

SAVOURY

Snacks

Buenos Nachos 22

Tomato, Onion, Olives, Jalapeno, Green Peppers, Mixed Cheese Blend
Add Protein \$5

Bubblin' Baked Brie 18

Bubbling Brie Wheel, Blueberry Compote, Fresh Fruit, Toasted Crostinis & Balsamic Glaze

When I Dip, You Dip, Spin Dip 16

Garlic Spinach Dip, Water Chestnuts, Peppers, Parmesan, Pita & House Tortilla Chips

Crackin' Crab Cake 16.5

Fresh Crab Meat, Shallots, Scallions & Dill, Breaded in Panko crumbs, served with our house Béarnaise Sauce

Lord of the Wings 18

Lemon Pepper, Ginger Hoisin, Teriyaki, Hotiyaki, Hot, Soy Chili, Salt n' Pepper, Extreme Reaper

Let's "Taco" About it Salad 17

Chicken Breast, Mixed Greens, Nacho Cheese Blend, Pico de Gallo, Sour Cream Drizzle, Corn & Bean Salsa in a Flour Tortilla Bowl

Squid Pro Quo 19

Crispy fried Squid, House Tzatziki, Red Onion

Take'em to the Greek Prawns 18

Sauteed Tiger Prawns, with Warmed Pita & House Tzatziki

Bunch o' Dry Ribs 16

Salt n' Pepper Pork Ribs, served with Ginger Hoisin Sauce & Ranch

Hold the Lime, Margherita Flatbread 15

Sun Dried Tomato, Caramelized Onion, Pesto, Mozzarella, Drizzled with Balsamic on House Made Flatbread

Little Italy Flatbread 18

Pepperoni, Salami, Chorizo, Mozzarella opped with Banana Peppers

Carbonara Later Flatbread 17.5

Alfredo, Chicken, Bacon, Mozzarella, Grana Padano Cheese & Basil

Just Beet It Salad 23

Mixed Greens, Roasted Beets, Strawberries, Goat Cheese, Almonds, Citrus Vinaigrette

Soup du Jour 9

Full size soup of the day, ask your server for today's special

Upstream Fish Tacos 16

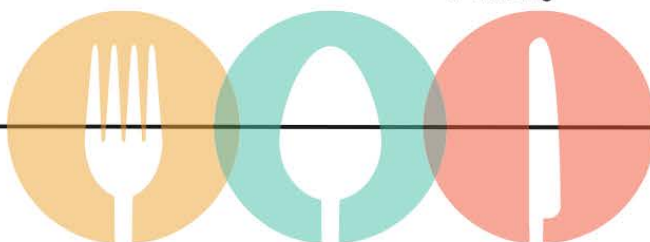
3 Flour Tortillas, Lightly battered Cod, Lettuce, Guacamole, topped with our House Green Goddess Sauce and Pico De Gallo

Caesar, Ruler of Romaine 12

Full order of our House Made Caesar Salad, Bacon, House Croutons, Parmesan & House Made Caesar Dressing

Unbe-Leaf-able Greens 12

Full order of Mixed Greens, Shredded Carrots, Cucumber, and Cherry Tomatoes with you choice of dressing



HANDHELD

& Grilled

Electri-Fried Chicken

Buttermilk marinated crispy Fried Chicken, Cayenne Aioli, Lettuce, Pickle, Red Onion on Brioche

We Suggest Wayne Gretzky Pinot Grigio 6oz \$8

17

Meet me at Barside

Beef & Pork Patty, Lettuce, Tomato, Red Onion, Pickle, Cheddar, House Aioli on Brioche

Add Bacon, Mushrooms or Fried Egg

\$1/item

We Suggest: Ravens Conspiracy Smooth Bright White 6oz \$7

18

"The Full Monty" Cristo

Ham, Turkey, Swiss Cheese, dipped in Egg on White Bread

We Suggest: Gray Monk Rose 6oz \$10

17

All Rye, All Rye, All Rye Reuben

Pastrami, Dijon, Swiss Cheese, Sauerkraut, Pickle on Marble Rye

We Suggest: Red Rooster Riesling 6oz \$12.55

18

Let the "Beet" Drop Burger

House made Hummus, Tzatziki, Arugula & Tomato with our Signature Beet Patty on Brioche

We Suggest: Gray Monk Ehrenfelser 6oz \$8.55

17

Tales from the Beef Dip

Slow roasted Shaved Beef, Onion, piled high on a Hoagie Bun with Au Jus

We Suggest: Wayne Gretzky Cabernet Franc Syrah 6oz \$8

16

"Optimus" Prime Rib

Slow Roasted shaved Prime Rib, Mushrooms, Peppers, Onion Jam, Havarti Cheese, Dijon Aioli on a Hoagie Bun with Au Jus

We Suggest: Sandhill Syrah 6oz \$8.5

22

All my Chicken Club

Chicken, Bacon, Tomato, Arugula, with Pesto Aioli on House made Toasted Focaccia

We Suggest: Peller Estates Sauvignon Blanc 6oz \$7

18

Brie me the Turkey!

