



The Bittmore!
TAP & GRILL

www.thebittmore.com

APPETIZERS

GARLIC BREAD \$9

Fresh garlic ciabatta topped with mozzarella and cheddar cheese.

Add Bacon \$2.00

BRUSCHETTA \$11

Homemade mix of Roma tomatoes, garlic, red onion, and fresh herbs and spices. Served on garlic ciabatta with feta cheese and balsamic drizzle.

ANTOJITOS \$14

Our Mexican inspired Bittmore favourite! A spicy homemade cream cheese filling with peppers, jalapeños and spices, baked to perfection. Served with sour cream.

CRISPY PICKLES \$10

Jumbo dill pickles breaded and fried to perfection! Served with ranch sauce for dipping.

VEGGIE SAMOSAS \$9

A spicy vegetable blend stuffed in crispy dough. Served with homemade mango chili sauce.

CHICKEN CURRY ROLLS \$12

Crunchy wrappers filled with homemade dice chicken, potatoes and nine spices, served with mango chili.

PEROGIES \$10

A perfectly sautéed collection of onions, bacon and cheese, topped with mozzarella and cheddar cheese. Served with sour cream for dipping.

BITTMORE POTATO SKINS \$13

A generous portion of fried potato skins, topped with BBQ sauce, green onions, bacon, melted mozzarella and cheddar cheese. Served with sour cream for dipping.

BACON MAC & CHEESE ROLLS \$13

Smoked bacon rolled with deep fried Mac and Cheese. Topped with chipotle drizzle.

SPINACH, ARTICHOKE

& BACON DIP \$14

A delicious blend of spinach, artichokes and cream cheese warmed, topped with melted mozzarella, cheddar cheese and bacon. Served with pitas and tortilla chips.

Add Extra Pita \$1.50



LOBSTER DIP \$15

A wonderful mix of Atlantic lobster, minced fresh onions, cream cheese and lemon juice. Topped with green onions and mixed cheese. Served with pitas and tortilla chips. **Add Extra Pita \$1.50**

COCONUT SHRIMP \$13

Butterfly shrimp, breaded in coconut flakes and fried to perfection. Served with homemade mango chili sauce for dipping.

MINI REUBEN QUESADILLA \$13

Corned beef with sauerkraut, melted mozzarella cheese and Thousand Island dressing. Served with sour cream.

MINI PULLED PORK QUESADILLA \$12

Pulled pork with sautéed onions and mixed cheese. Served with ranch for dipping.

JALAPEÑO POPPERS \$12

Cream cheese stuffed jalapeños, breaded and fried golden brown. Served with ranch for dipping.

THAI CHICKEN AND CHIPS \$14

Crispy chicken served over kettle chips topped with scallions and drizzled with sweet chili sauce.

BUFFALO BITES \$13

Our delicious chicken bites tossed in your choice of Forty Creek, BBQ, Buffalo, or homemade Mango Chili sauce. Served with carrots, celery and ranch or blue cheese.

QUESADILLAS \$12

A large flour tortilla stuffed with sautéed tomatoes, peppers, green onions, jalapeños, mozzarella, and cheddar cheese. Served with salsa and sour cream for dipping.

Add Chicken \$3 | Beef \$4 |

Shrimp \$5 | Guacamole \$2.50 |

Extra Salsa or Sour Cream \$1.50

LANKAN CHILI BITES \$14

Delicious breaded tandoori chicken bites sautéed with peppers, onions, and pineapple in a homemade chili sauce. Served with garlic bread.

MOZZARELLA STICKS \$14

Cheesy, deep fried mozzarella goodness! Served with warm homemade marinara sauce.

CALAMARI WITH A TWIST \$14

A pub classic, crispy fried calamari rings with breaded jalapeños, peppers, and onions. Served with tzatziki sauce for dipping.

BUFFALO CAULIFLOWER \$11 **NEW**

Deep-fried cauliflower tossed in buffalo sauce and served with ranch sauce.

