

THE LOUNGE MENU

AVAILABLE MONDAY - SUNDAY

BREAKFAST

Served until 4pm daily. Upgrade to a side bowl of fruit for \$4.

Long Drive Breakfast \$14

Two Eggs your way with choice of Bacon, Farmer Sausage OR Peameal Bacon, served with Hash browns and choice of Buttered White, Multigrain, Sourdough OR Rye Toast

Western Sandwich \$14

Ham, Red Onion and Bell Pepper Omelette with Cheddar Cheese, served on choice of Buttered White, Multigrain, Sourdough OR Rye Toast

Florentine Sandwich \$16

Spinach Omelette, Red Onions, Beefsteak Tomatoes, Goat Cheese Spread and Sundried Tomato Pesto, served on Buttered Multigrain Toast

Sunrise Breakfast Sandwich \$11

Two-Egg Patty with choice of Bacon OR Farmer Sausage and Cheddar Cheese, served on a Butter-toasted English Muffin with side Hash browns

Avocado Toast \$17

Two Eggs your way and Guacamole served on Buttered Sourdough Toast with Pico de Gallo and Feta with side Hash browns

Classic French Toast \$14

Thick cut White Bread dipped in a Vanilla Cinnamon Royale, baked until golden brown and served with Fresh Seasonal Berries, Maple Syrup, Whipped cream and Icing Sugar

Carnivore Skillet \$17

Two Eggs your way, Bacon, Ham, Sausage, Bell Peppers, Red Onions and Cheddar Cheese, served on Hash browns with choice of Buttered, White, Multigrain, Sourdough OR Rye Toast

Build-Your-Own Omelette \$16

Three Egg Omelette with choice of three toppings served with Hash browns and choice of Buttered White, Multigrain, Sourdough OR Rye Toast

Toppings: Ham, Bacon, Sausage, Chicken, Bell Peppers, Red Onions, Olives, Tomatoes, Mushrooms, Spinach, Cheddar, Feta and Goat Cheese

SOUPS & SALADS

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

Soup of the Day \$9

Ask your server about the Chef-inspired Soup, served with Garlic Knots

Classic French Onion Soup \$14

Caramelized Onions, served in a Rich Veal Broth, topped with Garlic Croutons, Provolone, Gruyere and Mozzarella Cheese, garnished with Fresh Herbs

Tuscan Summer Salad Half - \$10

Romaine, Cherry Tomatoes, Cucumbers, Olives, Red Onions, Pepperoncinis and Garlic Croutons, tossed in our House Lemon Herb Dressing, garnished with Asiago Full - \$15

Classic Caesar Salad Half - \$11

Chopped Romaine Hearts, Bacon Lardons, Asiago and Garlic toasted Croutons, tossed in a classic Caesar Dressing, garnished with freshly grated Parmesan Reggiano Full - \$16

Field Greek Salad Half - \$11

Chopped Romaine Hearts, Cherry Tomatoes, Cucumbers, Red Onions, Kalamata Olives and Bell Peppers, tossed in Greek Dressing, garnished with Feta Full - \$16

Traditional Cobb Salad \$26

Grilled Marinated Chicken Breast, Bacon, Hard Boiled Eggs, Cherry Tomatoes, Avocados, Cucumbers and Romaine Lettuce tossed in our House Dressing, garnished with Blue Cheese

APPETIZERS & SHAREABLES

Pubhouse Nachos Half - \$16
Full - \$22

Fried Yellow Tortilla Chips, Bell Peppers, Red Onions, Pico de Gallo, Black Beans, Corn and Cheddar Mozzarella blend, Baked and garnished with Fresh Cilantro and Scallions, served with Salsa and Sour Cream

Add Chicken \$6 OR Taco Beef \$5

Quesadilla \$15

Bell Peppers, Red Onions, Pico de Gallo, Black Beans, Corn and Cheddar Baked in a Flour Tortilla, served with Salsa & Sour Cream

Add Chicken \$6 OR Taco Beef \$5

Chicken Tenders \$14

Five Breaded & Fried Buttermilk Chicken Tenders, served with Honey Mustard & Plum Sauce, With side Crudit 

Add any side \$4

Classic Canadian Poutine \$14

French Fries topped with Cheese Curds and Roasted Beef Gravy, garnished with Scallions

Add Chicken \$6 OR Bacon \$3

Garlic Butter Crisps \$12

Fried Kettle Chips, tossed in Roasted Garlic & Herb Butter and topped with freshly grated Parmesan Reggiano

