

APPETIZER

Sambuca Shrimp \$16

Sautéed shrimp flambéed in Sambuca, finished with a light anise-infused cream sauce.

Coconut Firecracker Shrimp \$16

Juicy shrimp in a crispy coconut crust, tossed in a fiery chili glaze with garlic and ginger, finished with a drizzle of sweet soy glaze.

Spicy Tomato & Feta Mussels \$16

Plump mussels simmered in bold, spicy tomato sauce with bell peppers, feta, and Kalamata olives. Served with warm pita for dipping.

Calamari Fritti \$15

Tender calamari deep-fried to a perfect crisp with jalapeños and bell peppers. Served with tangy lime-chipotle dipping sauce.

Spicy Chicken Samosas \$15

Crispy pastry stuffed with spiced minced chicken, drizzled with tangy tamarind sauce.

Chili Chicken & Waffle Fries \$16

Golden waffle fries loaded with fiery Indo-Chinese chili chicken, tossed in a sweet, tangy glaze with bell peppers, onions, and pineapple. Finished with scallions and sesame seeds.

Loaded Curried Potato

Perogies \$15

Pan-fried potato perogies in a mild curry butter sauce, topped with crispy bacon, melted cheese, onions, and sour cream.

Quesadillas \$13

Melted cheeses with sautéed onions and peppers. Served with sour cream and salsa. Add grilled chicken for \$3 or steak for \$6.

Portobello & Spinach

Crostini \$15

Toasted baguette with sautéed spinach, roasted red peppers, goat cheese, and grilled Portobello, finished with balsamic glaze.

Bruschetta \$15

Crispy rustic bread topped with diced tomatoes, feta, basil, and garlic, finished with a sweet balsamic drizzle

Spinach & Artichoke Dip \$15

Creamy blend of spinach, artichokes, cream cheese, and garlic. Served with tricolour tortilla chips and warm pita triangles.

Indo-Chinese Gobi Bites \$15

Crispy cauliflower tossed in a tangy chili-garlic soy glaze, topped with scallions and sesame.

Mozzarella Sticks \$14

Golden-fried mozzarella served with marinara sauce.

Deep-Fried Pickles \$14

Crispy golden pickle spears served with cool ranch for dipping.

Sweet Potato Fries Small \$6

Large \$9

Crispy sweet potato fries served with smoky chipotle mayo.

Plain Garlic Bread \$6

Garlic Bread with Cheese \$9

Garlic Bread with Cheese & Bacon \$11

EVERY MONDAY

25% OFF APPETIZERS

AFTER 9PM

1/2 PRICE APPETIZERS

Selected Apps Only.

SALAD BOWLS + GREENS

House Salad

Small \$6 | Large \$10

Fresh greens with tomatoes, cucumbers, red onions, and shredded carrots. Choice of dressing.

Caesar Salad

Small \$8 | Large \$12

Romaine lettuce tossed in creamy Caesar dressing with croutons, Parmesan, and bacon bits.

Greek Salad

Small \$9 | Large \$13

A bed of lettuce, chunky cucumber, tomatoes, bell peppers, red onions, kalamata olives and feta cheese. Served with greek feta and oregano vinaigrette.

French Onion Soup \$9

The perfect blend of caramelized onions, croutons and a three cheese blend

Chili Bowl \$11

Topped with cheese and served with garlic bread.

Caesar Trio \$14

A trio featuring our Caesar salad, French onion soup with melted cheese, and one tomato bruschetta topped with feta and balsamic glaze.

Chicken Cobb Salad \$18

Grilled chicken breast over mixed greens with bacon, egg, tomatoes, cucumbers, avocado, and crumbled blue cheese. Served with ranch dressing.

Portobello Steak Salad \$21

Grilled portobello mushrooms and tender steak slices over mixed greens with tomatoes, onions, cucumbers, and roasted red peppers. Topped with goat cheese and balsamic dressing.

Sweet Potato &

Quinoa Salad \$18

Roasted sweet potatoes, fluffy quinoa, crisp bell peppers, cucumbers, tomatoes, red onions, and fresh baby greens served with a maple balsamic dressing. Finished with candied pecans for a satisfying crunch.

Add Protein to any Salad!

- Crispy Bacon \$3.50
- Chicken Breast \$5.50
- Grilled Shrimp (5) \$6.25
- Grilled 6oz Striploin Steak \$11
- Grilled Salmon \$12

NACHOS

Annies Nachos \$16

Tri-colored corn chips layered with a Tex-Mex blend of cheese and finished with chiffonade lettuce, diced tomato, fresh jalapeños, black olives, and green onion. Served with sour cream and salsa.