BUFFALO POTATO SKINS \$15 **NEW**

A generous portion of fried potato skins topped with peppers, onions, and grilled chicken tossed in buffalo sauce then layer of melted cheddar cheese. Served with sour cream for dipping.

CHILI AND NAAN BREAD \$14

Homemade, slow-cooked beef chili topped with melted mozzarella and cheddar cheese, topped with jalapeños and served with warm Naan bread.



POUTINES

THE BITTMORE \$11

A classic favourite! Crispy fries and cheese curds, topped with homemade gravy.

Add Beef Chili | Butter Chicken | Pulled Pork | Sausage \$3

BLTC AVOCADO

POUTINE \$14

A classic poutine topped with bacon bits, diced tomatoes, lettuce and avocado.

SPICY LOADED

CHEESE FRIES \$15

Crispy fries topped with red onions, peppers, Thai chilies, bacon, green onions, melted mixed cheese and sour cream.

BUFFALO POUTINE \$15

A classic Bittmore poutine topped with crispy chicken, green onions and drizzled with ranch.

SOUP & SALADS

SOUP OF THE DAY \$5

Daily creations. Ask your server for details.

4 CHEESE FRENCH ONION \$6

Homemade soup and croutons, topped with cheddar, Swiss, mozzarella and parmesan cheese.

CAESAR SALAD SMALL \$9 | LARGE \$12

Chopped Romaine lettuce mixed with homemade croutons, crispy bacon and topped with parmesan.

GARDEN SALAD SMALL \$7 | LARGE \$10

Fresh mixed greens, cherry tomatoes, sliced cucumber, mixed peppers, and fresh red onions with your choice of dressing. (Raspberry Vinaigrette, Balsamic Vinaigrette, Ranch, Italian, Blue Cheese, French, Thousand Island or Greek).

GREEK SALAD SMALL \$9 | LARGE \$12

A fresh bed of romaine lettuce topped with cherry tomatoes, cucumbers, red onions, mixed peppers, Kalamata olives and feta cheese. Served with Greek dressing.

Add Chicken \$5 | Steak \$7 |

Salmon \$7 | Shrimp \$6

COBB SALAD \$16

Grilled chicken, hard boiled eggs, bacon, cherry tomatoes, cucumber, mozzarella cheese, cheddar cheese and green onions. Served over a bed of Romaine lettuce.

BITTMORE SPICY SALAD \$15

Chopped Romaine lettuce, tomatoes, green onions, cucumber and bruschetta mix. Topped with feta and parmesan cheese, boiled eggs, chili peppers, crispy chicken, and our homemade spicy dressing.

ATLANTIC CAJUN

SALMON SALAD \$17

A bed of baby spinach topped with mushrooms, cherry tomatoes, feta cheese, toasted pecans, and Cajun salmon. Served with balsamic salad dressing.

BITTMORE TRIO \$15

Choice of Garden, Caesar or Greek salad, homemade soup of the day and choice of garlic cheese bread or bruschetta. Substitute French Onion Soup \$3.50

AVOCADO GRILLED VEGGIE SALAD \$15

Mixed greens, carrots, peppers, Portobello mushroom, grilled zucchini, topped with goat cheese. Served with balsamic vinaigrette dressing.

PECAN SALAD \$16

Tossed mixed greens, grilled chicken, onions, peppers, apples and raspberry vinaigrette. Topped with dried cranberries, feta cheese and our housemade spicy pecans.



TORTILLA BOWL ASIAN NOODLE SALAD \$14

Mixed greens, spicy Thai noodles, onions, peppers, cucumbers, mushrooms, cherry tomatoes, and sesame dressing. Topped with crispy chicken and served in a crispy tortilla bowl.

- 7oz AAA Beef \$17

- Vegetarian Option \$12

FAJITA CHICKEN/ STEAK OR SHRIMP SALAD \$18

Choose one meat grilled chicken, steak or shrimp. Sautéed with onions, peppers, dry taco seasoning and freshly cut tomatoes, cucumbers topped on a bed of Romaine and spinach.