Prosciutto Hot Honey Flatbread \$21

Alfredo Sauce, Crispy Prosciutto, Roasted Red Peppers, Roasted Garlic Cloves, Spinach, Cherry Tomatoes, Mozzarella and Goat Cheese, baked on a Garlic Toasted Flatbread, garnished with Hot Honey and Fresh Herbs

Chicken Wings 1lbs - \$17

House-brined Chicken Wings, served Traditional OR Breaded, tossed in your choice of Seasoning or Sauce with Blue Cheese Dressing OR Ranch Dressing

Sauces: Mild, Medium, Buffalo Hot, Honey Garlic, Cajun, Lemon Pepper, Garlic Parmesan, Fire & Ice, Sweet Thai Chili

Spinach & Artichoke Dip \$18

Saut ed Spinach, Artichokes, Roasted Garlic, Shallots and Cream Cheese, topped with Mozzarella Cheddar Blend, Baked and served with Fried Tortilla Chips & Grilled Naan Bread

Firecracker Calamari \$21

Breaded & Fried Chili, Paprika and Lime marinated Calamari, served with Lemon Dill Aioli and Chili Aioli, garnished with Scallions and Fresh Cilantro.

TACOS

Adobo Chicken Tacos

Two for \$14 | Three for \$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 for \$15 | Three for \$21

Fried Beer Battered Haddock, Iceberg Lettuce, Coleslaw and Guacamole, served in Grilled Corn Flour Tortillas, garnished with Lime Aioli, Pineapple Salsa and Fresh Cilantro

Cantina Crunch Tacos

Two for \$14 | Three for \$19

Tex Mex Ground Chuck, Iceberg Lettuce, Guacamole, Black Beans, Corn and Cheddar, served in Crispy Corn Tortillas, garnished with Pico de Gallo and side Salsa & Sour Cream

PIZZAS & PANZEROTTIS

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

Margherita Not available as a Panzerotti GF	\$20	Carnivore GF	\$24
<i>Pizza Sauce, Buffalo Mozzarella and Fresh Basil</i>		<i>Pizza Sauce, Mozzarella, Pepperoni, Sausage, Ham, Bacon, Roasted Red Peppers, and Red Onions</i>	
Pepperoni Lovers GF	\$21		
<i>Pizza Sauce, Mozzarella, and Pepperoni</i>		Pepperoni Hot Honey Pizza GF	\$25
Classic Canadian GF	\$23	<i>Vodka Sauce, Mozzarella, Pepperoni, Basil Pesto, Burrata, Hot Honey, Fresh Basil</i>	
<i>Pizza Sauce, Mozzarella, Pepperoni, Cremini Mushrooms, and Bacon</i>		Prosciutto Hawaiian GF	\$23
Veggie Toscana GF	\$23	<i>Pizza Sauce, Mozzarella, Prosciutto, Pineapple, Red Onions, Garlic Oil, Fresh Herbs.</i>	
<i>Pizza Sauce, Mozzarella, Cherry Tomatoes, Roasted Red Peppers, Mushrooms, Kalamata Olives, Red Onions and Goat Cheese, garnished with Spinach and Balsamic Reduction</i>			

