

~ Starters ~

Soup Du Jour

Made fresh in house, ask your server for today's selection

\$7.00

1892 Onion Soup

Onion soup flavored with 1892 traditional ale topped with house crouton and mozzarella cheese.

\$9.00

Chipotle Caesar Salad

Fresh crisp romaine tossed with bacon bits and house made chipotle Caesar dressing.

Topped with house garlic croutons and fresh parmesan cheese

\$12.00

Apple Walnut Salad GF

Sliced apples and walnuts caramelized with honey, served on a bed of fresh baby spinach.

Drizzled with raspberry dressing.

\$12.00

Steakhouse Bites GF

Tender pieces of seasoned beef wrapped in bacon. Served with house made garlic parmesan dipping sauce.

\$17.00

Balsamic Blueberry Mussels GF

Atlantic mussels steamed with balsamic vinegar, red onion and blueberries

\$14.00

Bacon & Feta Stuffed Mushrooms

Mushroom caps filled with a mixture of crispy bacon, garlic, onions and feta cheese

\$14.00

Peach & Sambuca Scallops GF

Grilled scallops, diced peaches and red pepper, in a sambuca-peach sauce, on a bed of fresh greens

\$18.00

~ Entrées ~

Beef Tenderloin GF

AAA Canadian Angus tenderloin steak grilled to preferred doneness with sauce choice
6 oz. \$44.00 8 oz. \$53.00

New York Striploin GF

AAA Canadian Angus striploin steak grilled to preferred doneness with sauce choice
8 oz. \$39.00 10 oz. \$46.00

House Steak Sauces

-Guinness Reduction

-Cognac & Peppercorn Cream GF

-Strawberry Infused BalsamicGF

-Creamy Mushroom & Parmesan GF

-Chipotle Onion Demi

-Peppered Red currant sauce

Creamy Bacon Wrapped Chicken GF

Bacon wrapped chicken breast stuffed with cream cheese, green onion, red pepper, with a parmesan cream reduction
\$30.00

Orange Sesame Duck GF

Seasoned duck breast seared to your liking and married with ginger infused orange sesame sauce
\$38.00

Mediterranean Stuffed Salmon GF

Seasoned Atlantic salmon filled with sundried tomato, spinach and feta, baked and topped with crumbled feta
\$35.00

Cod Provencal GF

Prosciutto wrapped Atlantic cod baked in a flavourful combination of tomatoes, olives, garlic and herbs
\$29.00

Entrées served with baked potato, parsley whipped potato, rice pilaf and vegetable of the day
Substitute side salad (garden, Greek or Caesar) for \$2.50 or sweet potato fries with chipotle mayo for \$4.75

~ Pastas ~

Tuscan Chicken Fettuccine GF\$

Chicken breast tossed with fettuccine pasta and creamy parmesan sauce with cherry tomato, spinach and herbs
\$28.00

Pasta Primavera GF\$

A medley of fresh vegetables, herbs and rotini pasta tossed in a lemony cream sauce
\$22.00

Chorizo & Shrimp Rotini

Sliced chorizo sausage and jumbo shrimp tossed with sweet peppers and rotini in a spicy tomato sauce
\$28.00

~ Sides ~

Onions sautéed in butter	\$3.50
Sautéed mushroom	\$3.50
Sautéed mushroom and onions	\$4.00
House gravy	\$2.00
Garlic bread (2 Slices)	\$3.50
Garlic Bread with cheese (2 Slices)	\$5.00
Garlic Bread with cheese and bacon (2 Slices)	\$6.00

Ask your server for today's selection of house made desserts

~ Doneness ~

- Blue Rare:** seared on the outside, completely red throughout, core temperature cool
- Rare:** seared outside and 75% red through the center, core temperature cool
- Medium Rare:** seared outside and 50% red through the center, core temperature cool
- Medium:** seared outside and 25% pink showing inside
- Medium Well:** seared with a slight hint of pink
- Well Done:** seared until 100% brown on the inside