SALAD DRESSING OPTIONS:

Raspberry Vinaigrette, Balsamic Vinaigrette, Ranch, Italian, Blue Cheese, French, Thousand Island, Greek and Asian Sesame.

BURGERS

All burgers are garnished with chipotle mayo, lettuce, tomato slices, red onions, and sliced pickles. Topped with onion rings and a fried pickle.

All Burgers are served with Fries, Soup Of The Day Or Garden Salad. Add Gravy for \$1.50.

Substitute for Caesar Salad, Greek Salad, Coleslaw, Sweet Potato Fries, Onion Rings, Lattice Fries, Curried Fries, Kettle Chips, Baked Potato, or Mashed Potatoes for \$3.50. Upgrade to French Onion Soup, Supreme Fries, Loaded Baked Potato or Poutine For \$4.50.

CLASSIC BURGER \$11

A 7oz prime rib patty, grilled to perfection.

Add Cheese \$2 | Bacon \$2

Sautéed Onions \$1.50 |

Mushrooms \$1.50 | Jalapeños \$1.50

BITTMORE BURGER \$15

A 7oz prime rib patty topped with bacon, sautéed mushrooms, and cheddar cheese.

FIRE WHISKEY BBQ BURGER \$15

A 7oz prime rib patty topped with cheddar cheese, mushrooms, Forty Creek BBQ sauce and topped with an onion ring.

MUSHROOM SWISS BURGER \$15

7oz prime rib patty topped with sautéed mushrooms, BBQ sauce and Swiss cheese.

PICO-DE-GALLO BURGER \$16

A 7oz prime rib patty topped with tzatziki, Pico-de-gallo and goat cheese.

CALIFORNIA BURGER \$16

A 7oz prime rib patty topped with avocado, guacamole and melted mozzarella cheese.

MEDITERRANEAN BURGER \$16

A 7oz prime rib patty topped with bruschetta mix, black olives, homemade tzatziki and feta cheese.

VEGGIE BURGER \$14

A delicious black bean patty brushed with Forty Creek BBQ sauce, topped with sautéed onions, mushrooms and cheddar cheese.

BITTMORE XXL \$21.99 **NEW**

Two 7oz prime rib patties, grilled to perfection. Double cheese, four slices of bacon, extra sautéed onions, extra mushrooms and extra jalapeños. Served with choice of fries, soup or salad. (Not available on Tuesday specials.)

NACHOS

Extra Salsa or Sour Cream \$1.50. Add Guacamole \$2.50.

Add Butter Chicken, Beef Chili, Pulled Pork or Grilled Chicken to any nachos for \$4.

TRADITIONAL NACHOS

SMALL \$15 | LARGE \$19

Homemade tortilla chips topped with tomatoes, peppers, scallions, jalapeños, mixed cheese, and lettuce. Served with salsa and sour cream for dipping.

MEDITERRANEAN NACHOS

SMALL \$17 | LARGE \$20

Homemade tortilla chips topped with mixed cheese, olives, bruschetta mix, green onions, feta cheese and jalapeños. Served with salsa and sour cream for dipping.

IRISH NACHOS

SMALL \$17 | LARGE \$20

Crispy lattice fries topped with mixed cheese, bacon, jalapeños, tomatoes, and green onions. Served with sour cream for dipping.



WRAPS & TACOS

All Wraps are served with Fries, Soup Of The Day Or Garden Salad. Add Gravy for \$1.50.

Substitute for Caesar Salad, Greek Salad, Coleslaw, Sweet Potato Fries, Onion Rings, Lattice Fries, Curried Fries, Kettle Chips, Baked Potato, or Mashed Potatoes for \$3.50. Upgrade to French Onion Soup, Supreme Fries, Loaded Baked Potato or Poutine For \$4.50.

SPICY BITTMORE TACOS \$13

Three warm flour tortillas stuffed with breaded crispy chicken, sautéed onions and mushrooms topped with Thai chili, feta cheese and ranch drizzle.