SANDWICHES, WRAPS & BURGERS

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

Deli Sandwiches	Half - \$7 Full - \$14	Deli Italiano	\$23
<i>(All Sandwiches include Lettuce & Tomatoes) Choice of: Roast Beef & Provolone, Black Forest Ham & Cheddar, Roasted Turkey & Swiss, Egg Salad OR Tuna Served on choice of White, Brown, Multigrain, Rye, Sourdough or Flour Tortilla Wrap</i>		<i>Prosciutto, Salami, Mortadella, Burrata, Tomatoes, Basil Pesto, Asiago, Chili Pesto and Balsamic Reduction, served on a Butter toasted Focaccia Bun.</i>	
Add a regular side for \$2.50		French Beef Dip	\$25
Clubhouse Sandwich	\$23	<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>	
<i>Marinated Grilled Chicken Breast, Bacon, Beefsteak Tomatoes, Iceberg Lettuce and Mayonnaise, served on a Butter toasted Italian Bread</i>		Cubano Panini	\$21
Chicken Caesar Wrap	\$22	<i>Slow-braised Whiskey BBQ Pulled Pork, Black Forest Ham, Swiss Cheese, Dill Pickles, Mayonnaise and Yellow Mustard, served on Crispy Butter toasted Italian Bread.</i>	
<i>Marinated Chicken Breast, Asiago Parmesan, Bacon, Romaine Lettuce and Classic Caesar Dressing, served in a Grilled Flour Tortilla.</i>		Nashville Hot Chicken	\$22
Substitute for Crispy Chicken		<i>Breaded & Fried Buttermilk marinated Chicken Thighs tossed in our Signature Nashville Sauce with Iceberg Lettuce, Dill Pickles and Mayonnaise, served on a Butter toasted Burger Bun</i>	
Buffalo Chicken Wrap	\$21	Clubhouse Burger	\$22
<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>		<i>Premium Chuck & Brisket Patty, Beefsteak Tomatoes, Red Onions, Sliced Pickles and Leaf Lettuce served on a Butter toasted Bun</i>	
The Brooklyn Melt	\$24	Add Bacon \$2, Cheddar Cheese \$2	
<i>Shaved Pastrami, Dill Pickles, Sauerkraut, Swiss Cheese and Russian Dressing, served on Butter toasted Rye Bread</i>		Smash Burger	\$22
Turkey & Brie Panini	\$23	<i>Two 4oz. Smash Burger Chuck & Brisket Patties, layered with Cheddar Cheese, Dill Pickles, Shredded Iceberg Lettuce and our Signature Burger Sauce, served on a Butter toasted Burger Bun</i>	
<i>Oven Roasted Turkey Breast, Bacon, Brie, Cheddar, sliced Granny Smith Apples and Basil Pesto Aioli, served on a Buttered Multigrain Toast</i>			

DINING FAVOURITES

Weekly Dinner Feature

Ask your server for the dinner feature of the week.

Cajun Steak Fettuccine

Grilled Flat Iron Steak, Cherry Tomatoes, Mushrooms, Red Onions, Sun-dried Tomatoes, Spinach and Fettuccine, 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 Alfredo Sauce, topped with freshly grated Parmesan Reggiano and Fresh Herbs \$26

Fiery Shrimp Fajita Bowl ^{GF}

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

Rainbow Trout ^{GF}

Pan seared Rainbow Trout Fillets served with Turmeric infused Basmati Rice, Chef's seasonal Vegetables and a Lemon & Herb Velouté, garnished with Fresh Pico de Gallo \$29

Fish & Chips

Beer Battered and Fried 7oz. Haddock Fillet, served with Fries, Coleslaw, Tartar Sauce and Lemon 1 Pc. \$23

2 Pc. \$31

Salmon Creole ^{GF}

Cajun marinated Salmon Fillet, Homestyle Potato & Sausage Corn Hash, Spinach and Avocado Crema, garnished with Pineapple Salsa and Fresh Cilantro. \$36

Cantonese Stir Fry ^{GF}

Bell Peppers, Broccoli, Snap Peas, Carrots, Red Onions, Mushrooms, Bok Choy and Udon Noodles, tossed in Hoisin Sauce, garnished with Scallions, Sesame Seeds and Cilantro \$23

Add Chicken \$6, Shrimp \$8 OR Salmon \$12

Bangkok Thai Curry ^{GF}

Bell Peppers, Carrots, Onions, Snap Peas, Mushrooms, Broccoli and Bok Choy tossed in a Thai Green Curry, served alongside Basmati Rice with Grilled Naan Bread, garnished with Fresh Cilantro \$23

Add Chicken \$6, Shrimp \$8 OR Salmon \$12

Lobster & Crab Cannelloni

Poached Lobster, Crab, Basil Pesto Spinach & Ricotta stuffed Cannelloni, Baked and served with a Bianca Garlic Cream Sauce, garnished with freshly grated Parmesan Reggiano and Fresh Herbs. \$34

Chicken Marsala ^{GF}

Pan-seared Marinated Chicken, Roasted Garlic Mashed Potatoes, Chef's Seasonal Vegetables, topped with a Marsala Mushroom Gravy \$29

Steak & Frites

10oz. Grilled AAA Center-cut NY Striploin, served with Truffle Fries, Garlic Chili Butter and Demi-glace, garnished with Fresh herbs & Maldon Salt. \$49

Butcher's Select Filet Mignon ^{GF}

Pan seared AAA 8oz. Center-cut Beef Tenderloin, served with Garlic Mashed Potatoes, Chef's Seasonal Vegetables and a Veal Bordelaise Sauce. (Substitute for a Peppercorn Sauce or a Mushroom Demi) \$69

Add Shrimp \$8, Fried Mushrooms \$4, Fried Onions \$4

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>	
Tuscan Summer Salad	Half - \$10 Full - \$15
<i>Romaine, Cherry Tomatoes, Cucumbers, Olives, Red Onions, Pepperoncinis and Garlic Croutons, tossed in our House Lemon Herb Dressing, garnished with Asiago</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

