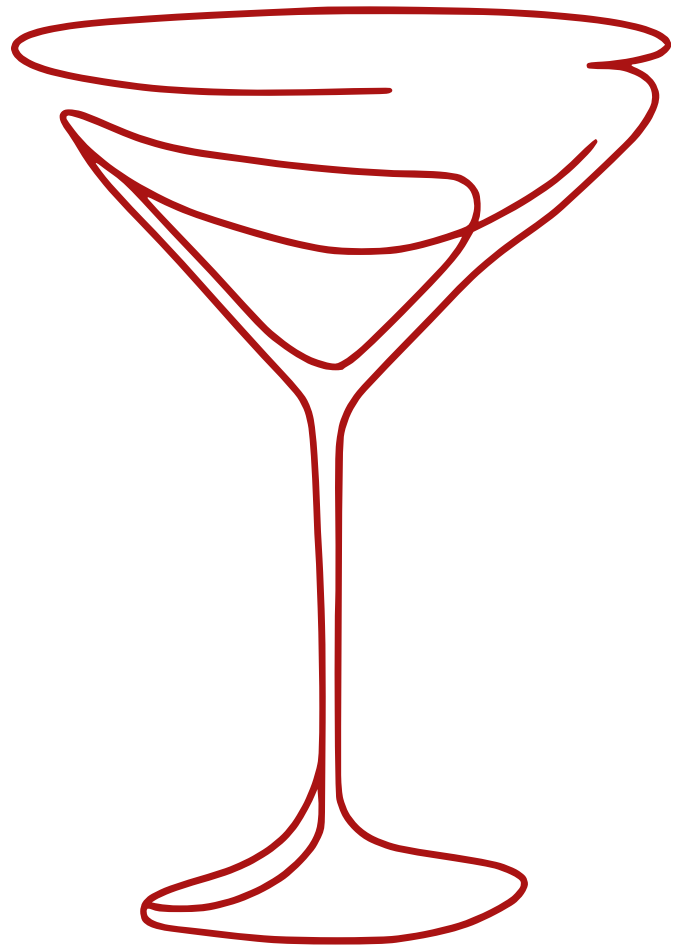


ONE RESTAURANT  
& 1 LOUNGE



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# WEEKLY SPECIALS

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## SUNDAY

### SENIOR'S NIGHT

enjoy 15% off your total bill (before tax, excluding alcoholic drinks & mocktails) – available to guests 55 and older.

## MONDAY

### VEAL CUTLET

two 4 oz. breaded veal cutlets served with mashed potatoes, sautéed vegetables and gravy. **20**

## TUESDAY

### PRIME RIB

cut to order and finished on the grill, served with a side of horseradish, sautéed vegetables, and your choice of side.

8 oz. **36** | 10 oz. **43**

*add an extra oz. +4 per oz.*

## WEDNESDAY

### PRIME RIB BURGER

7 oz. prime rib patty, charbroiled and served on a toasted sesame bun with mayo, lettuce, tomatoes, onions and pickles. **15**

*add sautéed onions or mushrooms +3 | bacon +3  
swiss cheese +3 | cheddar cheese +2*

## THURSDAY

### ROASTED TURKEY SANDWICH

5 oz. house roasted turkey, served on your choice of bread with gravy, cranberry sauce and fries. **14**

*add 5 oz. roasted turkey +9*

## FRIDAY

### 8 OZ. RIB EYE (GF)

tender and flavourful, this boneless cut has extra marbling, charbroiled and served with brandy sauce, sautéed vegetables and your choice of side. **42**

## SATURDAY

### \$1 CHICKEN WINGS (GF)

our special marinated wings deep fried to order plain, salt and pepper, bbq, teriyaki, hot, honey garlic, or sweet chilli – served with ranch dipping sauce. min. order of 8, max. order of 16.

# APPETIZERS

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## CALAMARI BITES

7 oz. firecracker calamari served with tartar sauce and lemon wedges. **21**

## TEMPURA PRAWNS

7 tempura battered prawns deep fried and served with tempura sauce. **18**

## PEI MUSSELS <sup>GF</sup>

one pound of steamed mussels, finished with your choice of white wine or marinara sauce served with garlic toast. **21**

## BALSAMIC BRUSCHETTA <sup>V</sup>

fresh tomato, red onion, basil, garlic, olive oil and a splash of balsamic vinegar, tossed and served with toasted baguette slices. **14**

## STEAK & POTATO BITES

4 oz. steak sautéed with onion, garlic and potato, served with bbq dipping sauce. **21**

## COLD VEGETABLE BOWL <sup>V</sup> <sup>GF</sup>

fresh cauliflower, carrot, broccoli, celery, cucumber and tomato served with ranch dipping sauce. **14**

## DRY RIBS

7 oz. fully cooked button bone deep-fried and served with sweet chilli sauce. **18**

## SHRIMP GYOZA

7 asian-flavoured shrimp stuffed dumplings served with sweet chilli sauce. **17**

## CHICKEN WINGS <sup>GF</sup>

1 lb of our special marinated wings deep fried to order: plain, salt and pepper, bbq, teriyaki, hot, honey garlic, or sweet chilli – served with ranch dipping sauce. **19**

## CRAB & CHEDDAR JALAPEÑO BITES

8 breaded crab and cheddar deep-fried bites served with tartar sauce. **18**

## SPINACH TART <sup>V</sup>

4 mini tarts filled with cheese, spinach, and baked with cheddar cheese. **15**

## CHICKEN STRIPS & FRIES

4 crispy breaded chicken strips, golden-fried and served with french fries and a side of tangy plum sauce. **21**

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<sup>GF</sup> gluten-friendly option available: please note that menu items may contain gluten due to cross contamination – guests are encouraged to consider this information in light of their needs.

