

Appys

Calamari

Panko breaded calamari rings, lightly deep fried. Served with tzatziki and red onion garnish. \$15.50

Thai Coconut Prawns

Prawns lightly sautéed in a creamy sauce of coconut milk, basil oil, cilantro & lime, served with garlic toast. \$17

Grilled Pita

Served with tzatziki & hummus \$13

Chicken Wings

Wings - your choice of Spicy Hot, Teriyaki, or Ginger-Garlic. \$15.50

Scotty Fries

Crispy fries smothered with gravy, cheddar & jalapenos. \$10

Mussels Marinara

Mussels poached in a white wine, tomato, garlic and onion cream, topped with shaved Parmesan, served with garlic baguette. \$15

Salads

Main salads are served with garlic toast.


Artisan Mixed Greens *with seasonal vegetables. Dressing choices: Balsamic Vinaigrette, Thousand Island, Italian, Blue Cheese or Ranch. \$15 Starter \$9*

Greek Salad *Tomatoes on the vine with mixed peppers, red onions and cucumber, tossed with Greek dressing, Feta cheese and Kalamata olives. \$16 Starter \$11*

Strawberry Spinach *Fresh strawberries tossed with spinach, red onions, spicy roasted pecans & goat cheese, served with a balsamic vinaigrette. \$17 Starter \$11*

Caesar *Crisp romaine with garlic crostini croutons and crisp bacon tossed in our own classic caesar dressing, topped with shaved Parmesan. \$15 Starter \$9*

Add 8 prawns or chicken breast \$9 or Add 4 prawns or ½ chicken breast \$5

Salads can be served gluten free without garlic toast & croutons.
Please advise server of any allergies. 

Kids Meals \$10.95

Chicken wings - plain, Teriyaki or ginger garlic

Pasta with garlic butter and Parmesan

Grilled Cheese & fries

Chicken Nuggets & fries

Mains



New York Steak

Cut in-house, chargrilled to your liking and topped with garlic pan-fried mushrooms, served with garlic toast. 8oz - \$33

Peppercorn Blue Cheese Steak

8 oz New York Steak dredged in crushed peppercorns, pan seared and finished in the oven. Topped with crumbled blue cheese and served with garlic toast. \$35

Chicken Neptune

Grilled chicken breast topped with four prawns and house-made hollandaise. \$30

Cedar Plank Wild BC Salmon

6oz fillet of Sockeye Salmon baked on a cedar plank & served with lemon-dill butter. \$31

Grilled Chicken Provencal

6oz chicken breast grilled and topped with a white wine, tomato, onion and basil concasse, with shaved Parmesan and served with garlic toast. \$29

BBQ Baby Back Ribs

Full rack of pork ribs, dry rubbed with in-house seasonings and then slow roasted with our homemade BBQ sauce. \$33 Half Rack \$26

All the above are served with seasonal fresh vegetables and your choice of the daily potato feature or rice pilaf.

Fish & Chips *Tempura battered cod, served with fries, coleslaw, tartar sauce & fresh lemon. 2 piece \$21 / 1 piece \$16*

Southwest Black Bean Chili

A classic blend of onions, garlic, banana peppers, black beans, celery, green peppers & tomatoes, stewed with chili spices and served with salsa, guacamole and fried tortillas. \$19

Butter Chicken *Chicken breast pan-fried in a mildly spiced curry sauce, served on rice, with garlic pita bread & coleslaw. \$22*

Shepherds Pie *Traditional meat pie, topped with mashed potatoes & cheddar cheese, served with green salad & garlic toast. \$20*

Pasta of the Day *Served with garlic toast. Ask your server for today's feature. \$21*



Please advise if you are gluten intolerant or celiac when ordering.

Prices do not include applicable taxes or gratuity.

