



## LOUNGE MENU

### APPETIZERS & SHARED PLATES

#### **Chef's Daily Kettle Soup & Cornbread \$7**

#### **Calamari \$12**

Tender marinated calamari flash fried & finished in a spicy rose sauce

#### **Glenerin Caesar Salad \$11**

Romaine hearts dressed with pommery mustard garlic dressing topped with grated parmesan, double smoked bacon & house made croutons

#### **Crab Cakes \$13**

Lightly pan seared, full of tender crab, finished with tartar sauce & fruit salsa

#### **Crispy or Traditional Jumbo Chicken Wings \$14**

Tossed in your choice of mild, medium, hot or BBQ

#### **Poutine \$9**

French fries with a rich gravy & cheese curd  
add doubled smoked bacon \$4

#### **Baked Nacho Chips \$12**

House made nacho chips smothered in cheddar cheese & garnished with tomatoes, jalapenos & green onion served with sour cream & salsa

#### **Boneless Buffalo Chicken Bites \$10**

Chicken marinated in buttermilk & hot sauce hand breaded & served with house made buffalo sauce, carrots & celery sticks

#### **Pub Chips**

House made potato chips served two ways

#### **Loaded \$12**

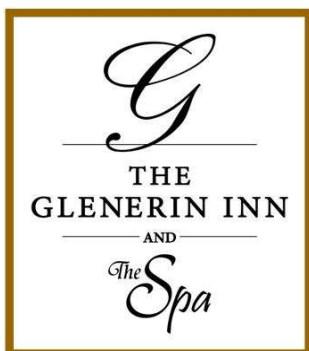
Pub chips covered with three cheese blend, diced tomatoes, green onion & double smoked bacon  
served with a side of sour cream

#### **Truffled \$14**

Pub chips finished with rich truffle oil  
& Reggiano parmesan

#### **Trio of Dip \$8**

Three rich & delicious dips served with olive oil drizzled on crostini  
Spinach, roasted red pepper hummus & roasted beet hummus



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### **MAINS**

#### **Braised Beef Sandwich with Jus Dip \$15**

Slow roasted prime rib finished in a house made steak sauce & caramelized onions served on a crusty bread perfect for dipping

#### **Fish & Chips \$20**

Beer battered halibut served with fries, malt vinegar, tartar sauce

#### **Trio of Sliders \$16**

Beef with onion jam & stilton cheddar cheese, Seared tuna medium rare with dill aioli  
Buttermilk chicken on a homemade waffle  
with Siracha mayo  
All served with a lightly dressed garden salad

#### **Beef Steak Frites \$20**

A Classic 8 oz NY strip cooked to your preference & served with shoestring fries

#### **Mac & Cheese \$16**

Double smoked bacon, 3 year aged cheddar, smoked gouda all baked to perfection & served with an arugula salad

#### **Savory Grilled Cheese \$14**

A mix of local Ontario cheese, onion marmalade & Dijon on Italian bread & grilled to perfection.  
Salad or fries on the side

#### **The Birds Nest \$18**

Sweet potato sautéed in garlic chilli oil with a stack of seasonal grilled vegetables finished with crispy sweet potato straws

#### **Red Thai Curry Bowl \$16**

Boneless chicken thighs slow cooked in our own blend of spices  
& coconut milk served with basmati & naan

#### **Cuban Sandwich \$14**

A true classic slow roasted pork, ham, swiss cheese & pickles on crusty bread served with house made chips

### **Encore**

#### **Crème Brule \$9**

#### **Chocolate Mousse Parfait \$9**

#### **Orange Ginger Doughnut Bites \$9**

Served with camel & chocolate dip

#### **Selection of Local Canadian Cheese \$17**

Oka, Smoked Gouda, Saint-Paulin, Grand Cheddar  
served with fresh berries, house made preserves, crostini & crackers