

MENU

STARTERS

Featured Soup	\$9.00
Made in-house with fresh ingredients	
French Onion Soup	\$10.00
Onions braised in butter, sherry, and beef-chicken stock, topped with Swiss cheese and garlic crouton	
Garlic Bacon Cheese Bread	\$16.00
Bacon, green onions, roasted garlic, shredded cheddar and mozzarella cheese on a demi-baguette	
Classic Poutine	\$15.00
Hand-cut russet fries, Quebec cheese curds, and our house-made beef gravy	
Calamari	\$16.00
Lightly breaded and served with our spicy house-made kapow sauce on the side	
Kapow Shrimp 🌶️	\$15.00
Lightly breaded and tossed in our spicy house-made kapow sauce, topped with green onions	
Cajun Turkey Quesadilla	\$21.00
Turkey, sauteed peppers and onions, blend of mozzarella and cheddar cheese, seasoned with our house-made Cajun seasoning. Served with salsa and sour cream	
Perogies	\$16.00
Sauteed with onions and bacon, topped with sour cream and green onions	
Bacon Cheddar Chive Crispy Potato	\$17.75
Tater kegs on a bed of crispy potatoes, topped with sour cream and green onion	
Chicken Fingers	\$16.50
4 pieces of breaded white meat, with plum sauce.	
Served with hand-cut russet fries or upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], Broccoli salad [5], side daily soup [4], or side poutine [5]	
Chicken Wings GF	\$20.00
1 pound lightly dusted and tossed in one of our house-made sauces or seasonings : Honey garlic, medium, hot, hot honey garlic, fiery hot, dry rub, salt & pepper, lemon pepper.	
Served with hand-cut russet fries or upgrade to one of the following: sweet potato fries [2], Caesar side daily soup[4], Broccoli salad [5], or side poutine[5]	

SALADS

Add oven roasted chicken breast [8]	
Caesar salad	\$16.00
Romaine lettuce, bacon, caesar dressing, topped with parmesan cheese and balsamic glaze	
Greek salad GF	\$16.00
Romaine lettuce, marinated grape tomatoes, kalamata olives, cucumber, red onion, feta cheese	
Broccoli Salad	\$18.00
Creamy broccoli salad with bacon, mozzarella cheese, red onion, sunflower seeds, almond slivers, and dried cranberries	

SIDES

Broccoli salad	\$6.00
Greek salad	\$6.00
Caesar salad	\$6.00
Side Soup	\$6.00
Side Poutine	\$6.00

KIDS MENU

Kids Pasta v	\$9.99
Linguine with our choice of tomato sauce or garlic butter	
Grilled Cheese v	\$9.99
On your choice of white, whole wheat, or marble rye bread served with hand-cut russet fries	
Chicken Fingers	\$10.99
3 pieces served with plum sauce and hand-cut russet fries	
Naan Pizza	\$10.99
Naan topped with pizza sauce, cheese, and pepperoni	

BURGERS

All burgers include hand-cut russet fries or upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], Broccoli salad [5], side daily soup [4], or side poutine [5]	
Gluten-free bun [3]	
Classic PL Burger	\$20.00
Lettuce, tomato, pickled onions, dill mayo on a grilled potato scallion bun	
Cheese PL Burger	\$22.00
Cheddar cheese, lettuce, tomato, pickled onions, and dill mayo on a grilled potato scallion bun	
Cheese & Bacon PL Burger	\$24.00
Cheddar cheese, bacon, lettuce, tomato, pickled onions, dill mayo on a grilled potato scallion bun	
Portobello Halloumi Burger v	\$19.00
Sundried tomato marinade, arugula, halloumi cheese	

SANDWICHES

All sandwiches include hand-cut russet fries or upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], Broccoli salad [5], side daily soup [4], or side poutine [5]

Gluten-free bun [3]

