



STARTERS

- Calamari** 12.95
Light and crispy calamari, served with house-made tzatziki.
- Mussels** 14.95
1lb mussels steamed in a white wine, garlic and chive cream sauce, served with ciabatta.
- Goat Cheese Dip** 13.95
A delightful baked blend of goat cheese, cream cheese and Asiago, fused with spinach, chives and shallots. Topped with candied walnuts and served with crostini for dipping.
- Smoked Meat Plate** 17.95
A delicious sample platter of house-smoked meats; pork back ribs, brisket and pulled pork. Served with toasted bread, pickled onion, sweet drop peppers, grainy mustard and house BBQ sauce.
- Mountain Skillet Nachos**
Fresh made corn chips loaded with cheese, peppers, green onion and jalapeno, served with salsa, sour cream and guacamole. Includes pulled pork or rotisserie chicken.
- Double Chair Starter** 16.95
Quad Chair Sharing Platter 29.95
- Hummus and Grilled Vegetable Platter** 16.95
Our fresh house-made hummus, served with pita points and a delicious assortment of roasted and grilled vegetables. Perfect to share!
- Chicken Wings** 12.95
1lb of whole wings served up with your choice of sauce. House BBQ, hot, honey garlic, coconut curry, salt and pepper, or maple bacon & lime.
- Potstickers** 13.95
Veggie potstickers served on a bed of Granny Smith apple and cabbage slaw, served with a drizzle of honey miso sauce.
- Scallops and Prawns** 14.95
Scallops broiled and topped with our house-made bacon jam and delicately seasoned prawns.
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- ## SALADS
- Blue Cheese Blueberry Spinach Salad** 16.45
Tender spinach leaves, Gorgonzola cheese, bacon, whole blueberries, house-pickled red onion and crispy walnuts, tossed in a bacon vinaigrette. Served with warm bread.
- Grilled Caesar Salad** 11.95
A spin on the classic Caesar, our grilled romaine wedge is served deconstructed with house-smoked lardon bacon, shaved parmesan and crispy capers drizzled in a delicious Asiago Caesar dressing.
- Caprese Salad** 13.95
The freshest cherry tomatoes, basil, bocconcini and reduced balsamic glaze. Served with warm bread.
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- ## RIBS
- Our pork back ribs are smoked in-house and braised. Served with chef's vegetables and your choice of potato, rice or fries.
Half Rack 18.95 **Full Rack** 23.95
- Rib and Chicken Combo** 24.95
Half rack of ribs, quarter rotisserie chicken and BBQ sauce.
- Ribs and Seafood** 25.95
A half rack of ribs served with prawns and scallops.

BURGERS & SANDWICHES

- Our burger patty is made from prime rib and served with fries and salad, or if you prefer, fries or salad on their own. We offer a veggie patty instead of the Prime Rib patty upon request for no additional charge.
Substitute fries for Caesar Salad 2.50
Add bacon 1.50
- T-Bar Burger** 15.95
Monterey Jack cheese, artisan lettuce, tomato, pickle, onion and mayonnaise.
Make it a **Surf & Turf Burger** with Lagostina lobster for an extra 7.50
- Buzzsaw Burger** 16.95
This fired up burger has jalapenos, crispy onions, smoked cheddar chipotle mayo, roasted red pepper and crisp leaf lettuce.
- Smokey Bacon Burger** 16.95
Two crispy onion rings top this masterpiece along with Provolone cheese, vine-ripened tomatoes, lettuce, chive mayo, pickle and delicious bacon jam.
- Lodge Face Wrap** 16.95
Pulled chicken, bacon, Provolone cheese, tomato, lettuce and creamy dill sauce in a lightly toasted wrap.
- Smoked Brisket Reuben** 16.95
Smoked brisket piled high, topped with carrot cucumber slaw, tossed in Honey Dijon, sauerkraut and melted Swiss cheese on toasted marble rye with Thousand Island dressing.

STEAKS

We proudly serve AAA Canadian Beef. Steaks are served with chef's vegetables, and your choice of a baked potato, rice, or fries.
New York Strip 8oz 25.95 **Rib Eye 12oz** 32.95

ENTRÉES

- Rainbow Trout** 17.95
Delicate Rainbow trout fillet seared skin-on and served with dill potatoes and rainbow Swiss chard.
- Green Curry Rice Bowl** 18.95
Roasted yam, cauliflower, Jasmine rice, edamame and baby spinach in a green coconut curry sauce, topped with 6 prawns or pan-seared tofu.
- Sofrito Chicken** 14.95
Slow roasted chicken breast served with a sofrito sauce, dill potatoes and vegetables.
- Linguine Alfredo** 16.95
Linguine pasta and pulled chicken tossed in rich and creamy garlic alfredo sauce. Topped with sautéed mushrooms, roasted red pepper and green onion.
- Battered Haddock** 17.95
Two haddock fillets battered and deep fried, served with house-made tartar sauce, slaw and crispy fries or a side salad.
- Rotisserie Chicken** 20.95
A delicious half rotisserie chicken served with chef's veggies, carrot cucumber slaw, your choice of a baked potato or fries and a side of our house BBQ sauce.
- Chicken Tenders** 13.95
Crispy chicken tenders served with plum sauce and your choice of fries or a side salad. (Kid's size portion also available).

Add-Ons:

- Cremini Mushrooms** 4.95
Seafood - Prawns & Scallops 7.95
Garlic Cheese Bread 6.95
Bordelaise Sauce 4.25
Chicken 4.99