

SOUP & SALADS

SOUP OF THE DAY	9
CHEF'S GARDEN SALAD / V	16
Spring Mixed Greens, Grape Tomatoes, Cucumber, Carrot, Red Onion with Balsamic Vinaigrette	
WINTER SALAD / V	17
Kale, Maple Roasted Pumpkin, Cranberry, Candied Walnuts, Crispy Shallots, Feta Cheese, Honey Lemon Vinaigrette	
CAESAR SALAD	18
Hearts of Romaine, Smoked Bacon, Shaved Parmigiano Reggiano, Herb Croutons	

ADDITIONS

Chicken **8** • Crispy Falafel **8**
Garlic Shrimp **12** • Salmon **13**

PASTAS

PENNE POMODORO	23
House made Tomato Basil Sauce, Garlic Confit, Parmesan	
FETTUCCINE CARBONARA	28
Crispy Pancetta, Creamy Egg Yolk, Parmesan, Crushed Black Pepper	
SPAGHETTI AGLIO OLIO WITH SHRIMP / HO	33
Garlic Shrimp, Cherry Tomatoes, Fine Herbs, Olive Oil	

SHARABLES

NACHOS	15
Corn Tortillas, Jalapeños, Black Olives, Scallions, Cheddar, Mozzarella with Guacamole, Pico De Gallo, Sour Cream	
Add Grilled or Crispy Chicken	8
CHICKEN STRIPS & FRIES	18
4-piece Chicken Breast Strips, Plum Sauce	
1 LB CHICKEN WINGS / H	20
Choice of Sauce: BBQ, Hot or Honey Garlic	
Carrots and Celery Sticks with Blue Cheese/Ranch Dip	
FRIED SEAFOOD MEDLEY	20
Coconut Shrimp, Beer-Battered Scallop, Dusted Calamari Rings with Chipotle Aioli and Lemon	

ENTRÉES

All Entrees are served with Roasted Potatoes and Seasonal Vegetables.

ROASTED BONELESS HALF CHICKEN	25
GRILLED NEW YORK STRIPLON	33
8 oz Prime New York Striploin.	
Choice of Red Wine Jus or Green Peppercorn Sauce	
PAN SEARED ATLANTIC SALMON / GF	37
Maple Mustard Glaze, Saffron Aioli	
GRILLED BLACK TIGER PRAWNS / GF	39
Lemon Caper Butter Sauce	



ANGUS GASTROPUB

Served with Angus Fries and Coleslaw.

CLASSIC RIBEYE BURGER / GFO VO H 18

6oz Ribeye Patty*, Lettuce, Tomato, Pickle, Onion, Cheddar Cheese, Brioche Bun

*Impossible Patty available

Add Bacon 4 / Blue Cheese 3

ANGUS CLUB / H 18

Grilled Chicken Breast, Applewood Smoked Bacon, Fried Egg, Lettuce, Tomato, Ciabatta Bun

CHICKEN CAESAR WRAP / H 18

Grilled or Crispy Chicken*, Romaine Lettuce, Bacon, Parmesan Cheese. *Add Spicy Buffalo Sauce

MONTREAL SMOKED MEAT SANDWICH 20

Lean Smoked Meat, Sourdough, Mustard, Pickle

FISH & CHIPS / GF 24

Beer Battered Haddock, Tartar Sauce, Angus Fries and Creamy Coleslaw

Add Extra Piece of Haddock 12

BBQ PORK RIBS 34

Full Rack of Ribs with Angus Honey Garlic Glaze, Creamy Coleslaw and Angus Fries

PIZZAS

CLASSIC MARGARITA / V 22

Sliced Tomatoes, Basil

DIAVOLA 23

Spicy Salami, Pepperoni, Black Olives

BBQ CHICKEN / H 24

BBQ Sauce, Red Onions, Banana Peppers, Chipotle Aioli

SPECIALTY TEA

BERRY GREEN TEA 4.75

CITRUS GINGER CHAMOMILE TEA 4.75

SPICED CHAI TEA LATTE 5.25

PEPPERMINT TEA LATTE 5.25

NESPRESSO

ESPRESSO 3.60

AMERICANO 4.25

ICED COFFEE 5.00

CAPPUCCINO 5.25

LATTE 5.25

FLAT WHITE 5.25

CINNAMON MOCHA 5.75

ADD EXTRA SHOT 3.00

DRINKS

TEA 2.88

COFFEE 2.65

HOT CHOCOLATE 3.75

JUICE 2.75

POP 3.75

PERRIER 3.75

GF / GFO Gluten Free / Option

V / VO Vegetarian / Option

VG Vegan

H/ HO Halal / Option

*18% gratuities applied to group of 8+ people