



# APPETIZERS

## **JET SET PUB WINGS (700 CALS) \$14**

8 Wings sauced with your choice of – Chef's #RoadHouse BBQ sauce, Honey Garlic, House made Buffalo, House made Suicide, crudités and blue cheese dip

## **SPICY CHORIZO DIP & CHIPS WITH TEQUILA LIME SOUR CREAM (550 CALS) \$11**

Broiled chorizo simmered with Chefs secret blend of spices and sauce topped with mozzarella/goat/cheddar cheese blend

## **JET SET PUB NACHO (870 CALS) \$15**

Corn chips garnished with tomatoes, green, red onions, black olives, cheese  
Served with salsa and sour cream and guacamole

Cajun Chicken (140 CALS) \$5

Seasoned Beef (170 CALS) \$5

Pulled Pork (330 CALS) \$6

## **BUFFALO CAULIFLOWER BITES (450 CALS) \$7**

Lightly battered cauliflower tossed in house made buffalo sauce served with crudités and blue cheese dip

## **GLENGARRY CHEESE AND TRILLIUM MEADOWS FARM PLATTER (750 CALS) \$24**

Three types of Glengarry cheese, smoked wild boar and red tail deer sausage served with bacon jam, honey comb, fresh apples and figs

## **FRESH MADE BRUSCHETTA WITH HOUSE MADE NAAN (400 CALS) \$11**

Rustic cut traditional tomatoes and garlic with evoo smoked salt and cracked peppercorns

# ENTRÉES

## **COLD SMOKED VODKA FENNEL ATLANTIC SALMON (475 CALS) \$19**

Whipped lemon dill cream cheese, tomato jam, pickled red onions, fried capers, Honey Dijon mustard, rye crostini's and lemons

## **FISH & CHIPS (860 CALS) \$16**

Delicious beer batter haddock filets (2) served with crispy house cut fries, tartar sauce and lemon wedges

## **WILD BOAR SAUSAGE COIL & GOAT CHEESE MASH (825 CALS) \$18**

3/4lbs Trillium Meadows Wild Boar coil grilled, goat cheese & chive mash with charred asparagus and grainy & dijon mustards

## **BISON SHEPHARD'S PIE (1050 CALS) \$19**

Made with macerated gin cranberries, braised apple and maple syrup red cabbage and topped with chive goat cheese mash

## **STEAK FRITES (700 CALS)**

10 oz. peppercorn crusted N.Y striploin \$24

8oz filet Mignon \$27

Served with frites, charred asparagus, house made garlic aioli, roasted onion chipotle dressing and tomato relish

## **CHICKEN FINGERS & HOUSE CUT FRIES (900 CALS) \$12**

Crudités and B.B.Q. Sauce



# SALADS

## **CAESAR SALAD**

**SMALL (200 CALS) \$6**

**LARGE (400 CALS) \$12**

Crispy romaine heads lettuce dressed just right with shaved parmesan, garlic croutons, Grilled black peppered Bacon strips and slice of lemon

## **SUMMER TOWN SALAD**

**SMALL (180 CALS) \$6**

**LARGE (300 CALS) \$13**

Fresh spring mix tossed with house made roasted onion and cilantro vinaigrette topped with seasonal berries, spicy pecans, shaved red onion and herb goat cheese

## **PULLED PORK TACO SALAD (550 CALS) \$15**

Oven Baked tortilla bowl, shredded lettuce, pulled pork, diced red onions, peppers, tomatoes, roasted corn, black beans, black olives, shredded cheddar, topped with a tequila sour cream

Add to any of the salads above:

Add Seasoned Chicken Breast (140 CALS) \$5

Add Grilled Black Pepper Bacon (5 CALS PER GRAM) \$4

Add 4oz Beef Filet (368 CALS) \$12

Add 5oz New York Striploin (166 CALS) \$12

# TACOS TACOS TACOS

MIX & MATCH ANY TACOS FOR \$17

## **AHI TUNA (6oz) 2 TACOS (450 CALS) \$15**

Flash seared Tuna on top of a brussel slaw with cilantro chipotle onion sauce, fried leeks and house pickled onion.

## **SMOKED PULLED PORK (6oz) 2 TACOS (500 CALS) \$14**

12h Smoked pork hand pulled, black bean and roasted corn salsa, cilantro Tequila Lime sour cream

# DESSERTS

## **SMOKED APPLE & MAPLE WHISKY GRANOLA PARFAIT (300 CALS) \$9**

Smoked apple slices layered with whiskey infused granola and a Chantilly cream topped with charred mint

## **BUTTERSCOTCH PUDDING (300 CALS) \$9**

Navola granola dollop of fresh cream

## **DESSERT OF THE DAY (250-450 CALS) \$6**

**“Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.”**



# BURGERS & SANDWICHES

All burgers served on brioche with lettuce, tomato, red onion, mayo and a pickle  
All offerings are served with fries or side garden salad  
Substitute chicken breast for beef patty no charge

Side Caesar Salad (200 CALS) \$3  
Side Summer Town Salad (180 CALS) \$3  
Side Poutine (360 CALS) \$3  
Extra Cheese (50 CALS) \$2  
Extra Bacon (5 CALS PER GRAM) \$2

## **THE CANADIAN (750 CALS) \$14**

5oz gourmet patty with strips of grilled black pepper Bacon, cheddar cheese, sautéed mushrooms and garlic aioli

## **THE GOAT (700 CALS) \$15**

5oz gourmet patty with house avocado spread, diced tomato, Glengarry goat cheese, garlic aioli

## **THE MONSTROSITY (1200 CALS) \$18**

Double smoked bacon wrapped burger filled with cheddar cheese and topped with shredded iceberg lettuce, pickle, tomato, roasted garlic & chive aioli and thousand island dressing. On a kaiser garnished with two onion rings and a house battered pepperoncini.

## **THE VEGGIE (300 CALS) \$12**

Vegetarian black bean patty, corn salsa, tomato jam and honey dijon mustard

## **THE GOOD BURGER (850 CALS) \$15**

5oz gourmet patty with American cheddar, pickles, raw white onion, sandwiched between slices of sour dough, pressed to perfection with a side mayo

## **TRIPLE DECKER MILE HIGH CLUB SANDWICH (625 CALS) \$14**

The traditional club sandwich on whole wheat or white bread with chicken, lettuce, tomato, bacon and mayo

## **CRUNCHY JET SET CHICKEN WRAP (650 CALS) \$11**

Battered chicken strips, bruschetta, cucumbers, sweet chili and shredded iceberg lettuce

# EXTRAS

**HOUSE CUT FRENCH FRIES (110 CALS PER 3oz) \$4**  
**SWEET POTATO FRIES (190 CALS PER 4oz) \$5**  
**GRILLED CHEESE SANDWICH (510 CALS) \$6**  
**POUTINE (720 CALS) \$7**  
**SMOKED PULLED PORK POUTINE (850 CALS) \$9**  
**TORTILLA CHIPS & SALSA (60 CALS) \$6**  
**GUACAMOLE (80 CALS) \$1**  
**SALSA (25 CALS) \$1**  
**SOUR CREAM (90 CALS) \$1**