<sup>N</sup> contains nuts

<sup>V</sup> vegetarian

taxes & gratuity are not included in menu prices

## SOUP & SALAD

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### SOUP OF THE DAY

ask your server about our soup of the day, served with crackers.

9 oz. **6** | 14 oz. **10**

### CAESAR SALAD (V) (GF)

served with parmesan cheese.

starter **9** | main, includes garlic bread **16**

add 6 oz. roasted chicken +**10** | 6 prawns +**10**

6 oz. salmon fillet +**21**

### TACO BOWL SALAD

served in a large taco shell, iceberg lettuce, fajita seasoned chicken, corn, kidney beans, bell peppers, shredded jack cheese and a hard-boiled egg – salsa and sour cream on the side. **22**

### BEEF STEW

cubed beef sautéed with onions, garlic, carrots, celery, fresh tomatoes, mushrooms and potato, then braised in red wine and beef stock – seasoned with fresh thyme, salt and pepper, and served with baguette bread. **16**

### CHEF SALAD (GF)

diced tomato, pepper, cucumber with kidney beans, corn, roasted turkey, mixed lettuce, feta cheese and curried pineapple sauce. **22**

add 5 oz. roasted turkey +**9**

### TOSSED GREEN SALAD (V) (GF)

fresh greens, sliced cucumbers, carrots and tomatoes, served with our classic balsamic vinaigrette.

starter **9** | main **16**

## STEAKS

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*we proudly serve 21-day aged AAA Canadian Beef steaks, carefully selected for their exceptional flavour and tenderness – each steak is cooked to perfection, just the way you like it, served with sautéed vegetables and your choice of side*

### PRIME RIB

slow roasted prime rib, cut to order and finished on the grill, served with horseradish, sautéed vegetables and your choice of side.

8 oz. **45** | 10 oz. **52**

add an extra oz. +**4** per oz.

### 8 OZ. RIB EYE (GF)

tender and flavourful, this boneless cut has extra marbling, charbroiled and served with brandy sauce, sautéed vegetables and your choice of side.

**52**

add an extra oz. +**4** per oz.

### 7 OZ. BEEF STRIPLOIN (GF)

7 oz. charbroiled alberta beef striploin, served with brandy sauce, sautéed vegetables and your choice of side. **44**

### HOUSE-MADE SALISBURY STEAK

7 oz. charbroiled salisbury steak served with mashed potatoes, onion-mushroom gravy, sautéed vegetables. **27**

# MAINS

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## ATLANTIC SALMON <sup>GF</sup>

salmon fillet, oven seared with maple glaze, served with vegetables and your choice of potatoes or rice.

6 oz. **35** | 8 oz. **42**.

*add an extra 6 oz. fillet +21*

## CHICKEN PARMIGIANA

butterflied chicken breast, lightly battered with egg, parmesan and herbs, pan-fried then oven baked with tomato sauce, mozzarella, and parmesan. Served with spaghetti napoletana and garlic toast.

**28**

## GRILLED PORK CHOPS

two 6 oz. bone-in grilled pork chops, baked with a creamy mushroom sauce and cheddar cheese, served with sautéed vegetables and baby roasted potatoes. **35**

## ROASTED BEEF

5 oz. house roasted beef, served with sautéed vegetables, mashed potatoes and gravy. **27**

*add an extra 5 oz. portion of house roast beef +8*

## VEAL CUTLET

two 4 oz. breaded veal cutlets served with mashed potatoes, sautéed vegetables and gravy. **28**

## CHICKEN TERIYAKI STIR FRY

sliced 6 oz. chicken breast, sautéed with seasonal vegetables, teriyaki sauce, and served with your choice of rice or rice noodles. **26**

*vegetable stir fry **23**, substitute by request – ask your server for more details*

## GINGER BEEF STIR FRY

tender strips of lightly battered beef, sautéed with seasonal vegetables and fresh ginger sauce, served with your choice of rice or rice noodles. **30**

## BUTTER CHICKEN <sup>GF</sup> <sup>N</sup>

6 oz. tender chicken breast simmered in house-made butter chicken sauce, served with asian-style green salad and your choice of rice or pita bread.

