

# THE DINING MENU

AVAILABLE MONDAY - SUNDAY

## SOUPS & SALADS

*Add Tofu \$4, Shrimp \$8, Grilled Chicken \$6 OR Salmon \$12*

Soup of the Day	\$9
<i>Ask your server about the Chef inspired Soup, served with Garlic Knots</i>	
Classic French Onion Soup	\$14
<i>Caramelized Onions, served in a Rich Veal Broth, topped with Garlic Croutons, Provolone, Gruyere and Mozzarella Cheese, garnished with Fresh Herbs</i>	
Spring Chevre Salad	Half - \$10 Full - \$15
<i>Mixed Greens, Poppy Seed Crusted Goat Cheese, Cherry Tomatoes, Cucumbers, Red Onions and Watermelon Radish, tossed in a White Balsamic &amp; Lemon Dressing with Carrot Curls</i>	
Classic Caesar Salad	Half - \$11 Full - \$16
<i>Chopped Romaine Hearts, Bacon Lardons, Asiago and Garlic toasted Croutons, tossed in a classic Caesar Dressing, garnished with freshly grated Parmesan Reggiano</i>	
Field Greek Salad	Half - \$11 Full - \$16
<i>Chopped Romaine Hearts, Cherry Tomatoes, Cucumbers, Red Onions, Kalamata Olives and Bell Peppers, tossed in Greek Dressing, garnished with Feta</i>	
Traditional Cobb Salad	\$26
<i>Grilled Marinated Chicken Breast, Bacon, Hard Boiled Eggs, Cherry Tomatoes, Avocados, Cucumbers and Romaine Lettuce tossed in our House Dressing, garnished with Blue Cheese</i>	

## APPETIZERS & SHAREABLES

Crispy Fried Brie	\$18
<i>Breaded &amp; Fried Brie Cheese topped with Bacon, Lemon Herb Olives, tossed in Hot Honey and served with Garlic toasted Wafer Crostinis</i>	
Szechuan Duck Spring Rolls	\$19
<i>Shredded Duck Confit, Cabbage and Carrots, rolled in Wonton wraps, Deep-fried, and served with Szechuan Sauce, garnished with Fresh Cilantro</i>	
Dockside Mussels	\$18
<i>Steamed Mussels in a Roasted Garlic, White Wine Buttery Broth with Fresh Chopped Herbs and Grilled Lemon, served with Grilled Crostinis</i>	
Burgundy Escargot	\$16
<i>Tender Vineyard Snails sautéed in Garlic Compound Butter, baked with Cheddar and Asiago cheeses, finished with fresh Herbs and served with a buttered French Baguette.</i>	

## DINING FAVOURITES

### Weekly Dinner Feature

*Ask your server for the dinner feature of the week.*

### Cajun Steak Rigatoni

*Grilled Flat Iron Steak, Cherry Tomatoes, Mushrooms, Red Onions, Sun-dried Tomatoes, Spinach and Rigatoni, tossed in a Creole Cajun Cream Sauce, garnished with Parmesan Reggiano, Fresh Herbs, served with Garlic toasted Ciabatta* \$29

### NY Chicken Parmesan

*Breaded & Fried Chicken Cutlet with Vodka Sauce, Asiago and Mozzarella, Baked, and served with Spaghetti tossed in Marinara Sauce, topped with freshly grated Parmesan Reggiano and Fresh Herbs* \$26

### Kung Pao Stir Fry

*Fried Tofu tossed with Bell Peppers, Bok Choy, Snap Peas, Carrots, Onions, Broccoli, Mushrooms and Udon Noodles tossed in Hoisin Sauce, garnished with Crushed Cashews, Sesame Seeds, Fresh Chilies and Cilantro* \$24  
**Add Tofu \$4, Garlic Prawns \$8, Grilled Chicken \$6 OR Salmon \$12**

### Fiery Shrimp Fajita Bowl

*Grilled Cajun Shrimp, Turmeric Rice Pilaf, Black Beans & Corn, Cherry Tomatoes, Broccoli, Bok Choy, Bell Peppers, Carrots and Snap Peas, garnished with sliced Avocado, Chipotle, Cilantro Lime Crema and Fresh Cilantro* \$29

### Fish & Chips

*Beer Battered and Fried 7oz. Pickerel Fillet, served with Fries, Coleslaw, Tartar Sauce and Lemon* \$25

### Tuscan Salmon

*Dijon Herb Crusted Salmon Fillet, Red Onions, Fire Roasted Yams, Spinach & Cherry Tomatoes, served with Lemon Caper Cream Sauce* \$32

### Chicken Marsala

*Pan seared Marinated Chicken, Roasted Garlic Mashed Potatoes, French Beans & Carrots, topped with a Marsala Mushroom Gravy* \$29

### Manhattan Strip

*12oz. Pan seared NY Striploin, Roasted Garlic Mashed Potatoes, French Beans & Carrots, served with a classic Peppercorn Sauce* \$49  
**Add Garlic Prawns \$8, Fried Mushrooms \$4, Fried Onions \$4**

## SANDWICHES & BURGERS

*\*All items are served with your choice of Fries, Sweet Potato Fries OR Onion Rings. Upgrade to a Greek salad, House Salad, Caesar Salad, Soup of the Day or Poutine for \$2.50. Vegan and gluten-free buns are available upon request.*