Add guacamole \$2.

Loaded Butter Chicken Nachos \$20

Fan favourite Masala lattice Fries, melted mixed cheese topped with chopped lettuce, tomatoes, red onion, jalapeños, drizzle with sour cream and mint chutney.

Brisket Nachos \$20

Tri-colour corn tortilla chips piled high with tender smoked brisket, melted cheeses, shredded lettuce, fresh tomatoes, sliced jalapeños, sour cream, and a drizzle of smoky BBQ sauce. Topped with fried onions and crispy onions for extra crunch and flavour.

POUTINES

Classic Poutine \$12

French fries, cheese curds and smothered with gravy. **Add Chilli or Bacon \$3.50**

Loaded Brisket Fries \$16

Crispy fries topped with diced tomatoes, jalapeños, and crispy onions. Drizzle with BBQ and garlic mayo.

Chicken BLT Poutine \$16

Crispy golden fries smothered in savory gravy and melted cheese curds, topped with tender grilled chicken, smoky bacon, fresh lettuce, and diced tomatoes, drizzled with creamy ranch sauce.

Butter Chicken Poutine \$16

Crispy lattice-cut fries topped with cheese curds, tender chicken in a velvety butter chicken sauce, finished with a dollop of cool sour cream and a drizzle of vibrant mint chutney.

PEOPLE FAVOURITES

Fish & Chips \$19

Beer-battered haddock, made in-house with fries, tartar sauce and coleslaw.

Chicken Tenders \$18

Marinated breaded chicken strips fried till golden brown with harvest cut fries and your CHOICE OF SAUCE: Plum sauce, blue cheese, ranch or also available to toss in your favourite wing sauce!

Ribs & Wings Combo \$27

Half slab of tender pork ribs pre-marinated in our famous BBQ sauce and 1LB of wings. Served with fries and coleslaw.

Our Award-Winning Ribs

Half Slab \$19 | Full Slab \$24

Tender pork ribs pre-marinated in our famous BBQ sauce and served with fries and coleslaw.

Wings, Veggies & Dip

1LB: \$14 | 2LBS: \$25

Our wings are lightly breaded. If you prefer non-breaded wings, we'd be happy to make them. Just ask for them "NAKED". Served with your choice of dipping sauce: blue cheese or ranch.

Wings, Fries & Dip

1LB: \$16 | 2LBS: \$28

Our wings are lightly breaded. If you prefer non-breaded wings, we'd be happy to make them. Just ask for them "NAKED". Served with your choice of dipping sauce: blue cheese or ranch.

Dry Rub: Cajun, Roasted Garlic Red Pepper, Spicy Lemon Rub, Taco, Spicy Tandoori, Chipotle Mango

Wing Sauce:

BBQ, Mild, Teriyaki, Medium, Hot, Buffalo Butter, Honey Garlic, Sweet Chili, Caesar Garlic Parmesan, Delicious Honey Dill, Annie's Ranch, Hawaiian, Sweet Heat, Homi Blonde, Spicy Cesar, Whiskey Teen, Tokyo, Thai Curry

Sizzlin' Fajitas

A steaming skillet of onions and bell peppers with your choice of chicken, shrimp, or steak. Served with sour cream and salsa. **Add Guacamole \$2**

Chicken or Shrimp:

Single Serving \$19

Double Serving \$25.

Steak:

Single Serving \$22

Double Serving \$29

ASIAN WOK OF FAME

Chicken Curry \$19

Chicken and potato mixed in our own curry sauce over a bed of rice with a papadom. This dish is spicy!

Butter Chicken \$19

Chicken and onions seasoned in traditional spices with green peas and simmered in a mild, creamy curry sauce. Served with basmati rice and grilled naan bread.

Teriyaki Chicken Stir Fry \$19

Chicken, Szechuan vegetables and bean sprouts tossed in a homemade teriyaki glaze. Served on a bed of steamed basmati rice.

Ginger Oyster Beef Noodles \$20

Tender Beef strips wok-tossed with fresh ginger and garlic, stir-fried in a savory oyster sauce, and paired with Szechuan vegetables over silky noodles.

SANDWICHES

Substitute Gluten-free bun for extra \$2.50

Striploin Steak Sandwich \$20

Juicy 6 oz striploin steak served on a toasted ciabatta bun with crisp shredded lettuce, a duo of sweet caramelized and crunchy fried onions, finished with a smoky BBQ drizzle and silky mayo.

Turkey Club with Cranberry Mayo \$18

A triple-stacked classic with a twist oven-roasted turkey breast, crisp applewood-smoked bacon, fresh lettuce, and vine-ripened tomato, finished with creamy cranberry mayo on your choice of toasted Texas toast.

