

# LUNCH MENU

Leaf = vegetarian GF = gluten free GFO = gluten free option

#### QUESADILLA

Red and green peppers, pico de gallo, jack cheese in flour tortilla Served with Salsa and Sour Cream.

Add Chicken +\$6 Add Spicy Beef +\$4 Add Guacamole +\$3

## CHICKEN FINGERS

Crispy chicken fingers with carrot sticks and served with plum sauce. If you'd like, you can have them tossed in your favourite wing sauce at no charge.

## BUFFALO CHICKEN WRAP

Crispy chicken, hot sauce, ranch tex-mex cheese shredded lettuce, and diced tomato and Served with Fries.

## CHICKEN WINGS

Classic or breaded. Served with carrot sticks, and blue cheese or ranch.

### CHEESEBURGER

Combination of brisket and chuck, cheddar cheese, lettuce, onion, tomato, pickle, garlic aioli and brioche bun and Served with Fries.

Bacon +\$2.50 Jalepenos +\$1.50 Caramelized Onions +\$1.50 Sautee Mushrooms +\$1.50

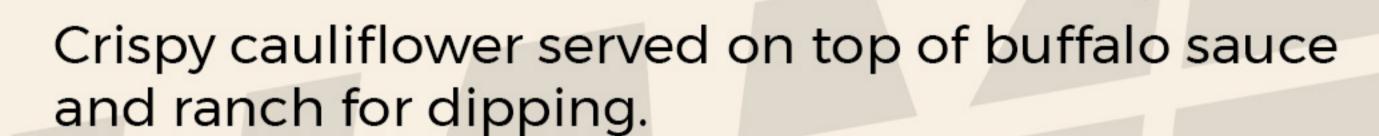
## HONEY CHICKEN CLUB

Grilled chicken, crispy bacon, honey garlic aioli, lettuce and tomato and sourdough bread Served with Fries.

## INDIAN CHICKEN FLAT BREAD

Butter chicken sauce, mix peppers, red onions, mushrooms, Roma tomatoes, chicken tikka and garnish with cilantro.

## BUFFALO CAULIFLOWER WINGS



# SPINACH DIP (GFO)

A blend of spinach, bell peppers and cream cheese with garlic toasted naan and corn chips.

## DEEP FRIED PICKLES

Crispy Breaded dill pickle spear served with ranch dressings.

## AMBER BATTERED FISH & CHIPS

Our natural cut haddock fillet is beer battered in house and served with slaw, fries and house made tartar sauce.

1 Piece \$12.99 Additional Piece +\$5

## FRENCH ONION SOUP

Chef's Homemade rich beef and red wine broth simmered with caramelized onions and topped with croutons and broiled Swiss cheese. Served with Garlic Toast.

## CREAM OF TOMATO SOUP

Topped with herb croutons, fresh basil and cream fraiche. Served with Garlic Toast.

# HOUSE SALAD (GF)



Heritage mix lettuce, roma tomatoes, cucumbers, and red onions and balsamic vinaigrette

## CAESER SALAD (GFO)

Classically prepared with our house made croutons and smoked bacon bites.

## BEAT & GOAT CHEESE SALAD



Baby greens dressed with red beets, Mandarin oranges, goat cheese, sunflower seeds, and balsamic glaze.

### All Menu Items



\*Terms & Conditions Apply Have To Be Bought With A Drink