



STARTERS

CALAMARI

\$14

Light and crispy calamari served with house-made tzatziki.

MUSSELS

\$16

1lb mussels steamed in a white wine, garlic and chive cream sauce served with ciabatta.

BAKED BRIE DIP

\$17

An excellent sharing dish of rich, creamy baked brie, caramelized onion, and haskap berry compote. Served with baguette.

SMOKED MEAT PLATE

\$21

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 jalapeño, served with salsa, sour cream and guacamole. Includes pulled pork or rotisserie chicken.

Double Chair Starter \$17

Quad Chair Sharing Platter \$30

CHICKEN WINGS

\$16

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

\$15

Veggie potstickers served on a bed of Granny Smith apple and cabbage slaw, served with a drizzle of honey miso sauce.

SCALLOPS

\$16

Scallops broiled and topped with our house-made bacon jam.

SALADS

BUTTERNUT GREEN APPLE SALAD

\$16

Roasted butternut squash, crisp green apple, artisan mixed greens dressed in balsamic vinaigrette and garnished with purple carrot, dried cranberries and toasted sunflower seeds. Served with a warm baguette.

CAESAR SALAD

\$15

Crisp romaine tossed in Asiago Caesar dressing garnished with shaved parmesan, candied maple bacon and roasted garlic rye croutons.

RIBS

Our pork back ribs are smoked in-house. Served with chef's vegetables and your choice of potato, rice or fries.

Half Rack \$19

Full Rack \$29

RIB AND CHICKEN COMBO \$28

Half rack of ribs, quarter rotisserie chicken and BBQ sauce.

RIBS AND SEAFOOD \$29

A half rack of ribs served with prawns and scallops.

BURGERS & SANDWICHES

Our burger patty is made grilled to order and served with fries and salad, or if you prefer, fries or salad on their own. You can substitute the beef patty for a veggie patty for no additional charge.

Caesar salad instead of fries for \$2.75

Add bacon \$1.50

T-BAR BURGER

\$18

Monterey Jack cheese, artisan lettuce, tomato, pickle, onion and chive mayonnaise.

BUZZSAW BURGER

\$18

This fired up burger has jalapeño, smoked cheddar cheese, chipotle mayo, roasted red pepper and crisp leaf lettuce.

SMOKEY BACON BURGER

\$19

Two crispy onion rings top this masterpiece along with Provolone cheese, vine-ripened tomatoes, lettuce, chive mayo, pickle, house smoked bacon and delicious bacon jam.

HOT & CRISPY CHICKEN BURGER

\$17

Spicy marinated buttermilk fried chicken tossed in hot sauce and topped with crispy apple slaw and pickles.

ENTRÉES

GREEN CURRY RICE BOWL

\$20

Roasted yam, cauliflower, basmati rice, edamame and baby spinach in a green coconut curry sauce, topped with your choice of prawns or pan-seared tofu.

SOFRITO CHICKEN

\$17

Slow roasted chicken breast supreme served with savory sofrito sauce, roasted root vegetable potato medley and vegetables of the day.

LINGUINE ALFREDO

\$18

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

\$20

Two haddock fillets battered and deep fried, served with house-made tartar sauce, slaw and crispy fries or a side salad.

ROTISSERIE CHICKEN

\$23

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

\$15

Crispy chicken tenders served with plum sauce and your choice of fries or a side salad. (Kid's size portion also available).

CHAR SUI NOODLE BOWL

\$17

House-smoked Chinese BBQ pork in chicken ginger red miso broth, Udon noodles, boiled egg, green onion, carrot, shiitake mushrooms, and nori.

ADD-ONS:

Garlic Cheese Bread \$7

Chicken \$8