QUESADILLA \$17

Oven baked tortilla stuffed with Mexican spiced chicken breast, bell peppers, onions, pico de gallo. Served with sour cream and salsa.

COCONUT SHRIMP \$16

Served with sweet chili Thai sauce

CRISPY CALAMARI \$16

Lightly breaded calamari, peppers and jalapeños fried to golden brown. Served with southern ranch chipotle mayo

GARLIC BREAD \$9

Traditional garlic butter on Italian bread. **ADD CHEESE \$4 | BACON \$5**

CRACKED BLACK PEPPER & HIMALAYAN SALT DRY RIBS \$16

In house cut and marinated riblets fried and seasoned with Himalayan salt. Served with tangy Thai dipping sauce.

EGG PLANT PARMESAN FRITTERS \$18

Herb – breaded eggplant, spinach, ricotta cheese, mozzarella homemade rose sauce.

TWISTED LASAGNA DIP \$17

Perfect blend of ground sirloin, chorizo cream cheese onion and tomatoes, served with tortilla chips and crostini bread

DILL PICKLES \$13

CAULIFLOWER BITES \$14

FAJITAS \$23

A skillet loaded with sweet onions & peppers and your choice of steak, chicken or shrimp. Served with jambalaya rice, flour tortillas, cheese, tomato, shredded lettuce, salsa and sour cream

MUSSEL LOVERS \$17

Fresh PEI mussels with bell peppers, onions and smoked bacon. Steamed with your choice of white wine gorgonzola cream sauce, coconut curry sauce or spicy tomato sauce

TAPAS GRILL \$23

Grilled chicken souvlaki, shrimp and baby squid served with Greek salad and tzatziki sauce

CAPREESE \$18

Cream cheese, bocconcini, grape tomatoes, spinach, fresh basil, olive oil and balsamic glaze.

POUTINE

CLASSIC \$14

French fries, cheese curds and gravy

BACON CHEESE BURGER \$18

Traditional cheesy poutine with ground beef, bacon and cheddar cheese

BUTTER CHICKEN POUTINE \$18

Lattice fries, cheese curds and butter chicken curry

SANDWICHES

CHOICE OF SIDE : All Sandwiches & Wraps are served with a choice of French fries, house salad, daily soup or onion rings.

Substitute: Sweet potato fries, lattice fries, Caesar salad or Greek salad • 4 French onion soup or poutine • 5

HONEY JALAPENO BBQ CHICKEN SANDWICH \$19

Grilled chicken, spicy candid bacon, lettuce, tomato Brie cheese honey jalapeno BBQ sauce on a ciabatta bun

BEEF TENDERLOIN PHILLY \$20

Sautéed bell peppers, red onion and mozzarella cheese on a ciabatta bun.

STEAK MELT \$21

7 oz. New York steak grilled to perfection, topped with sautéed mushrooms, onions and melted Swiss cheese. Served on a ciabatta bun.

SOUTHERN FRIED CHICKEN \$18

Buttermilk marinated fried chicken, bacon, swiss cheese, chipotle mayo, lettuce, tomato and pickle on a ciabatta bun.

CHICKEN CLUB OR TURKEY CLUB \$18

Grilled chicken or turkey breast with smoked bacon, cheddar cheese, lettuce and tomato.

WRAPS

CHOICE OF WHITE OR WHOLE WHEAT WRAP

CHOICE OF SIDE: All Sandwiches & Wraps are served with a choice of French fries, house salad, daily soup or onion rings. **SUBSTITUTE:** Sweet potato fries, lattice fries, Caesar salad or Greek salad • 4 French onion soup or poutine • 5

CHICKEN GOAT CHEESE WRAP \$18

Grilled balsamic chicken, spinach, roasted red peppers and goat cheese

BUFFALO WRAP \$18

Chicken fingers tossed in buffalo sauce, wrapped with tomatoes, lettuce and Tex-Mex cheese

SOUTHWEST CHICKEN WRAP \$18

Tex-Mex chicken, avocado, lettuce, tomato, Tex-Mex cheese and Cajun aioli

SOUPS & GREENS

DRESSINGS Homemade: Balsamic Vinaigrette, Greek, Raspberry, Ranch, Oil & Vinegar, Dill

Classic: Italian, French, Thousand Island, Blue Cheese

Add Chicken \$7 Shrimp \$8, 7oz Striploin or Grilled Salmon \$13

SOUP OF THE DAY \$8

Made fresh every day. Served with a warm roll and crackers

FRENCH ONION SOUP \$9

CAESAR SMALL \$11 | LARGE \$15

Crisp romaine lettuce tossed in a creamy garlic sauce topped with croutons and parmesan cheese