BUFFALO CHICKEN TACOS \$13

Three warm flour tortilla with crispy chicken, lettuce, and Pico-de-gallo. Topped with buffalo butter, ranch, green onions, and mixed cheese.

JERK CHICKEN TACOS \$13

Jerk chicken, and pineapple on three warm tortillas with garlic aioli, Pico-de-gallo. Topped with crispy tortilla.

FISH TACOS \$14

Three warm flour tortillas with battered haddock, lettuce, coleslaw, feta cheese, bruschetta mix and chipotle drizzle.

BUFFALO CAULIFLOWER \$13 **NEW**

Three warm flour tortilla with crispy deep fried cauliflower, lettuce and Pico-de-galo. Topped with buffalo butter, ranch, green onions and mixed cheese.

GRILLED VEGGIE \$13

Three warm flour tortilla with mixed greens and grilled carrots, peppers, Portobello mushrooms, zucchini topped with fresh cucumber, goat cheese and drizzled with balsamic dressing.

SHRIMP TACOS \$15

Three warm flour tortilla with battered shrimp, lettuce, coleslaw, feta cheese, bruschetta mix and chipotle drizzle.

CRISPY CHIPOTLE WRAP \$15

Crispy chicken, fresh tomatoes, lettuce, green onions, chipotle mayo, mozzarella and cheddar cheese blend.

CRISPY CAESAR WRAP \$15

The classic Caesar with fresh bacon, crispy chicken and parmesan cheese.

BUFFALO WRAP \$15

Crispy buffalo chicken, lettuce, fresh tomatoes, red onions, mozzarella and cheddar cheese blend.

PHILLY BEEF MELT WRAP \$16

Shaved roast beef with sautéed onions, peppers and BBQ sauce and mixed cheese.

MEDITERRANEAN WRAP \$16

Marinated chicken souvlaki skewers, bruschetta mix, lettuce, tzatziki sauce and feta cheese.

SRI LANKAN SPICY WRAP \$16

Grilled chicken, lettuce, sautéed red onions, bell peppers, Thai chili, cherry tomatoes, mozzarella cheese and hot sauce.

GRILLED VEGGIE WRAP \$14

Grilled carrots, peppers, Portobello mushrooms, zucchini, fresh cut cucumbers, balsamic dressing, goat cheese and mixed green.

BLUE CHEESE STEAK WRAP \$17

Thinly sliced Tex-Mex seasoned steak, spinach, fresh tomato, sautéed onions, mozzarella, blue cheese crumble and blue cheese dressing.

FLATBREADS

GRILLED VEGGIE FLATBREAD \$14

Balsamic base, grilled peppers, red onions, carrots, Portobello mushrooms, zucchini and goat cheese drizzled with balsamic glaze.

THAI CHICKEN FLATBREAD \$15

Homemade green chili sauce, Pico-de-gallo and mozzarella cheese.

TEXAS BBQ CHICKEN \$15

Grilled chicken covered with Forty Creek BBQ sauce, topped with red onions and mozzarella.

GREEK CHICKEN \$16

Homemade tzatziki sauce base, grilled chicken, black olives, melted mozzarella and feta. Topped with bruschetta mix.

MEAT LOVERS \$15

The Classic! Homemade tomato sauce, pepperoni, sausage, bacon and mozzarella.

PULLED PORK \$15

A chipotle base topped with pulled pork, caramelized onions and mozzarella cheese.

BUTTER CHICKEN **NEW**

FLAT BREAD \$15.99

Our famous homemade butter chicken sauce base topped with butter chicken, fresh tomatoes and mixed cheese.

BUFFALO CHICKEN \$15 **NEW**

Buffalo butter sauce base, crispy chicken, fresh tomatoes covered in cheese and baked to perfection. Finished with green onions, drizzled with ranch and homemade buffalo butter.

PLATTERS

THE VEGGIE HEAD \$25

Fresh seasonal vegetables, carrots and celery served with ranch or blue cheese for dipping.

DEEP-FRIED PLATTER \$35

Onion rings, lattice fries, sweet potato fries, fried pickles, samosas, fried cauliflower and mozzarella sticks.

