



Stimulate Your Appetite

TRADITIONAL SHRIMP COCKTAIL

served with homemade cocktail sauce **\$9.00**

PORK SPRING ROLL - 6 PCS

mama made, lean ground pork, finely chopped carrots, garlic rolled with pastry wrapper and deep fried, served with sweet chilli sauce **\$5.00**

VEGGIE SPRING ROLL - 6 PCS

century style spring roll, thinly sliced cabbage, carrots, green bean, flour, sesame oil served with sweet chilli sauce **\$5.00**

JALAPEÑO CREAM CHEESE POPPERS - 5 PCS

handmade, served with roasted red pepper aioli **\$5.00**

BREADED ZUCCHINI STICKS - 6 PCS

lightly breaded, served with mango chutney **\$5.00**

BREADED PICKLES - 6 PCS

served with lemon dill aioli **\$5.00**

GRILLICIOUS BREADED OR NAKED CHICKEN WINGS W/FRIES - 1 LB

served with your choice of sauce: molten lava (housemade super hot sauce) **or** sweet chilli sauce **or** homemade BBQ sauce **\$12.00**

DEEP FRIED TORTILLAS CHIPS

served with housemade spinach, artichoke dip **\$7.00**

CHICKEN TENDERS WITH HAND CUT RUSSET FRIES

battered in our specialty blend of spices **\$15.95**

SPORTS PLATTER APPETIZER

Pork Spring Roll **or** Veggie Spring Roll

Breaded Zucchini Stick

Crispy Prosciutto with Jalapeño Cream Cheese **or** Jalapeño Cream Cheese Poppers

Breaded Pickles

Grillicious Chicken Wings **\$25.00**

Upgrade for an additional \$3.00

Caesar Salad **or** Grillicious Greens

Sandwiches

SIDE KICKS: Choose one side to make it a meal

Hand-cut Russet Fries *or*

Smokey Baked Bean with mushroom & bell peppers *or*

Grillicious Coleslaw with dried cranberry, pumpkin seeds & baby kale

LOVE AT FIRST BITE

BIG GUY HOMEBURGER HANDMADE

AAA Canadian beef 6 oz topped with cheddar cheese, arugula, tomato, pickled red onion dressed with roasted red pepper aioli on Italian foccacia bun **\$14.95**

PLAYING WITH THE SENSES

MILFORD BAY SMOKED TROUT

locally farmed in Muskoka, arugula, sliced tomato, deep fried capers and avocado dressed with lemon dill aioli on pretzel bun **\$16.95**

GRILLICIOUS GLOW

SLOW COOKED LEAN PULLED PORK

slow cooked with skinny dippin' stout reduction and homemade bbq sauce topped with arugula on Italian foccacia bun **\$14.95**

ADDICTIVE KOREAN BBQ

BULGOGI BEEF OR BULGOGI VEGETARIAN (TOFU)

cooked with homemade Korean marinade sauce, topped with homemade kimchi and spring onion on Italian foccacia bun **\$14.95**

BORN TO BE WILD

SMOKED ELK SAUSAGE

locally farmed from Coldwater, hot or regular, topped with cranberry compote and arugula on pretzel bun **\$13.95**

GRILLED TO PERFECTION

VEGETARIAN LOVER

grilled eggplant, zucchini, red pepper with smoked provolone cheese, sliced tomato, arugula, topped with mango chutney **\$14.95**

Noodles

FILIPINO STYLE COOKING

RICE NOODLES or FRESH EGG NOODLE

NOODLES WITH VEGETABLES \$12.95

NOODLES WITH CHICKEN \$13.95

NOODLES WITH SHRIMP \$13.95

Rice

ASIAN STYLE FRIED RICE

CHICKEN \$13.95 SHRIMP \$13.95

VEGETARIAN \$12.95

Gluten Free

VEGETARIAN RICE NOODLES \$13.95

SPAGHETTI ZUCCHINI

with homestyle tomato sauce **\$13.95**

VEGETARIAN FRIED RICE \$13.95

Vegan

JACKFRUIT PULLED PORK

dressed with Smokey BBQ Sauce and arugula on foccacia bun **\$14.95**

ZUCCHINI SPAGHETTI

with homemade tomato sauce and carrots serve on the plate **\$14.95**

BULGOGI VEGETARIAN

deep fried tofu, topped with fresh spring onions on foccacia bun **\$14.95**

Poutine Bar

QUEBEC TRADITIONAL HANDCUT NO. 1 RUSSET

fries, au jus, cheese curds **\$8.00**

CHOOSE ONE OF YOUR FAVOURITE TOPPINGS FOR AN ADDITIONAL \$5.00

Pulled Pork *or* Smoked Trout *or* Home Burger *or* Bulgogi Beef *or* Bulgogi Vegetarian

Healthy Bar

FRESHLY SERVED

MILFORD BAY SMOKED TROUT (locally farmed in Muskoka)

bed of arugula, sliced tomato, deep fried capers topped with fresh sliced avocado, dressed with lemon dill aioli **\$16.95**

GRILLED CHICKEN CAESAR (hand sliced chicken breast)

romaine lettuce, topped with shaved parmesan cheese and housemade croutons tossed in light Caesar dressing **\$15.95**

GRILLICIOUS GREENS (a mix of leafy greens)

fresh harvest from the Garden of Eden - cherry tomato, dried citrusy cranberry and raw pumpkin seeds tossed in balsamic with olive oil **\$12.95**

TROPICAL SALAD (home style salad)

romaine lettuce, diced pineapple, mango, sliced cucumber and roasted coconut dressed with emulsified homemade mango chutney and olive oil **\$12.95**

SALAD BOOSTER

housemade white and red quinoa, finely chopped olives, carrot, red pepper, celery, parsley, mungo bean and feta cheese and freshly squeezed lemon dressing with olive oil **\$13.95**

❧ Main Courses ❧

available 5pm to 10pm

Served with Seasonal Steamed Vegetables and Choice Side of Rice or Baked Potato

CHICKEN

CHICKEN ADOBO SMOKEY FLAVOUR

(Filipino Signature dish) cooked with soy sauce and diced potato **\$18.95**

RED MEAT

AUTHENTIC SPANISH HOMEMADE BEEF STEW

(estofado de carne con verduras)

juicy, tender AAA Canadian beef marinated and slow cooked with diced potato, red pepper and carrots
\$19.95

EXOTIC KOREAN BEEF SHORT RIBS

cooked with homemade smokey BBQ sauce and red wine Jus **\$26.95**

PORK

AMAZING WHISKY GRILLED BABY BACK RIBS

grilled with whisky and rub with homemade smokey BBQ sauce **\$24.95**

❧ Pasta ❧

SPAGHETTI BOLOGNESE

slow cooked, locally farmed ground bison from Coldwater on house made tomato sauce **\$21.99**

PESTO FETTUCCINE WITH CHICKEN

grilled chicken and homemade pesto and garlic with cherry tomatoes and baby spinach **\$20.95**