Chick & Avo Melt \$17

Grilled chicken breast layered with avocado, Swiss cheese, crisp lettuce, juicy tomato, and red onion, finished with tangy cranberry mayo on a toasted ciabatta roll.

Firebird \$17

Crispy Nashville hot fried chicken topped with tangy Southern slaw, crunchy pickles, and a drizzle of Ranch.

Melty Roast Beef \$18

Open-faced ciabatta layered with thinly sliced roast beef, sweet onions and peppers, and gooey melted provolone.

Shrimp 'n' Cheese Po'Boy \$18

Jalapeño-crusted golden-fried shrimp piled high on a toasted ciabatta roll, topped with melty provolone, crisp lettuce, ripe tomatoes, pickles, and our zesty tomato Creole sauce.

Reuben Sandwich \$16

Tender corned beef piled high with melted Swiss cheese, tangy sauerkraut, and zesty Russian dressing, served on toasted rye bread for the perfect crispy finish.

Bacon Tower \$12

A towering BLT stacked on thick, buttery Texas toast with crispy bacon, fresh lettuce, and juicy ripe tomatoes, finished with creamy mayonnaise. Big flavour, bigger satisfaction.

Loaded Brisket Sandwich \$18

Tender, slow-smoked brisket piled high on a soft bun, topped with crunchy coleslaw, crispy fried onions, and a zesty dill pickle

The King Schnitzel \$17

A golden, crispy schnitzel crowned with pastrami, pulled brisket, and bacon. Topped with caramelized and crispy onions, then finished with smoky BBQ drizzle and cool ranch.

The Tangy Trio Melt \$16

Golden, buttery challah bread packed with crispy applewood-smoked bacon, juicy tomato slices, crunchy dill pickles, and melted sharp cheddar. Grilled to perfection for a sweet, smoky, and tangy flavour explosion.

Brisket & Cheddar \$16

BBQ brisket, sharp cheddar, and fried onions and crispy onions on toasted challah bread.

Autumn Harvest Melt \$15

Roasted sweet potatoes, sharp cheddar, creamy provolone, and caramelized onions on toasted multigrain bread, finished with a drizzle of cranberry aioli.

All sandwiches, wraps and burgers are served with your choice of daily soup, fries or house salad.

Substitute:

Sweet Potato Fries \$2
Onion Rings \$2
Caesar Salad \$2
Waffle Fries \$3
Greek Salad \$3
French Onion Soup \$3
Cheese Curd Poutine \$3

WRAPS

Provolone Avocado

Chicken Roll \$17

Cajun chicken, avocado, provolone, lettuce, tomato, red onions, ranch, and wrapped in a spinach tortilla.

Buffalo Ranch Wrap \$17

Chicken tenders, lettuce, tomato, red onion, Tex-Mex cheese, buffalo ranch, and wrapped in a flour tortilla.

Chicken BLT Roll \$17

Grilled chicken, bacon, lettuce, tomato, mayo, and wrapped in a flour tortilla.

Roasted Turkey & Cranberry Roll \$18

Turkey, bacon, lettuce, tomato, cranberry mayo, and wrapped in a spinach tortilla.

Chicken Caesar Roll-Up \$17

Chicken, romaine, Parmesan, Caesar dressing, and wrapped in a spinach tortilla.

BBQ Chicken Wrap \$17

Grilled chicken breast with BBQ sauced on a bed of lettuce with tomatoes, bacon, and mixed cheese flour tortilla.

Beyond Meat Roll-Up \$17

Beyond Meat, avocado, provolone, lettuce, tomato, pickled red onions, chipotle ranch, and wrapped in a flour tortilla.

BURGERS

Substitute Gluten-free bun for extra \$2.50

Classic Burger \$14

Lettuce, tomatoes, pickles, red onions, and Annie's secret sauce.

Add your choice of cheese - Cheddar, Swiss, or Provolone: \$2

Hot Momma \$18

Jalapeño pepper jack, bacon, jalapeño jam, lettuce, tomatoes, pickles, red onions, Annie's sauce and onion tanglers.

Chili Cheeseburger \$18

Beef patty, chili, cheddar and onion rings.

Beyond Meat Burger \$18

Plant-based patty, caramelized onions, roasted garlic aioli, jalapeño jack, lettuce, tomatoes and red onions

Portobello Swiss Chicken Burger \$18

Grilled chicken breast topped with savory Swiss cheese and tender portobello mushrooms, served on a toasted bun with crisp lettuce, juicy tomatoes, and red onions. Finished with smoky chipotle mayo and a drizzle of balsamic glaze.