GREEK SMALL \$11 | LARGE \$15

Crisp romaine lettuce topped with tomatoes, cucumber, sweet bell peppers, red onion, kalamata olives and feta cheese. Served with homemade Greek dressing

SOUP SALAD BRUSCHETTA \$16

A bowl of our daily homemade soup. Served with your choice of Caesar, Greek or Chef salad & freshly made bruschetta **ADD FRENCH ONION \$5**

BEEF TENDERLOIN CAPRESE \$23

Fresh mix greens, bocconcini cheese, grape tomato, red onion, cucumber, drizzled with basil olive oil and balsamic glaze

CHICKEN BLT \$18

Our classic cheese curd poutine topped with chicken, bacon, caramelized onion, lettuce and tomato

PULLED PORK POUTINE \$18

Our classic cheese curd poutine topped with pulled pork and onion straws

BUFFALO CHICKEN POUTINE \$18

Our classic cheese curd poutine topped with buffalo crispy chicken.

COCONUT CHICKEN MELT \$18

Coconut crusted chicken breast, pineapple, ham, Swiss cheese, lettuce, tomatoes, chef's mayo with toasted ciabatta bun.

PULLED PORK \$17

Slow roasted tender pulled pork, smothered in Guinness BBQ sauce, topped with crispy straw onions and TexMex cheese. Served on a brioche bun

DELI REUBEN \$18

Shaved smoked meat topped with sauerkraut, Russian dressing and Swiss cheese, grilled to perfection on light rye bread

FRENCH BEEF DIP \$18

Shaved roast beef piled high on a fresh ciabatta bun. Melted with Swiss cheese. Served with hot au jus & horse radish aioli.

CHICKEN FINGER WRAP \$18

Chicken fingers wrapped with tomatoes, lettuce, Tex-Mex cheese and ranch dressing

GRILLED VEGETABLES

& CHICKEN WRAP \$18

Grilled chicken, goat cheese, vegetables, lettuce, balsamic glaze and garlic aioli.

JULIENNE SALAD \$21

Swiss and cheddar cheeses, peameal bacon, grilled chicken breast, hard boiled egg, tomatoes, cucumber, bell peppers and red onions. Served over a bed of crisp greens

WARM GOAT CHEESE SALAD \$18

House mix greens with grilled eggplant, zucchini, red peppers, green peppers and asparagus, topped with warm goat cheese and drizzled with balsamic reduction

ROASTED SQUASH AND BEETROOT SALAD \$18

Baby spinach, warm beetroot, avocado, cherry tomatoes, red onions, roasted butternut squash, roasted walnuts and goat cheese with balsamic dressing

CRUNCHED GRILLED WEDGES \$18

Ice burg, gorgonzola cheese, hard boil egg, cherry tomato, red onion, cucumber, dry cranberry, olive, arthicoke, with a choice of dressing.

CALIFORNIA BLACKENED SALMON SALAD \$22

Baby spinach, grilled portobello mushroom, cherry tomatoes, avocado, goat cheese and roasted walnuts with balsamic dressing topped with blackened salmon

NACHOS

NACHO GRANDE \$18

Multi coloured corn chips loaded with Tex-Mex cheese, tomatoes, lettuce, green onions, black olive.

ADD CHICKEN, CHILI OR PORK \$6

IRISH NACHOS \$18

Crispy lattice fries loaded with Tex-Mex cheese, crispy bacon, green onion, jalapenos and tomato. Served with sour cream and guacamole

FOR THE TABLE

TAILGATE PLATTER \$35

Signature wings, chicken tortilla flautas mozzarella sticks, stuffed potato skins, dill pickles, onion rings, garlic bread with cheese, veggie sticks and dipping sauces

SEAFOOD PLATTER \$35

Blue Crab cakes, fried calamari, coconut shrimp and fresh PEI mussels in a white wine cream sauce. Served with dips

PUB FARE

CHOICE OF SIDE: FRENCH FRIES, HOUSE SALAD, DAILY SOUP OR ONION RINGS.
SUBSTITUTE SWEET POTATO FRIES, LATTICE FRIES, CAESAR SALAD OR GREEK SALAD • 4
FRENCH ONION SOUP OR POUTINE • 5

BEEF TENDERLOIN PIE \$20

Braised beef tenderloin tips in a portobello mushrooms demi-glace, baked with puff pastry and topped with beef gravy. Served with your choice of side

SHEPHERD'S PIE \$18

A seasoned mix of minced sirloin, corn, green peas, diced carrots, celery and onions topped with mashed potatoes, cheddar cheese baked until golden brown. Served with your choice of side

BEEF STUFFED YORKSHIRE \$20

Shaved roast beef, sautéed onions, mushrooms and gravy in a homemade Yorkshire pudding. Served with a choice of side

FISH & CHIPS \$20

Beer battered haddock filet fried to golden brown. Served with French fries and coleslaw

BLANKET WRAP MEAT LOAF \$20

Homemade meatloaf wrapped in bacon with mushrooms and onion merlot demi. Served with mashed potatoes and steamed vegetables

CHICKEN TENDERS \$18

Breaded, house spiced marinated chicken tenders fried to golden brown. Served with fries and plum sauce

CHICKEN POT PIE \$19

A blend of carrots, onions, celery, chicken in a creamy sauce and topped with golden pastry. served with a choice of a side.