Turkey, Brie, Lettuce, Tomato, Bacon, House Aioli in a Flour Tortilla Wrap

We Suggest: Mission Hills Sauvignon Blanc 6oz \$9.5

17

Extra! Extra!

Get your
UPGRADE here!

House Green Salad

French Fries

Cup o' Soup

4.00

Caesar Salad

2.00

Yam Fries

2.00

Onion Rings

3.50

Poutine

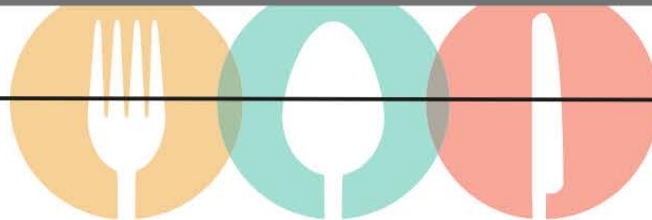
5.00

Gravy

2.00

1/2 Caesar 1/2 Fries

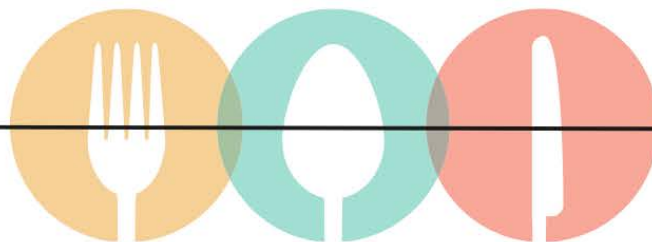
5.00



MAIN

Course

Chow "Mein" Event	17.5	Chicken Marsala	27
Chicken, Onion, Cabbage, Mushrooms, Carrots, Been Sprouts, topped with Sesame Seeds We Suggest: Tinhorn Creek Pinot Gris 6oz \$9.1		Chicken and Spaghetti in Marsala Cream Sauce, Capers, Sun Dried Tomatoes, Cremini Mushrooms, served with Dinner Veggies We Suggest: Sandhill Rose 6oz \$11.25	
Raising the Steak Sandwich	24.00	Schnitzel my Pork	22
6oz NY Strip topped with Sauteed Mushrooms, served on a Ciabatta Bun with Onion Rings We Suggest: Sandhill Cabernet Merlot 6oz \$9		House Made Pork Schnitzel with Rice Pilaf, Dinner Veggies, topped with a Herbed Cream Sauce We Suggest: Peller Estates Sauvignon Blanc 6oz \$7	
Jambo Jambalaya	20	Mongolian Penne	24
Andouille Sausage, Chicken, Prawns, Pablano Peppers, Rice Pilaf We Suggest: Tinhorn Creek Gewurztraminer 6oz \$8.55		Fresh Garlic, Ginger, Onion, Basil, and Bacon with Sauteed Chicken Breast, Tossed in our House Made Mongolian Cream Sauce, topped with fresh Parmesan and Green Onion. Served with House Made Toasted Focaccia Bread We Suggest: Peller Estates Shiraz 6oz \$7	
Take me to the Seafood Linguine	23	From the Sea Fish n' Chips	19.5
Salmon, Tiger Prawn, Mussels & Clams in a Spicy Vodka Rose Cream Sauce Add Garlic Toast \$2 We Suggest: Mission Hills Sauvignon Blanc 6oz \$9.5		Hand dipped, Beer Battered Cod, French Fries, served with Coleslaw and House Tartar Sauce We Suggest: Red Rooster Pinot 3 6oz \$12.55	
Baby got Back Ribs	28	Chicken, Ribs & The Kitchen Sink	30
Full Rack o' Ribs, House Jack Daniels BBQ Sauce, French Fries & Dinner Veggies We Suggest: Red Rooster Cabernet Merlot 6oz \$8.5		Full Rack o' Ribs, House Jack Daniels BBQ Sauce, Half Roasted Chicken, served with French Fries, House Cornbread & Coleslaw We Suggest: Wayne Gretzky Cabernet Franc Syrah 6oz \$8	



BAR SIDE LOUNGE

& Grill

Daily Specials

Sunday

1/2 Price all Wine
\$22 Chicken n' Ribs

Monday

\$2 off Lakeboat Lager

Tuesday

\$2 off Paralyzers & Martinis
\$9 Wings after 3pm

Wednesday

\$5 Corona, Modelo, Dos
Equis & Margaritas
Pasta Feature after 5pm

Thursday

\$2 off Red Wine
\$15 Bud & Budlight Buckets (3)
Prime Rib Dinner at 5pm

Friday

\$2 off White Wine
\$1 off Bud & Budlight
Live Entertainment at 8pm

Saturday

\$2 off 1oz Highballs
Live Entertainment at 8pm
or UFC Fights

Please note an automatic 18% Gratuity will be added to all groups of 8 or more