Focaccia Romano	\$9	Spinach & Artichoke Dip	\$18
<i>Baked Asiago Rosemary Focaccia, served with Sun-dried Tomato Pesto & Garlic Herb Butter</i>		<i>Sautéed Spinach, Artichokes, Roasted Garlic, Shallots and Cream Cheese, topped with Mozzarella Cheddar Blend, Baked and served with Fried Tortilla Chips & Grilled Naan Bread</i>	
Garlic Butter Crisps	\$12	Sea Scallops	\$19
<i>Fried Kettle Chips, tossed in Roasted Garlic & Herb Butter and topped with freshly grated Parmesan Reggiano</i>		<i>Pan seared Scallops topped with Double Smoked Bacon Chutney and served with a Lemon & Herb Velouté garnished with Fried Brussel Sprout Petals.</i>	
Escargot	\$14	Firecracker Calamari	\$21
<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>		<i>Breaded & Fried Chili, Paprika and Lime marinated Calamari, served with Lemon Dill Aioli and Chili Aioli, garnished with Scallions and Fresh Cilantro.</i>	
Prosciutto Hot Honey Flatbread	\$21		
<i>Alfredo Sauce, Crispy Prosciutto, Roasted Red Peppers, Roasted Garlic Cloves, Spinach, Cherry Tomatoes, Mozzarella and Goat Cheese, baked on a Garlic Toasted Flatbread, garnished with Hot Honey and Fresh Herbs</i>			

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NY Chicken Parmesan

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

Fiery Shrimp Fajita Bowl ^{GF}

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

Rainbow Trout ^{GF}

Pan seared Rainbow Trout Fillets served with Turmeric infused Basmati Rice, Chef's seasonal Vegetables and a Lemon & Herb Velouté, garnished with Fresh Pico de Gallo \$29

Fish & Chips

Beer Battered and Fried 7oz. Haddock Fillet, served with Fries, Coleslaw, Tartar Sauce and Lemon 1 Pc. \$23

2 Pc. \$31

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Cantonese Stir Fry ^{GF}

Bell Peppers, Broccoli, Snap Peas, Carrots, Red Onions, Mushrooms, Bok Choy and Udon Noodles, tossed in Hoisin Sauce, garnished with Scallions, Sesame Seeds and Cilantro \$23

Add Chicken \$6, Shrimp \$8 OR Salmon \$12

Bangkok Thai Curry ^{GF}

Bell Peppers, Carrots, Onions, Snap Peas, Mushrooms, Broccoli and Bok Choy tossed in a Thai Green Curry, served alongside Basmati Rice with Grilled Naan Bread, garnished with Fresh Cilantro \$23

Add Chicken \$6, Shrimp \$8 OR Salmon \$12

Lobster & Crab Cannelloni

Poached Lobster, Crab, Basil Pesto Spinach & Ricotta stuffed Cannelloni, Baked and served with a Bianca Garlic Cream Sauce, garnished with freshly grated Parmesan Reggiano and Fresh Herbs. \$34

Chicken Marsala ^{GF}

Pan-seared Marinated Chicken, Roasted Garlic Mashed Potatoes, Chef's Seasonal Vegetables, topped with a Marsala Mushroom Gravy \$29

Steak & Frites

10oz. Grilled AAA Center-cut NY Striploin, served with Truffle Fries, Garlic Chili Butter and Demi-glace, garnished with Fresh herbs & Maldon Salt. \$49

Butcher's Select Filet Mignon ^{GF}

Pan seared AAA 8oz. Center-cut Beef Tenderloin, served with Garlic Mashed Potatoes, Chef's Seasonal Vegetables and a Veal Bordelaise Sauce. (Substitute for a Peppercorn Sauce or a Mushroom Demi) \$69

Add Shrimp \$8, Fried Mushrooms \$4, Fried Onions \$4

^{GF} This item can be made gluten free

SANDWICHES & BURGERS

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

Deli Sandwiches

Half - \$7

Full - \$14

(All Sandwiches include Lettuce & Tomatoes)

Choice of: Roast Beef & Provolone, Black Forest Ham & Cheddar, Roasted Turkey & Swiss, Egg Salad OR Tuna Served on choice of White, Brown, Multigrain, Rye, Sourdough or Flour Tortilla Wrap

