



## STARTERS SIDES

**CAULIFLOWER, SPINACH & ARTICHOKE DIP**  
Roasted cauliflower, artichokes, spinach, cream cheese, Mozzarella, and Parmesan cheese. 15.50

**CALAMARI**  
Tantalising calamari hand breaded coating and fried until golden with a side of tzatziki. 15.75

**BIG BUFFALO-STYLE WINGS**  
Ordered by the pound succulent juicy chicken wings. Tingle your tastebuds with a variety of sauces: *sweet bourbon BBQ, buffalo, hot, honey garlic, sweet teriyaki, or salt & pepper.* 18.50

**SNAKE BITES**  
Tender pieces of smoked brisket tossed in a Cajun dredge, fried to a golden brown. Served with a southwest ranch to dip. 15.75

**DRY RIBS**  
Our slow roasted rib tips marinated and finished to perfection. 15.50

**4 PIECE CHICKEN TENDERS**  
4 pieces of premium chicken tenderloin, hand-battered in our secret southern-style recipe. Served with coleslaw, crispy skin-on fries and choice of dip. *Honey mustard, ranch, bourbon BBQ, or plum sauce.* 17.95

**SWEET POTATO FRIES**  
Served with Cajun garlic aioli. 9.50

**ONION RINGS**  
Piled high and prepared to perfection with chipotle mayo dip. 9.75

**CLASSIC POUTINE**  
A Canadian favorite with rich cheese curds and gravy. 11.00

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## SOUPS SALADS



**SOUP OF THE DAY**  
Ask your server for today's selection of our delicious homemade daily soups.  
**meal sized soup with Piccolo Garlic Loaf** 11.75  
**bowl** 7.75

**TOMATO BASIL SOUP**  
Creamy, savoury and brimming with rich flavours of ripe tomatoes and basil.  
**meal sized soup with Piccolo Garlic Loaf** 11.75  
**bowl** 7.75

**BAKED FRENCH ONION SOUP**  
Piping hot beef broth, caramelized onions, Mozzarella cheese, Parmesan, and baked over toasted baguettes. 11.00

**BAKED BROCCO 4-CHEESE**  
Monterey Jack, Cheddar, Mozzarella, and Parmesan cream soup infused with broccoli, cauliflower, celery, carrots and a touch of chipotle pepper. Topped with croutons and more cheese, then baked to perfection. 11.00

**BLTC SALAD & PICCOLO GARLIC LOAF**  
Our famous chicken tenders on a bed of garden salad with bacon, three cheeses, tomatoes, and green onions with dijon ranch dressing 21.75

**CALIFRESCO SALAD & PICCOLO GARLIC LOAF**  
Seasoned chicken breast, field greens, quinoa, avocado, onions, tomatoes, cucumbers, and Feta cheese, topped with crispy tortilla chips then served with lime turmeric dressing. 20.75

**CHICKEN CAESAR SALAD & PICCOLO GARLIC LOAF**  
Fresh romaine lettuce tossed with creamy caesar dressing fresh Parmesan cheese and croutons topped with a seasoned chicken breast. 19.75





## SANDWICH

All our sandwiches are served with crispy skin-on fries or soup.

### THE CUBANO SANDWICH

Elevating the Cuban. Thinly sliced roasted pork loin, honey ham, melted Swiss cheese, dijonnaise aioli and dill pickles, all stacked on a grilled loaf. 19.00

### REUBEN SANDWICH

Hearty mounds of Montreal smoked meat, sauerkraut, Swiss cheese, all piled on grilled marbled rye. 19.00

### CHICKEN, BRIE AND FIG SANDWICH

Grilled chicken breast on ciabatta bread layered with creamy slices of gooey Brie, baked cinnamon apple slices, arugula, and fig jelly. 19.00

### BEEF DIP

Tender beef slow roasted for 24 hrs and thinly sliced to perfection. Then piled high on a grilled loaf, with crispy onion tangles and steaming au jus. Always one of our most popular items. 19.00

### CHEEZY GRILLED CREESE

This hearty grilled cheese is overflowing with Havarti, Cheddar, Pepper Jack and Parmesan cheeses. 18.00

### PHILLY CHEESESTEAK

Tender shaved beef stacked high on a grilled garlic loaf with sautéed peppers, onions, American and Swiss cheese, mayo, and au jus. 20.50

### ZORBA THE GREEK WRAP

Seasoned grilled chicken breast, cucumbers, onions, tomatoes, and Feta cheese drenched with creamy tzatziki; stuffed in our artisan flatbread, then grilled. 18.75

### THE CLASSIC CLUBHOUSE

House roasted turkey, bacon, lettuce, tomatoes, and mayo on your choice of bread. 18.75

### TRADITIONAL BLT

Crispy bacon, fresh tomatoes, and lettuce on your choice of toasted bread. 16.75

### COLD TURKEY SANDWICH

Sliced turkey breast layered with fresh lettuce, tomato, Cheddar cheese, and mayo. 16.75

## BURGERS

All our burgers are served with endless crispy skin-on fries. \*Substitute with chicken for 1

### FAMOUS ORIGINAL

6oz Alberta beef patty with American cheese, mustard, relish, onion, pickles, mayo, lettuce and tomato on a seeded bun. 17.00

### MIGHTY MUSHROOM

Sautéed mushroom medley, with double Swiss cheese and truffle aioli. 19.00

### OLD STYLE BACON CHEDDAR

Double slices of Cheddar, bacon, lettuce, tomato, mayo, and relish. 19.00

### CALIFORNIA

Smashed avocado, lettuce, pico de gallo, mayo, and double Pepper Jack cheese. Finished with a cilantro lime crema. 19.00