OUR FAMOUS BBQ RIBS & WINGS

TRY OUR FAMOUS WINGS LIGHTLY BREADED OR NAKED WITH CHOICE OF SAUCE OR DRY RUB!

PORK SIDE RIBS

HALF \$18 | FULL \$24

BOTH SERVED WITH CHOICE OF SIDE

WINGS, FRIES & DIP 1LB \$18

DIPPING SAUCES: CHOICE OF RANCH, DILL OR BLUE CHEESE \$1

RIB & WING COMBO \$24

WINGS, VEGGIES & DIP 1LB

\$16 | 2LB \$29

WING SAUCES

- Frank's Hot
- Mexican Hot
- Sriracha Hot
- Suicide
- Medium

- Mild
- Buffalo
- Gar Par
- Smoky BBQ
- Honey Garlic

- Caribbean Jerk
- Sweet Chili Thai
- Kings BBQ
- Roasted Honey Garlic
- Honey Jalapeno BBQ

SAUCES DUOS

- Cajun Ranch
- Hot & Honey
- Buffalo Ranch
- Roasted Honey
- Spicy Gar Par

DRY RUBS

- Cajun
- Garlic Parmesan
- Lemon Pepper
- Sea Salt & Pepper
- Roasted Garlic
- Jerk

BURGERS

Our 8oz. Prime Rib burgers are dressed with “Killer Burger Sauce” and garnished with lettuce, tomato, onion and pickle.

CHEF BURGER \$19

Aged cheddar cheese, crispy bacon, piled high with onion straws and chipotle mayo sauce

GRAND SLAM BURGER \$23

Double prime rib burger topped with sautéed mushroom, cheddar cheese, Swiss cheese and fried onion

BISON BURGER \$21

Spicy candid bacon, fried jalapenos, cheddar cheese and crispy onion

LOADED SWISS BURGER \$19

Crispy bacon, sautéed mushroom, onion and Swiss cheese

SASQUATCH BURGER \$19

Peameal bacon, fried egg and cheddar cheese

VEGGIE BURGER \$19

Grilled portobello, avocado and warm goat cheese

ASIAN DELIGHTS

BOMBAY BUTTER

CHICKEN \$20

Tender chicken cooked with butter chicken sauce. Served on a bed of steamed basmati rice, naan bread and fresh tomato coriander salsa

SPICY THAI CHICKEN

STIR-FRY \$20

Grilled chicken breast, bell peppers, onions and broccoli tossed in a homemade spicy Thai sauce. Served on a bed of basmati rice or linguine noodles topped with green onion, carrot and beans sprouts mix

PRIME RIB BURGER DELUXE \$19

Mix cheese and crispy candid bacon

KINGS SMASHED BURGER \$21

Double smashed patty with brie cheese, caramelized bourbon chipotle mushrooms, Spicy candid bacon, onions & chef mayo.

SMASHED DOUBLE

DECKER \$22

Double smashed patty with cheddar cheese, fried jalapeno, spicy candid bacon, crispy onion & chef mayo.

3KINGS SMASHED \$23

Three smash burger patties with spicy candid bacon, caramelized onion, fresh pickled jalapeno, mix cheese and cheddar cheese.

SMASHED BURGER GRILLED

CHEESE \$22

Double smashed patty with spicy candid bacon, caramelized bourbon chipotle onion, tomato, cheddar and swiss cheese. Choice of bread.

CHICKEN & SHRIMP

PAD THAI \$21

Rice noodles with chicken, black tiger shrimp, green onions, bell peppers, bean sprouts and fried egg, tossed in a tangy pad Thai sauce and topped with crushed peanuts

VEGETABLE PAD

THAI \$17

Rice noodles with mushrooms, green onions, bell peppers, broccoli, carrots, bean sprouts and fried egg, tossed in a tangy pad Thai sauce and topped with crushed peanuts

CHICKEN CURRY BOWL \$20

Tender chicken cooked in authentic Indian curry sauce. Served on a bed of steamed basmati rice, naan bread and fresh tomato coriander salsa.