THE SPICY PUB \$40

Buffalo chicken bites, Cajun perogies, potato skins, samosas, fried cauliflower and onion rings. Served with ranch, mango chili and sour cream.

WING PLATTER \$50

4LBS of wings, choice of 2 sauces. Served with carrots, celery, and ranch.

A BITTMORE PLATTER \$57

2LBS wings, garlic bread with cheese, coconut shrimp, fried pickles, jalapeños poppers, samosas, antojitos and sweet potato fries. Served with carrots, celery, ranch, mango chili and sour cream.

RIBS & WINGS

RIBS HALF RACK \$17 | FULL RACK \$26

Marinated and slow-cooked back ribs covered with Forty Creek BBQ sauce. Served with fries, coleslaw.

WINGS 1LB \$14 | 2LBS \$25

Traditional or breaded. Served with carrots, celery and ranch or blue cheese.

RIB & WING COMBO \$23

Half-rack of ribs and half pound of wings, served with fries and coleslaw.

SRILANKAN SPICY WINGS \$15/LB

Our deep-fried wings, sautéed with diced onions, Thai green chilies and suicide sauce. Ask your server for medium spice if preferred (ranch sauce added).

Sauces: BBQ, Medium, Hot, Homemade Jaffna, Suicide, Honey Garlic, Forty Creek BBQ, Caribbean Jerk, Homemade Mango Chili, Hot & Honey, Hot Sweet Asian, Hot Caesar, Thai green chili, Buffalo Butter

Dry Rubs: Cajun, Lemon Pepper, Salt & Pepper, Roasted Red Pepper, Garlic Parmesan, Homemade Sri Lankan Nine Spice.



BITTMORE PUB *Classics*

SHEPHERD'S PIE \$17

Homemade, slow-simmered ground beef, onions, carrots, and peas. Topped with creamy mashed potatoes and sprinkled with parmesan cheese. Baked until golden brown and served with seasonal vegetables.

BEEF & GUINNESS PIE \$18

Carrots, onions, celery, mushrooms, and chopped potatoes simmered with chunks of beef tenderloin in homemade Guinness gravy. Topped with puff pastry and served with mashed potatoes and seasonal vegetables.

LIVER & ONIONS \$16

Delicious pan-seared beef liver, topped with caramelized onions, bacon, and homemade gravy. Served with mashed potatoes and seasonal vegetables.

POT ROAST & YORKSHIRE \$18

Slow-cooked roast beef and mashed potatoes in a Yorkshire pastry bowl, topped with homemade gravy. Served with seasonal vegetables.

CHICKEN FINGERS \$17

Breaded white meat chicken tenders, served with fries and plum sauce.

CHICKEN POT PIE \$16

Homemade slow-cooked chicken, carrots and peas in a cream sauce. Topped with creamy garlic sauce. Served with mashed potatoes and fresh seasonal vegetables.

BITTMORE'S BEER BATTERED FISH & CHIPS

1 PC \$13 | 2 PC \$17

Fresh Haddock, beer-battered and fried to golden perfection. Served with fries, coleslaw, and homemade tartar sauce.

SANDWICHES

All Sandwiches are served with Fries, Soup Of The Day Or Garden Salad. Add Gravy for \$1.50

Substitute for a Caesar Salad, Greek Salad, Coleslaw, Sweet Potato Fries, Onion Rings, Lattice Fries, Curried Fries, Kettle Chips, Baked Potato, or Mashed Potatoes for \$3.50. Upgrade to French Onion Soup, Loaded Baked Potato or Poutine for \$4.50

THE GREAT GRILLED CHEESE \$14

Double smoked bacon, tomatoes, Swiss and cheddar cheese on your choice of white multigrain or rye bread.

THE BLT & C \$13

Bacon, lettuce, tomatoes, mayo, and cheddar cheese on your choice of white, multigrain or rye bread.

THE BITTMORE CLUB \$15

The classic club with a twist! Grilled chicken, bacon, lettuce, tomatoes, and mayo on your choice of white, multigrain or rye bread.