Add a regular side for \$2.50

Clubhouse Sandwich

\$23

Marinated Grilled Chicken Breast, Bacon, Beefsteak Tomatoes, Iceberg Lettuce and Mayonnaise, served on a Butter toasted Italian Bread

Chicken Caesar Wrap

\$22

Marinated Chicken Breast, Asiago Parmesan, Bacon, Romaine Lettuce and Classic Caesar Dressing, served in a Grilled Flour Tortilla

Substitute for Crispy Chicken

Buffalo Chicken Wrap

\$21

Crispy Chicken Tenders tossed in Buffalo Hot Sauce with Iceberg Lettuce, Beefsteak Tomatoes, Cheddar Cheese and Ranch Dressing, served in a Grilled Flour Tortilla

The Brooklyn Melt

\$24

Shaved Pastrami, Dill Pickles, Sauerkraut, Swiss Cheese and Russian Dressing, served on Butter toasted Rye Bread

Turkey & Brie Panini

\$23

Oven Roasted Turkey Breast, Bacon, Brie, Cheddar, sliced Granny Smith Apples, and Basil Pesto Aioli, served on a Buttered Multigrain Toast

Cubano Panini

\$21

Slow-braised Whiskey BBQ Pulled Pork, Black Forest Ham, Swiss Cheese, Dill Pickles, Mayonnaise and Yellow Mustard, served on Crispy Butter toasted Italian Bread.

French Beef Dip

\$25

Shaved Premium Roast Beef dipped in Au Jus with Provolone and Roasted Garlic Aioli, served on Butter toasted French Bread, with side Au Jus

Deli Italiano

\$23

Prosciutto, Salami, Mortadella, Burrata, Tomatoes, Basil Pesto, Asiago, Chili Pesto and Balsamic Reduction, served on a Butter toasted Focaccia Bun.

Nashville Hot Chicken

\$22

Breaded & Fried Buttermilk marinated Chicken Thighs tossed in our Signature Nashville Sauce with Iceberg Lettuce, Dill Pickles and Mayonnaise, served on a Butter toasted Burger Bun

Clubhouse Burger

\$22

Premium Chuck & Brisket Patty, Beefsteak Tomatoes, Red Onions, Sliced Pickles and Leaf Lettuce served on a Butter toasted Bun

Add Bacon \$2, Cheddar Cheese \$2

Smash Burger

\$22

Two 4oz. Smash Burger Chuck & Brisket Patties, layered with Cheddar Cheese, Dill Pickles, Shredded Iceberg Lettuce and our Signature Burger Sauce, served on a Butter toasted Burger Bun

TACOS

Adobo Chicken Tacos

Two for \$14 | Three for \$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 for \$15 | Three for \$21

Fried Beer Battered Haddock, Iceberg Lettuce, Coleslaw and Guacamole, served in Grilled Corn Flour Tortillas, garnished with Lime Aioli, Pineapple Salsa and Fresh Cilantro

Cantina Crunch Tacos

Two for \$14 | Three for \$19

Tex Mex Ground Chuck, Iceberg Lettuce, Guacamole, Black Beans, Corn and Cheddar, served in Crispy Corn Tortillas, garnished with Pico de Gallo and side Salsa & Sour Cream

PIZZAS & PANZEROTTIS

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

Margherita	<i>Not available as a panzerotti</i> GF	\$20
<i>Pizza Sauce, Buffalo Mozzarella and Fresh Basil</i>		
Pepperoni Lovers	GF	\$21
<i>Pizza Sauce, Mozzarella, and Pepperoni</i>		
Classic Canadian	GF	\$23
<i>Pizza Sauce, Mozzarella, Pepperoni, Cremini Mushrooms, and Bacon</i>		
Carnivore	GF	\$24
<i>Pizza Sauce, Mozzarella, Pepperoni, Sausage, Ham, Bacon, Roasted Red Peppers, and Red Onions</i>		
Veggie Toscana	GF	\$23
<i>Pizza Sauce, Mozzarella, Cherry Tomatoes, Roasted Red Peppers, Mushrooms, Kalamata Olives, Red Onions and Goat Cheese, garnished with Spinach and Balsamic Reduction</i>		
Pepperoni Hot Honey Pizza	GF	\$25
<i>Vodka Sauce, Mozzarella, Pepperoni, Basil Pesto, Burrata, Hot Honey, Fresh Basil</i>		
Prosciutto Hawaiian	GF	\$23
<i>Pizza Sauce, Mozzarella, Prosciutto, Pineapple, Red Onions, Garlic Oil, Fresh Herbs.</i>		