



entrées

FISH AND CHIPS

2 pieces of halibut dipped in our own homemade house beer batter. Served with homemade tartar sauce and fries. \$16

RIBS

Full Rack of BBQ Pork Back ribs. Served with fries and salad. \$16

MAC & CHEESE

Macaroni tossed with a 3 cheese cream sauce, topped with parmesan cheese and bread crumbs. Served with a mixed salad. \$12

MEATLOAF

Fresh made personal size meatloaf, garden vegetables, Yukon mashed potato and mushroom gravy. \$15

RICE BOWL

Stir fried vegetables and chicken in teriyaki sauce served over rice, topped with crushed roasted peanuts. \$13

SALMON

Grilled Wild Coho fillet, roasted vegetables, rice pilaf and herbed mango butter. \$16

SHEPHERDS PIE

Ground beef, onions, carrots and corn in a rich gravy topped with mashed potatoes and salad on the side. \$15

PEROGIES

Pan fried cheddar & potato perogies finished with green onions and spicy sour cream. \$9
Add Chorizo Sausage \$4

WEEKLY QUESADILLA

Ask your server for today's feature. \$10



dessert

CHEESECAKE

Our famous homemade cheese cake. Served with your choice of raspberry or chocolate sauce. \$6

GUINNESS CAKE

Dark chocolate & rich Guinness sponge cake topped with delicious cream cheese icing. \$6