THE REUBEN \$14

Thinly sliced corned beef, topped with sauerkraut and Thousand Island dressing on rye bread Swiss cheese.

PHILLY BEEF MELT \$16

Shaved roast beef on a toasted open-face ciabatta bun served with sautéed onions, peppers, and mixed cheese.

FORTY CREEK PULLED PORK SANDWICH \$15

Pulled pork topped with Forty Creek BBQ sauce and sautéed onions. Topped with Swiss cheese on a garlic ciabatta bun.

BEEF DIP \$16

Thinly-sliced roast beef, caramelized onions, topped with Swiss cheese on a garlic ciabatta bun. Served with au jus for dipping.

PARMESAN SANDWICH

CHICKEN \$16 | VEAL \$17

Your choice of crispy fried veal or chicken, smothered in tomato sauce, covered in mozzarella, and baked to perfection.

CALIFORNIA CHICKEN SANDWICH \$16

Marinated grilled chicken breast, lettuce and tomatoes topped with guacamole and melted mozzarella cheese on a garlic ciabatta bun.

CHICKEN CAPRESE \$15 **NEW**

Crispy chicken topped with three freshly cut tomato slices and melted mozzarella cheese served on a Kaiser bun with marinara sauce base.

CHICKEN CUTLET SANDWICH \$16 **NEW**

Crispy chicken, freshly cut tomatoes, lettuce, onions and mayonnaise served on a ciabatta bun.

AAA NY STEAK SANDWICH \$17

7oz NY Striploin grilled to your liking, topped with sautéed onions, mushrooms and Swiss cheese.



Asian CHICKEN BOWLS

BUTTER CHICKEN \$17

A mild masala flavoured chicken braised in butter sauce. Served with basmati rice and naan bread.

THAI STIR-FRY \$16

The classic dish with chicken and an assortment of fresh vegetables. Tossed in our homemade stir fry sauce. Served on your choice of lo-mein noodles or basmati rice.

- Vegetarian Option \$14

- Beef Option \$18

CHILI CHICKEN \$16

Homemade breaded tandoori chicken chunks, peppers and onions sautéed in homemade chili sauce, served with basmati rice and naan bread.

SPICY BEEF VINDALOO HOT \$18

Beef chunks seasoned with homemade Bittmore curry blend and potatoes, onions, peppers, tomato stewed until perfection. Served with basmati rice, house salad and naan bread.



PASTAS

All Pastas are served with garlic bread.
Add Cheese to Garlic Bread \$2

MAC & CHEESE \$14

Fresh macaroni with smoked bacon homemade creamy cheddar sauce topped with tomatoes and parmesan cheese and served with garlic bread.

PENNE ALLA VODKA \$15

Penne pasta tossed with homemade vodka cream sauce, green peas, smoked bacon, and red onions. Topped with parmesan cheese and served with garlic bread.

Add Chicken \$3 | Vegetarian Option \$12

SPAGHETTI & MEATBALLS \$15

Homemade tomato sauce, fresh pasta, and meatballs. Topped with parmesan cheese.

BITTMORE TORTELLINI \$16

Cheese-stuffed tortellini, chicken, bacon, peas, mushrooms, and onions in a rosé sauce. Topped with mozzarella cheese and baked to perfection.

Cheese Tortellini \$13 |

Vegetarian Option \$14

GRILLED CHICKEN FETTUCCINE \$16

Chicken, peppers, and onions in a homemade Alfredo sauce.

MAC & GRILLED VEGGIES \$14 **NEW**

Macaroni pasta with grilled carrots, peppers, Portobello mushrooms, zucchini mixed in marinara sauce and topped with goat cheese.

MAC & PULLED PORK \$15 **NEW**

Macaroni pasta with homemade slow-cooked pulled pork and sautéed onions mixed in creamy alfredo sauce.



MAC & SEAFOOD \$17 **NEW**

Macaroni pasta with salmon, shrimp and broccoli and mixed in rosé sauce.