SIDE KICKS

FRENCH FRIES

SMALL \$8

LARGE \$10

SWEET POTATO FRIES

SMALL \$9

LARGE \$11

LATTICE FRIES

SMALL \$9

LARGE \$11

ONION RINGS

SMALL \$8

LARGE \$10

FRINGS

SMALL \$9

LARGE \$11

VEGGIES & DIP \$5

BOWL OF CHILI \$11

CHILLI AND GARLIC JAFFNA FRIES \$15

FRESH PASTA

All pastas are served with garlic bread. Add cheese • 4

GORGONZOLA LOBSTER

PASTA \$27

Fresh fettuccine pasta with whole lobster tail, black tiger shrimp, portobello mushrooms, baby spinach and red onions in a gorgonzola cream sauce

SEAFOOD LINGUINE \$27

Fresh linguine pasta with fresh mussels, tiger shrimp, jumbo scallops, baby squid and fresh lemon juice in a fresh herbs garlic tomato sauce

SEAFOOD CURRY PASTA \$27

Fresh fettuccine with lobster tail, black tiger shrimp, scallops, green onions, red onions and roasted red peppers in a coconut curry cream sauce

CHICKEN CARBONARA

PASTA \$23

Fresh linguine pasta with pancetta (Italian bacon), grilled chicken breast, onion and fresh tomato in a classic alfredo sauce

JAMBALAYA \$23

Black tiger shrimp, grilled chicken breast, spicy sausage, jalapeños, onions and bell peppers in a Creole sauce. Served on a bed of basmati rice or fresh linguine noodle

STEAK CAPRESE LINGUINI \$26

Fresh linguini pasta cooked with beef tenderloin, bocconcini cheese grape tomato, red onion, baby spinach, sweet pepper, garlic, fresh basil and olive oil.

MEAT LASAGNA \$20

Homemade 100% ground beef, baked with three cheeses and served with Caesar salad

FRESH FETTUCCINE

ALFREDO \$16

Fettuccine tossed in creamy alfredo sauce. **Add Grilled chicken breast • 6 or Tiger shrimp • 7**

SPINACH & GOAT

CHEESE PENNE \$20

Portobello mushrooms, red onions, roasted red peppers, black olives & baby spinach in sundried tomato pesto cream sauce.

LOBSTER MAC & CHEESE \$22

Baked with mix cheese and panko parmesan crumbles

SMOKED BACON

MAC & CHEESE \$19

Baked with mix cheese and panko parmesan crumbles

CAJUN CHICKEN PENNE \$23

Penne with grilled chicken, wild mushrooms, cherry tomatoes and baby spinach in cajun alfredo cream sauce.

SCALLOP & SHRIMP LINGUINE

\$25

Linguine with jumbo scallop, black tiger shrimp, red onions, cherry tomato, baby spinach, roasted red pepper in fresh garlic & basil olive oil.

VEAL/CHICKEN PARMESAN \$22

Served with Fettuccine in tomato or Alfredo sauce

STEAK

Add: Lobster Tail or Scallop • 12 Grilled Tiger Shrimp • 8

RIB EYE STEAK \$37

AAA 10 OZ Rib-eye steak garlic and herb butter, garlic mash potato and seasonal vegetable

STEAK & LOBSTER \$39

Grilled 10oz strip-loin steak topped with Lobster tail and sautéed mushrooms, onions, peppercorn demi glace. Served with mashed potatoes and steamed vegetables

JUST GRILLED STEAK \$34

Grilled 10oz Angus steak, red wine peppercorn demi glace, mashed potatoes and seasonal vegetables

LIVER, BACON & ONION \$20

Served with mashed potatoes and seasonal vegetables and gravy

CHICKEN

CHICKEN OR LAMB SOUVLAKI \$23

A double skewer of marinated chicken on a bed of pilaf rice. Served with roasted Greek potatoes, Greek salad and tzatziki

GARLIC JALAPEÑOS CHICKEN \$21

Breaded chicken breast in a rich garlic jalapeños cream sauce. Served with steamed basmati rice and Greek salad

MARSALA CHICKEN \$20

Pan sizzled chicken breast topped with bacon & wild mushrooms, marsala red wine glaze. Served with Greek potatoes and steamed seasonal vegetables.

SEAFOOD

LOUISIANA SEAFOOD BOWL \$32

Cuban Lobster tail, Fresh PEI mussels, black tiger shrimp, calamari and scallops in a white wine lightly spiced tomato sauce. Served with lightly toasted baguette

ATLANTIC SALMON AND SHRIMP \$25

Baked Atlantic salmon with shrimp and lemon butter sauce. Served with pilaf rice and steamed seasonal vegetables.

ANGRY SALMON AND SHRIMP \$25

Linguine pasta with black tiger shrimp, bell peppers, artichoke hearts and baby spinach in a rose sauce, topped with baked spicy Cajun Atlantic Salmon