<b>Deli Sandwiches</b> <i>(All Sandwiches include Lettuce &amp; Tomatoes)</i> <i>Choice of: Roast Beef &amp; Provolone, Black Forest Ham &amp; Cheddar, Roasted Turkey &amp; Swiss, Egg Salad OR Tuna</i> <i>Served on choice of White, Brown, Multigrain, Rye, Sourdough or Flour Tortilla Wrap</i>	Half - \$7 Full - \$14
<b>Clubhouse Sandwich</b> <i>Marinated Grilled Chicken Breast, Bacon, Beefsteak Tomatoes, Iceberg Lettuce and Mayonnaise, served on a Butter toasted Italian Bread</i>	\$22
<b>Chicken Caesar Wrap</b> <i>Marinated Chicken Breast, Asiago Parmesan, Bacon, Romaine Lettuce and Classic Caesar Dressing, served in a Grilled Flour Tortilla</i> <b>Substitute for Crispy Chicken</b>	\$22
<b>Buffalo Chicken Wrap</b> <i>Crispy Chicken Tenders tossed in Buffalo Hot Sauce with Iceberg Lettuce, Beefsteak Tomatoes, Cheddar Cheese and Ranch Dressing, served in a Grilled Flour Tortilla</i>	\$21
<b>The Brooklyn Melt</b> <i>Shaved Pastrami, Dill Pickles, Sauerkraut, Swiss Cheese and Russian Dressing, served on Butter toasted Rye Bread</i>	\$24
<b>Turkey &amp; Brie Panini</b> <i>Oven Roasted Turkey Breast, Bacon, Brie, Cheddar, sliced Granny Smith Apples, Tomatoes and Basil Pesto Aioli, served on a Buttered Multigrain Toast</i>	\$23
<b>French Beef Dip</b> <i>Shaved Premium Roast Beef dipped in Au Jus with Provolone and Roasted Garlic Aioli, served on Butter toasted French Bread, with side Au Jus</i>	\$24
<b>Sicilian Steak Sandwich</b> <i>Pan seared Flat Iron Steak, Hot Giardiniera Peppers, Pesto Aioli, Buffalo Mozzarella and Arugula, served on a Butter toasted Sourdough Bun</i>	\$25
<b>Plain Jane Burger</b> <i>Premium Chuck &amp; Brisket Patty, Beefsteak Tomatoes, Red Onions, Sliced Pickles and Leaf Lettuce served on a Butter toasted Bun</i>	\$21
<b>Bacon Cheeseburger</b> <i>Premium Chuck &amp; Brisket Patty, Bacon, Cheddar Cheese, Beefsteak Tomatoes, Red Onions, Sliced Pickles and Leaf Lettuce served on a Butter toasted Bun</i>	\$24

## TACOS

### Blue Ribbon Mac Tacos

Two - \$14 | Three - \$19

*Seasoned Ground Chuck, Shredded Iceberg Lettuce, Diced Onions, Dill Pickles, Cheddar Cheese and our Signature Club Sauce, served in Grilled Flour Tortillas, garnished with White Sesame Seeds*

### Adobo Chicken Tacos

Two - \$14 | Three - \$19

*Fried Chicken Tenders, Lettuce, Cheddar, Avocado, Salsa Verde and Pico de Gallo served in Corn Flour Tortillas, garnished with Chipotle Aioli and Fresh Cilantro*

### Baja Fish Tacos

Two - \$14 | Three - \$19

*Battered & Fried Pickerel, Coleslaw, Avocado, Pickled Red Onions and Pico de Gallo, served in Corn Flour Tortillas, garnished with Lime Aioli, Feta and Fresh Cilantro*

## PIZZAS

*(ALL Pizzas are made with Fresh Hand-rolled Dough, and garnished with Garlic Oil & Fresh Herbs)*

Margherita <i>Not available as a panzarotti</i> 	\$20
<i>Pizza Sauce, Buffalo Mozzarella and Fresh Basil</i>	
Pepperoni Lovers 	\$21
<i>Pizza Sauce, Mozzarella, and Pepperoni</i>	
Classic Canadian 	\$23
<i>Pizza Sauce, Mozzarella, Pepperoni, Cremini Mushrooms, and Bacon</i>	
Carnivore 	\$24
<i>Pizza Sauce, Mozzarella, Pepperoni, Sausage, Ham, Bacon, Roasted Red Peppers, Red Onions and Roasted Garlic Cloves</i>	
Veggie Toscana 	\$23
<i>Pizza Sauce, Mozzarella, Cherry Tomatoes, Roasted Red Peppers, Mushrooms, Kalamata Olives, Red Onions and Goat Cheese, garnished with Arugula and Balsamic Reduction</i>	
Pepperoni Hot Honey Pizza	\$25
<i>Vodka Sauce, Mozzarella, Pepperoni, Basil Pesto, Burrata, Hot Honey, Fresh Basil</i>	
Verdura Bella Pizza	\$23
<i>Pizza Sauce, Mozzarella, Goat Cheese, Cherry Tomatoes, Olives, Roasted Bell Peppers, Garlic Cloves, Red Onions, Cremini Mushrooms, Arugula and Balsamic Reduction</i>	
Del Bosco Pizza	\$25
<i>Blanco Garlic Sauce, Shiitake, Oyster, Cremini and Yellow Boletus Mushrooms, Bacon and Buffalo Mozzarella, garnished with Truffle Aioli, Seasoned Arugula and Parmesan Reggiano</i>	

All Pizzas can be made as Panzerottis