



we are not a gluten free facility; however, we guarantee our best efforts to ensure your safety. please inform your server of any allergies. a gratuity of 18% will be added to parties of six or more.

# BREAKFAST

## FARM FRESH

served with our signature chips, fresh fruit and choice of toast

### CLASSIC BREAKFAST 18

two eggs any style, bacon, maple sausage or turkey sausage

### VEGGIE OMELETTE 20

mushrooms, peppers, onion, tomato, spinach, monterey jack & cheddar cheese

### HAM + CHEESE OMELETTE 20

back bacon, onion, monterey jack cheese, cheddar cheese

### SMOKED SALMON OMELETTE 22

green onion, onion, capers, fresh dill

### BACON + MUSHROOM CREPE 21

scrambled eggs, bell pepper, onion, cheddar cheese, brown butter hollandaise \*no toast

### MONTE CRISTO 20

french toast, black forest ham, sunnyside egg, spinach, swiss cheese, maple grainy mustard, caramelized onions \*no toast

## IN A BOWL

add mixed greens 3

add market fresh fruit 4.75

### WAKEY BAKEY BOWL 20

poached eggs, bacon, wedge potatoes, montreal cheese curds, brown butter hollandaise

### ROOT BEER BBQ PULLED PORK 20

poached eggs, caramelized onions, wedged potatos, montreal cheese curds, brown butter hollandaise

### DICED CHICKEN BOWL 20

poached eggs, wedged potatoes, caremimized onions, montreal cheese curds, brown butter hollandaise

### VEGETARIAN BOWL 20

poached eggs, wedged potatoes, avocado, tomato, peppers, montreal cheese curds, brown butter hollandaise,

### GRANOLA + FRUIT 17

crunchy granola, yogurt, dried fruits, banana, coconut, chia seeds  
switch to plant based yogurt 1.5

## SWEET

add market fresh fruit 4.75

### BANANA BREAD FRENCH TOAST 19

english cream, fresh whip, syrup

### FRENCH CREPE 17

custard, berry coulis, banana, pistachio, almond, coconut, fresh whip

## BENNY

served with our signature chips, fresh fruit and brown butter hollandaise

### TRADITIONAL 19

canadian back bacon

### FLORENTINE 20

mushroom, spinach, tomato, truffile

### BACON 21

avocado, maple

### SMOKED SALMON 22

spinach, red onion, grainy mustard, honey dill

### CRAB CAKE BENNY 23

tartar, braised red cabbage

## ETC...

half avocado 3.5

free range egg 3

two pieces of bacon 5

two pieces maple sausage 5

three pieces of turkey sausage 5

regular or gluten free toast 3

vine ripened tomato slices 3

extra hollandaise 3

bowl of signature chips 4

## KIDS MENU

juice or milk included

add market fresh fruit 4.75

### LITTLE BREAKFAST 12

egg, chips, bacon or sausage, toast

### SILVER DOLLAR PANCAKE 12

whipped cream, maple

### HAPPY FACE FRENCH TOAST 12

chocolate sauce, whipped cream, maple

### GRILLED CHEESE 12

signature chips

## NON-ALCOHOLIC DRINKS

premium coffee 4

tea 3.5

cappuccino 5

latte 5.5

espresso 4

juice *orange, apple, grapefruit, pineapple* 4

milk *white, chocolate* 4

hot chocolate 5

## SPECIALTY DRINKS

(1.5 oz)

grande latte *Ironworks maple rum cream, kahlua, espresso, milk, whip* 11

spanish coffee *kahlúa, hennessy, coffee, whip* 11

baileys irish coffee *baileys, jameson, coffee, whip* 11

scottish coffee *magnum scotch cream liqueur, coffee whip* 11

blueberry tea *grand marnier, amaretto, orange pekoe* 11

caesar 10

mimosa *orange, grapefruit, cranberry, pineapple* 9



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## LUNCH + DINNER

### START + SMALL SHARE

SOUP OF THE DAY 6-9  
please ask your server

POTATO NACHO PLATTER 24  
tomato, olive, jalapeño, green onion, red onion, sour cream, mixed cheese, jalapeño cheese sauce  
add beef 6 add spicy italian sausage 5  
add bacon 5 add chicken 5

CHEF'S SIGNATURE MUSSELS 23  
thai chili basil, tomato, clam nectar broth, green onion, grilled ciabatta bread