 **VEGETARIAN**

PASTAS

Fettuccine Alfredo \$14

Parmesan Chardonnay cream sauce.

Add Chicken \$4 | Shrimp (5) \$6

Ground Beef & Cheese

Cannelloni \$17

Hand-rolled pasta filled with seasoned ground beef and creamy ricotta, finished with a rich tomato-béchamel sauce and a golden mozzarella & Parmesan crust.

Lobster Cavatappi

Mac & Cheese \$22

Twisted cavatappi pasta in a rich three-cheese sauce, loaded with tender lobster and baked to golden, buttery perfection.

Surf & Turf Curry \$22

Fettuccine tossed in a creamy curry sauce with tender chicken, juicy shrimp, and fresh leeks, peppers, and red onions for a hearty, flavorful twist.

Seafood Linguine \$21

Linguine pasta with sautéed leeks, mussels, shrimp, scallops, and calamari in a rich, savory tomato sauce.

Chicken Parmesan \$22

Lightly breaded chicken topped with marinara and mozzarella cheese, baked to perfection. Served with linguine in our homemade Alfredo or marinara sauce.

Spicy Louisiana Creole \$21

Tender chicken, andouille sausage, peppers, and onions tossed with penne in a bold Creole tomato sauce spiked with Cajun heat, finished with cream sauce. Big flavour, a little fire!

Chicken Carbonara \$19

Spaghetti with tender chicken, smoked bacon, mushrooms, tomato, and scallions, tossed in a creamy garlic sauce.

Asiago Chicken Penne \$18

Grilled chicken with penne pasta, spinach, red onion, and sun-dried tomatoes, smothered in a creamy Asiago cheese sauce.

Melted Madness Penne \$19

Penne with andouille sausage, chicken, and sautéed onions in a tomato cream sauce. Topped with a trio of melted cheeses.

Butternut Squash

Ravioli \$18

Pan-fried butternut squash ravioli, leeks, green apples, and sweet peppers in a brown butter cream sauce. Topped with goat cheese, spicy glazed pecans & crisp sage. **Add Chicken \$4**

Tosca (Veg) \$18

Linguine pasta in a rich tomato pesto sauce, with grilled seasonal vegetables and a crumble of tangy feta cheese.

ENTREES

The Signature Striploin \$32

A generous 10oz striploin, richly marbled for bold flavour and natural tenderness. Grilled to perfection and served with creamy mashed potatoes and fresh seasonal vegetables.

Sirloin & Shrimp Delight \$26

Juicy 8oz sirloin grilled to your liking, crowned with golden pan-seared shrimp and drizzled with a rich lemon-garlic butter sauce. Accompanied by fluffy mashed potatoes and crisp seasonal vegetables.

Chicken Marsala \$24

Tender chicken breasts sautéed to golden perfection, simmered in a rich Marsala wine and mushroom sauce. Served with creamy mashed potatoes and a medley of seasonal vegetables.

Chicken Souvlaki \$22

Two fresh Mediterranean-marinated chicken skewers grilled to perfection. Served with rice pilaf, Greek salad, pita, and tzatziki sauce.

Crispy Little Piggy \$24

Breaded pork tenderloin with wild mushrooms, bacon, roasted tomato demi-glace, crispy potatoes, and buttered asparagus.

Liver With Onions & Bacon \$20

Tender grilled liver topped with fried onions, bacon, and gravy. Served with mashed potatoes and fresh vegetables.

Shepherd's Pie \$18

Perfectly seasoned simmered beef with peas, corn, and carrots in a rich gravy. Topped with house made mashed potatoes and baked to a golden brown and served with fresh vegetables.

Stuffed Yorkshire \$22

Yorkshire pudding with thinly sliced roast beef and gravy. Served with mashed potatoes and fresh vegetables.

Stuffed Yorkshire with Annie's Curry \$22

Yorkshire pudding stuffed with chicken, potato, and our famous curry sauce. Served with mashed potatoes and fresh vegetables.

Pecan Crusted Salmon \$24

Pecan-crusted salmon with a Dijon-maple bourbon glaze. Served with rice pilaf and grilled asparagus.

Creole Tilapia \$20

Tender tilapia fillets simmered in a flavorful tomato-based Creole sauce with bell peppers, onions, and aromatic spices. Served with rice pilaf and a refreshing vegetable garnish.

SIDES

French Fries

Small \$6 | Large \$8

Onion Rings \$12

Side Of Beef Gravy \$2.50

Side of Turkey Gravy \$2.50

Side of Veggie Sticks & Dip \$4

 VEGETARIAN