### TENNESSEE CHICKEN CRUNCH

Crispy chicken tossed in a maple buffalo sauce. Topped with lettuce, and our house made coleslaw. 19.00

### RADICAL BACON CHEDDAR

Onion tangles, lettuce, tomato, bacon, Cheddar, and our signature Cheddar crisp. 19.00







## PASTAS & BOWL

### AUTHENTIC LASAGNA

Rich Italian meat sauce, layered with Ricotta, Mozzarella, Parmesan, and Cottage cheese between blankets of fresh noodles and served with caesar salad. 22.75

### RIGATONI ROSÉ

Rigatoni in a rosé sauce with garlic, tomatoes, basil, and cream, and finished with fresh Parmesan cheese. 19.00  
+ chorizo, chicken or prawns 3.00

### SPAGHETTI MARINARA & MEATBALLS

A sumo sized portion of spaghetti, tossed in our rich marinara sauce, with fresh basil and oregano and capped with 2 colossal meatballs. 22.00  
+ additional meatballs 2.00

### RIGATONI FLORENTINE

Comforting and delicious! This dish is packed with chicken, spinach, and cheese tossed with rigatoni in a creamy sauce. 21.00

### FETTUCCINE ALFREDO

A classic Italian favourite with your choice of chicken, chorizo or prawns 21.50

### AMAZING GINGER BOWL

Hand-breaded chicken tenders tossed in a citrus ginger sauce, with carrots and onions on chef's rice topped with sesame and green onions. Served with naan bread. 21.00

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## MAINS

### SIRLOIN STEAK

Cooked to your ideal temperature, 7 oz. sirloin steak complimented with your choice of potato and nestled next to our seasonal veggies. Served with coleslaw and garlic toast. 25.50

### 1/2 ROASTED CHICKEN

Slow roasted 1/2 chicken, with your choice of BBQ or simply an authentic roasted chicken to create this well-known feast. Served with crispy skin-on fries, coleslaw, and secret dipping sauce. 22.00

### ROAST BEEF DINNER

Prepared in house tender delicious slow roasted Canadian Beef with mashed potatoes topped with rich beef gravy and seasonal vegetables. A family favorite comfort food. 20.75

### HOMESTYLE TURKEY DINNER

Slow roasted turkey breast served with made-from-scratch rosemary focaccia apple stuffing, seasonal roasted vegetables, Yukon Gold mashed potatoes, poultry gravy and cranberry sauce. 20.75

### GRILLED LIVER & ONIONS

Tender breaded grilled beef liver with gravy, sauteed onions and maple bacon. Served with seasonal roasted vegetables and Yukon Gold mashed potatoes. 21.00

### 6 PIECE CHICKEN TENDER MEAL

6 pieces of premium chicken tenderloin, hand-battered in our secret southern-style recipe. Served with coleslaw, crispy skin-on fries and choice of dipping sauce. *Honey mustard, ranch, bourbon BBQ, or plum sauce.* 21.00

### BEER-BATTERED 2 PIECE FISH

2 pieces of hand-battered Ocean Wise cod fillets, freshly dipped in our house-made beer batter and served with tartar sauce, coleslaw, and crispy skin-on fries. **Full 2 pc** 19.75 **Light 1 pc** 16.50

### WIENER SCHNITZEL

Traditional hand breaded Schnitzel, accompanied with a Bavarian style red cabbage and Yukon Gold mashed potatoes. 21.00







## DESSERTS

**DEEP DISH APPLE / CHEESECAKE / STICKY TOFFEE PUDDING / MOLTEN LAVA CAKE / PECAN PIE** 8.00 each

### SEASONAL DESSERT

Ask your server about our seasonal dessert.

### OLD SCHOOL MILKSHAKES

Chocolate / Vanilla / Strawberry / Mixed Berry. 7.99

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## DRINKS

### HOUSE WHITES

**5oz glass** 6.75 **8oz glass** 9.75  
Pinot Grigio, Chardonnay, or Sauvignon Blanc

#### Bottles

**Mancura Sauvignon Blanc – Chile** 35.00  
**Astronomer Chardonnay – Australia** 35.00

### HOUSE REDS

**5oz glass** 6.75 **8oz glass** 9.75  
Cab Sauvignon, Shiraz or Merlot

#### Bottles

**Vinecrafter Cabernet Merlot – South Africa** 35.00  
**Invisibull Malbec – BC Canada** 35.00

## BEER

**BY THE BOTTLE DOMESTIC** 7.00  
Canadian, Coors Light, Budweiser, Lucky.

**BY THE BOTTLE PREMIUM** 8.00  
Stella, Corona.

**BEER ON TAP** 8.00  
Steamworks Pale Ale, Pilsner

**COOLER & CIDERS** 8.00  
Apple, Peach, Smirnoff Ice.

### COCKTAILS 8.00

#### MIMOSA

#### CAESAR

#### TEQUILA SUNRISE

#### SCREW DRIVER

#### LONG ISLAND ICED TEA

#### VODKA PARALYZER

### WARMERS 8.00

#### COFFEE or HOT CHOCOLATE

#### B-52

Grand Marnier, Baileys, Kahlua

#### MONTE CRISTO

Grand Marnier, Kahlua

#### SPANISH COFFEE

Grand Marnier, Kahlua, Rum

#### NUTTY IRISH

Frangelico, Baileys

#### POLAR BEAR

Peppermint Schnapps, Baileys, Creme de Cacao

#### BLUEBERRY TEA

Grand Marnier, Amaretto

**HAPPY HOUR (2PM – 6PM) • 5oz HOUSE WINES 5.00  • \$26.50 BOTTLED WINES **