BEER BATTERED ONION RINGS 16  
parmigiano-reggiano, sriracha ranch dressing

POKE TUNA STACK 21  
nori, tomato, sesame, avocado, green onion, cilantro, citrus chipotle mayo, crostini

CRAB CAKES 21  
braised red cabbage, tartar sauce

PULLED PORK POUTINE 17  
root beer bbq pulled pork, montreal cheese curds, wedged potatoes, green peppercorn gravy

WINGS 19  
1 lb, choice of spicy ginger thai chili OR root beer bbq OR salt + pepper

### GARDEN

ADD: grilled chicken breast 8, sautéed prawns 10, grilled salmon 10

GRANDE SALAD *starter 9 full-size 15*  
mixed greens, pickled cabbage, cucumber, shredded carrot, pepper, tomato, lemon vinaigrette

Le Mac 23  
crumbled beef patty, iceberg lettuce, tomato, onion, shredded cheese, creamy pickle dressing

CHEF'S SIGNATURE SMOKED CAESAR *starter 9 full 16*  
lightly grilled romaine, bacon, grana padano, petit croûtons, bacon, traditional garlic anchovy dressing

ASIAN SALAD 17  
carrot, cilantro, edamame, cabbage, green onions, bell pepper, mixed greens, toasted almonds, sesame ginger dressing

### BURGERS

\*all burgers served with lettuce, tomato, onion, pickle and chips  
Substitute: cup of soup or house salad 3, poutine 4,  
gluten free bun 2 add bacon 5

CLASSIC 22  
beef patty, pickle-mayo, cheddar

SMOKED SALMON 23  
salmon filet, smoked salmon, pickled onion, honey dill grainy mustard

THE VEGETARIAN 21  
panko breaded tofu patty, swiss cheese, avocado, caramelized onions, maple sriracha mayo

ROOT BEER BBQ PORK 22  
pulled pork, crispy onion, avocado, maple sriracha mayo

HOT CHICKEN 22  
panko crusted chicken breast, mozzarella, hot mayo, jalapenos

### PASTA

gluten free pasta available upon request 2

CHEF'S SIGNATURE SEAFOOD PESCATORE 37  
mussels, prawn, scallop, olive, capers, chili, white wine, tomato

FUNGI TAGLIATELLE 26  
truffle oil, mixed mushrooms, grana padano

SPICY MEATBALL PASTA 27  
wild boar meatballs, red wine, tomato sauce, grana padano, chili flakes

THAI TEMPURA SALMON 34  
linguine, zucchini, spinach, grana padano, thai basil coconut curry cream

MOM'S LASAGNA 26  
classic, just like mom used to make

CHICKEN ALFREDO 26  
fettuccine, diced bell peppers, parmesan, alfredo sauce

VEGETARIAN TOFU BOWL 25  
tempura tofu, rice, peanut curry satay, crispy chickpeas, edamame, carrot, cabbage, sesame, green onion \*vegan option available

SPICY VEGAN DAHL 25  
mixed lentils, spices, coconut milk, rice and naan

### BIG PLATES

PORK SCHNITZEL 32  
panko crusted loin, caramelized onion, mozzarella, tomato sauce, roasted baby potatoes, chef's vegetables

8 OZ NEW YORK STRIPLOIN 40  
truffle-peppercorn, brandy cream sauce, roasted baby potatoes, chef's vegetables

BRAISED SHORT RIBS 39  
sous vide in korean style umami, sesame, wedged potatoes, chef's vegetables

ROOT BEER BBQ RIBS 36  
alberta pork ribs, root beer bbq glaze, wedged potatoes, coleslaw  
half rack 26

### DESSERT

TIRAMISU 12  
espresso, kahlúa, frangelico, lady fingers, mascarpone

CHOCOLATE ALMOND TORTE 12  
gluten free, berry coulis, english cream

NY CHEESECAKE 12  
mixed berry coulis

FRENCH CREPE 17  
custard, berry coulis, banana, pistachio, almond, coconut, fresh whip



**KID MENU 12**

fountain pop, juice or milk included

**PASTA**

alfredo, garlic butter or tomato sauce  
add meatballs or chicken 5

**GRILLED CHEESE**

signature chips or raw veggies + ranch

**MINI CORN DOG POPS**

mini dogs on the stick, honey mustard ketchup,  
chips or raw veggies + ranch

**CHICKEN FINGERS**

signature chips or raw veggies + ranch