ANGRY SHRIMP PENNE \$17 **NEW**

Penne pasta with pan blackened shrimp, mushroom, baby spinach and peppers mixed in a spicy Cajun rosé sauce.

SHRIMP CURRY PASTA \$17

Fresh fettuccine with shrimp, green onions, red onions, and peppers in a curry cream sauce.

Baked PASTAS

All baked pastas served with Garlic Bread and Caesar Salad. Add Cheese to Garlic Bread \$2

HOMEMADE LASAGNA \$15

Rich homemade meat sauce and cheese layered and baked until golden.

VEGETABLE CANNELLONI \$13

Fresh pasta rolls stuffed with homemade tomato sauce and a blend of cheese, topped with mixed cheese, and baked until golden.

ENTRÉES

7 OZ AAA NY STRIPLIN \$18

Grilled to perfection and topped with vodka dill cream sauce. Served with mashed potatoes and seasonal vegetables.

STEAK & LOBSTER \$35

Grilled 10oz striploin steak, topped with lobster tail and sautéed mushrooms, onions, and red wine marsala sauce. Served with mashed potatoes and steamed vegetables.

GARLIC CHICKEN \$17

Two marinated grilled chicken breasts, topped with a garlic jalapeño cream sauce. Served with basmati rice and garden salad.

STUFFED CHICKEN \$17

7oz chicken breast stuffed with sautéed spinach and a three-cheese blend, topped with rosé sauce, and baked. Served with basmati rice and seasonal vegetables.

CHICKEN SOUVLAKI \$17

Marinated and grilled chicken skewers served with basmati rice, Greek salad and homemade tzatziki.

CHICKEN PARMESAN \$17

Thinly breaded and fried. Topped with tomato sauce, mozzarella, and parmesan cheese. Baked until golden. Served with penne pasta in tomato sauce and seasonal vegetables.

VEAL PARMESAN \$18

Thinly breaded and fried. Topped with tomato sauce, mozzarella, and parmesan cheese. Baked until golden. Served with penne pasta in tomato sauce and seasonal vegetables.

10oz AAA NY STRIPLIN \$28

Grilled to perfection, topped with mushroom demi-glaze sauce. Served with mashed potatoes and seasonal vegetables.

FAJITAS \$16

Sautéed seasoned chicken, peppers, and onions. Served with lettuce, tomatoes, mixed cheese, salsa, sour cream, and warm tortillas.

- Veggie Fajitas \$15

- Shrimp Fajitas \$15

- 7oz AAA Steak Fajitas \$19

- Add Guacamole \$2.50

Seafood ENTRÉES

THE TOTAL CATCH \$28

A dish for any seafood lover! Delicious shrimp, salmon and lobster tail topped with green onions, tomatoes, and homemade curry garlic cream sauce. Served with basmati rice and seasonal vegetables.

ATLANTIC

SALMON \$19

A fresh 6oz grilled salmon fillet topped with a lemon garlic dill cream sauce. Served with basmati rice and seasonal vegetables.

STUFFED SEAFOOD

RAVIOLI \$19

Wheat, egg, shrimp, calamari, scallops, Pollock fish, white (fish) all in stuffed in a white wine cream sauce.

SEAFOOD

FETTUCCINE \$21

Atlantic salmon, shrimp, peppers, onions, and mushrooms in a Forty Creek Whiskey cream sauce. Topped with a lobster tail.

MUNCHIES

• FRIES SMALL \$7 | LARGE \$9

• SUPREME FRIES SMALL \$9 | LARGE \$11

• FRINGS SMALL \$8 | LARGE \$10

• ONION RINGS SMALL \$8 | LARGE \$10

• SWEET POTATO FRIES SMALL \$8 | LARGE \$10

• LATTICE FRIES SMALL \$8 | LARGE \$10

• KETTLE CHIPS SMALL \$8 | LARGE \$10

• CURRIED FRIES SMALL \$8 | LARGE \$10

• CARROTS & CELERY WITH RANCH \$4