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## Shareables

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### Buffalo Cauliflower Bites

Cauliflower Freshly Tossed in Buffalo Wing Sauce and Lightly Battered, served with a Blue Cheese Dip  
10

### Cajun Kettle Chips

Golden Fried Kettle Chips, served with a side of Chipotle Mayo or Cucumber Wasabi Aioli  
7

### Fresh Vegetable Crudit  Platter *GF*

Vegetables and House Made Buttermilk Ranch Dip  
10

### Chicken Wings

Naked (*GF*) or Breaded  
Choice of BBQ, Medium, Hot, Suicide, or Honey Garlic  
Served with Celery, Carrots and Ranch Dressing  
1LB (8-10 wings)  
13

### Chicken Bruschetta Flatbread

Fresh Marinated Roma Tomatoes and Basil Pesto, topped with Fresh Basil, Feta Cheese and Balsamic Glaze.  
12

### NH Nachos

House Made White Corn Tortilla, Tomato, Red Onion, Bell Peppers, Green Onions, Cheddar Cheese and Jalapenos, Served with Sour Cream & Salsa  
Extra Cheese 3  
Small 9 Large 12

### Crab Dip

Warm Cheesy Crab Dip served with Tortilla Chips and Naan Bread  
14

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## Soup & Salads

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### Soup of the Day

Cup 5 Bowl 7

### Mixed Greens *GF*

Cucumber, Tomato, Carrot, and Red Onion served with our House Vinaigrette  
Small 7 Large 10

### North Halton Caesar

House Made Creamy Lemon Garlic Dressing Topped with Herb Croutons, Bacon and Parmesan Cheese  
Small 9 Large 12

### Cobb Salad *GF*

Romaine, Tomato, Bacon, Hard Boiled Egg, Avocado and Blue Cheese Served with our House Vinaigrette  
Small 10 Large 13

### Napa Salad *GF*

Fresh Mixed Greens, fresh berries, Toasted Almonds and Goats Cheese Served with our House Vinaigrette  
Small 8 Large 11

### Baby Kale Power Salad

Kale, Roasted Sweet Potatoes, Chickpeas, Sunflower Seeds, Avocado, Dried Cranberries, Red Onions and Lemon Tahini Dressing  
Small 12 Large 15

### Roasted Beet Goat Cheese Salad *GF*

Arugula, Roasted Beets, Walnuts, Goat Cheese, and Avocado, tossed in a Maple Dijon Dressing  
Small 12 Large 15

### ADD ONS

Grilled 5 oz Chicken Breast, 7.5  
5 Sauteed Shrimp, 8.5 or Grilled Salmon  
Scoop of Egg, Tuna or Chicken Salad, 5.50

## Sandwiches

### Traditional Scoop Sandwiches

Egg, Tuna, Chicken or Salmon Bread.

11

Half Sandwich, \$7.50 Scoop Only, \$5.50

### Tex Mex Chicken Wrap

Tortilla with Grilled Chicken Breast, Chipotle Mayonnaise, Guacamole, Green Leaf Lettuce, Corn & black Bean Salsa and Shredded Cheddar Cheese.

14

### Turkey Club

Oven Roasted Turkey Breast with Bacon, Lettuce, Tomato and Cheddar Cheese and Mayo.

Half 9 Full 15

### Fig and Brie Panini

Fig, Brie, Prosciutto, on Multigrain Bread

15

### Spicy Black Bean Burger V

Leaf Lettuce, Red Onions, Tomatoes, Pickles

12

### Grilled Pesto Chicken

Grilled Chicken, Roasted Red Peppers, Mozzarella Cheese, Tomato and Arugula.

Served with Your Choice of Side

15

### NH Burger

Our Classic Beef Burger, Topped with a Whiskey BBQ Sauce, Red Leaf Lettuce and Tomato,

Served on Glossy Ace Bun

13

Applewood Smoked Bacon 1.99

Fresh Avocado 1.99

Cheddar, Goat, Blue Cheese, Swiss 1.49

Sautéed Mushrooms 1.49

Caramelized Onions 1.49

Fried Egg 1.49

### Southern Fried Chicken Tenders

Buttermilk Fried Crispy Chicken

Served with Carrots, Celery and Plum Sauce

15

All Sandwiches/Burgers are Served with Your  
Choice of Soup, Salad, French Fries, Sweet Potato  
Fries, Onion Rings or Frings

## Weekly Drink Specials

Super Caesar Sunday - Spice it up and garnish with Spicy Bean, Olives, & Pepperette, 8

Moosehead Mondays - Moosehead & Cracked Canoe Draught, 7

Tuesdays, Corona, 5

Wine Wednesdays, \$1 / oz House Red & White Wines

Tall Boy Thursday, 6.75

TGIF, Mixed Drinks (Standard), 6

Saturday, Craft Beer Daily Specials

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## Entrees

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### Fish and Chips

Triple Bogey Beer Battered Haddock with Coleslaw,  
Tartar Sauce (Choice of Side)

One Piece, 14 Two, 20

### Butter Chicken

Marinated Chicken Breast in a Mildly Spiced Tomato  
Sauce served with Basmati Rice and Naan Bread

18

### Pasta alla Posillipo

Mussels, Shrimps, Clams, Squid in Garlic Tomato Sauce

23

### Chicken Parmesan

Lightly Breaded Chicken Breast, Slow-Roasted Basil  
Tomato Sauce and Mozzarella Cheese served  
with Linguine

19

### Steak Frites *GF*

Grilled Triple A, 8 oz New York Striploin  
with Roasted Seasonal Vegetables, Fresh Cut Fries  
and Red Wine Demi

28

### Grilled Ribs

Tender Fall off the Bone Back Ribs Grilled and  
Brushed with a Whiskey BBQ Sauce,  
Served with House Cut Fries and Coleslaw

Full Rack , 30 Half, 20

### Pad Thai

Thai Rice Noodles Stir Fried with Egg, Tofu, and Bean  
Sprouts, Green Onions Sprinkled with Roasted  
Peanuts and Lime

Vegetable, 13 Chicken, 16 Shrimp, 18

### Fish Tacos

Tempura Mahi Mahi Tacos (3)  
served with Green Cabbage, Jalapenos,  
Pico de Gallo and Chipotle Aioli

14

### Honey Sriracha Glazed Salmon *GF* 7oz Atlantic Salmon

served with Rice and Seasonal Vegetables

22

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## Desserts & Coffee

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Chef's feature, Crème Brulee \$8

Brownie Sundae \$8

Carrot Cake \$8

Lemon Lavender Cheesecake \$8

Flourless Chocolate Torte \$8

Regular/Decaf Coffee, 2.50

Latte, 4.25

Cappuccino, 4.50

Espresso, 3.50

Regular Tea, 2.55

Specialty Flavour Teas, 3

B52 Coffee, 8.25

Baileys & Coffee, 6.75