Beef Brisket Sandwich **\$23.00**
Dry rub, slow-cooked brisket, smoky barbecue sauce, melted Swiss cheese, and crispy onion straws on a ciabatta bun

Reuben Sandwich **\$22.00**
Montreal smoked meat, sauerkraut, melted Swiss cheese, and honey dijon mustard on toasted marble rye

Club Sandwich **\$21.00**
Oven-roasted chicken breast, topped with lettuce, tomato, cheddar cheese, bacon, and garlic aioli on a focaccia bun

Pulled Pork Sandwich **\$19.00**
Slow cooked in our spice blend, topped with smoky barbecue sauce, creamy dill coleslaw, and crispy onion strings

Steak Sandwich **\$25.00**
6oz skirt steak, sauteed bell peppers and onions, melted mozzarella cheese on a toasted ciabatta bun

Buffalo Crispy Chicken Sandwich **\$22.00** 
Marinated chicken in our house-made buffalo sauce, crispy breading, with pickles, creamy dill coleslaw, buffalo sauce, and chipotle mayo on a potato scallion bun

MAINS

Fish and Chips **\$23.00**
2 Tempura battered haddock, served with hand-cut russet fries, tartar sauce, and coleslaw on the side

Upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], Broccoli salad [5] or side daily soup [4], or side poutine [5]

Chicken Parm **\$25.00**
Breaded chicken breast, topped with sauce and cheese blend, served atop our cacciatore-style noodles

Chicken Chasseur **\$29.00**
Half chicken braised in a white wine demi mushroom sauce, served with potatoes and daily vegetables

Schnitzel **\$25.00**
Breaded pork loin, pounded thin, served with potatoes, daily vegetables and house-made apple sauce

Maple Chipotle Salmon **\$31.00**
Atlantic salmon, marinated in our house-made maple chipotle sauce, served with white rice and daily vegetables

Full Rack Ribs **\$31.00**
Half Rack Ribs **\$23.00**

House-made spice rub, smoky barbecue sauce.

Served with hand-cut russet fries, or upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], Broccoli salad [5], side daily soup [4], or side poutine [5]

Pickeral **\$29.00**

Lightly floured, pan-fried, served with potato and daily vegetables

Chicken Farfalle **\$24.00**

Chicken breast, bow-tie pasta, sun-dried tomatoes in a pesto cream sauce served with a slice of garlic toast

Bucatini Carbonara **\$24.00**

Bucatini noodles tossed in traditional pasta sauce made from aged parm, pancetta, and egg. Served with a side of garlic toast

Turkey Pot Pie **\$24.00**

Made in-house turkey pot pie topped with a puff pastry crust, served with vegetables

Beef Pot Roast **\$29.00**

Tender braised in-house beef, served with homemade gravy, potatoes, and vegetables, topped with crispy onions

Vegan Noodle Bowl **v** **\$22.00**

Rice noodles with sauteed red peppers, red onions, tofu, and carrots in a ginger mint hoisin sauce, topped with green onion, sesame seeds, and crispy king oyster mushroom

Tacos **🔥** **\$17.00**

Choice of crispy fish or shrimp, topped with creamy dill coleslaw, watermelon radish, and kapow sauce in three soft taco shells.

Served with hand-cut russet fries or upgrade to one of the following: sweet potato fries [2], Caesar salad [4], Greek salad [4], Broccoli salad [5], side daily soup [4], or side poutine [5]

DESSERTS

New York Style Cheesecake **\$9.00**

Traditional New York cheesecake with your choice of strawberry, blueberry, caramel, or chocolate sauce

Carrot Cake **\$9.00**

Spice cake, with shredded carrots and cream cheese icing

Sticky Toffee Pudding **\$9.00**

Date-infused sponge cake, topped with butter brown sugar sauce and a scoop of French vanilla ice cream

Triple Chocolate Brownie **\$9.00**

White, dark, and milk chocolate chips in a rich brownie with a scoop of French vanilla ice cream on top