**27**

## PEROGIES OUR OWN WAY

sautéed with chorizo sausage, onions, bell peppers, topped with green onions, cheddar cheese and sour cream on the side. **26**

## FISH & CHIPS

two pieces of cod hand-dipped in batter, deep fried and served with our house-made coleslaw, tartar sauce, hand-cut fries and lemon wedges.

half order **18** | full order **25**

*add a single piece of fish +9*

# PASTA

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*all pasta is served with a side of garlic toast*

**(GF)** substitute for gluten free pasta +2

## SPAGHETTI BOLOGNAISE

spaghetti with house-made meat sauce. **24**

*add four meatballs +12*

## PENNE PRIMAVERA **(V)**

onion, pepper, mushroom, tomato, garlic and spinach sautéed in olive oil, tossed in tomato sauce. **23**

## BEEF CANNELLONI

three beef cannelloni served with mushroom sauce and parmesan cheese. **25**

## PENNE ALLA POLLO FUNGHI

chicken breast sautéed with mushrooms in alfredo sauce, tossed in penne pasta. **26**

## SPAGHETTI SEAFOOD CARBONARA

prawns, mussels and mixed seafood sautéed in butter, white wine, fresh chives, tossed with spaghetti pasta in classic carbonara style. **35**

## GNOCCHI WITH CHEESE SAUCE

sautéed chicken, mushrooms, fresh herbs, cheese sauce and parmesan cheese. **25**

# PIZZA

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**(GF)** substitute for gluten free pizza +2

## CHICKEN BACON

ranch, sautéed chicken, mushroom, bacon and bbq sauce baked with mozzarella cheese. **34**

## COWBOY

pizza sauce, ham, pepperoni, bacon and sausage topped with mozzarella cheese. **34**

## MAKE YOUR OWN PIZZA

customize your very own pizza – 12 in. pizza crust with pizza sauce and cheese. **19**

*add onions +2 | peppers +2 | tomatoes +2 | mushrooms +3 | baby spinach +3 | sliced olives +2  
3 oz. of cheese +5 | ham +5 | pepperoni +5 | sausage +5 | 3 oz. of chicken +5 | 3 oz. of bacon +5*

# BURGERS & SANDWICHES

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*served with your choice of soup, hand-cut fries, a tossed green salad or caesar salad*

## 7 OZ. AAA STRIP LOIN STEAK SANDWICH

charbroiled and served with sautéed onions and garlic toast. **32**

## BUFFALO CHICKEN WRAP

6 oz. breaded chicken breast tossed in hot sauce with romaine lettuce, tomatoes, and swiss cheese wrapped in a flour tortilla, served with ranch dipping sauce. **20**

## PRIME RIB BURGER

7 oz. prime rib patty, charbroiled and served on a toasted sesame bun with mayo, lettuce, tomatoes, onions and pickles. **20**

*add sautéed onions or mushrooms +3 | bacon +3  
swiss cheese +3 | cheddar cheese +2 | extra patty +9*

## ROASTED TURKEY SANDWICH

5 oz. house roasted turkey served on your choice of bread with gravy and cranberry sauce. **18**

*add 5 oz. roasted turkey +9*

## ROASTED BEEF SANDWICH

toasted baguette with butter and sliced roast beef, sautéed mushroom and onion, baked with cheddar cheese and served with au jus. **22**

## SINGLE CHICKEN CLUB HOUSE

texas toast with mayo, lettuce, tomatoes, cheddar cheese, grilled chicken breast and bacon slices. **21**

# POUTINE

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*our poutine menu features meal-size creations made with fresh hand-cut fries, house-made gravy, and your choice of traditional cheese curds or cheddar cheese*

## CLASSIC POUTINE

your classic poutine. **12**

## BACON & SOUR CREAM POUTINE

bacon, sour cream, and green onion. **22**

## STEAK POUTINE

5 oz. AAA steak. **26**

## BREADED CHICKEN POUTINE

6 oz. breaded chicken strips. **21**

## PHILLY STEAK POUTINE

5 oz. roasted beef, sautéed onions and pepper, and cream cheese. **25**

## CHORIZO POUTINE

5 oz. chorizo sausage and sautéed onions. **20**

## BURGER POUTINE

7 oz. prime rib burger patty. **23**

# DESSERTS

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## BREAD BUTTER PUDDING

topped with pastry vanilla cream sauce, then sprinkled with roasted almonds and sultana raisins for extra flavour. **10**

## APPLE PIE

warm, comforting apple pie served with vanilla ice cream, fluffy whipped cream, and a drizzle of caramel sauce. **10**

## BANANA SPLIT

a classic old-fashioned banana split, freshly made with creamy ice cream, toppings, and nostalgic charm. **10**

## TRIPLE CHOCOLATE MOUSSE CAKE

a rich triple chocolate mousse cake served with whipped cream and chocolate sauce. **12**

## CRÈME BRÛLÉE

fresh house-made classic vanilla crème brûlée featuring a silky custard base and a crisp caramelized sugar topping. **10**

## ICE CREAM

your choice of vanilla, strawberry or chocolate. **2** per scoop.

## EXTRAS

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MASHED POTATOES **6**

BAKED POTATO **4**

GRAVY **3**

BACON BITS **4**

SAUTÉED MUSHROOMS **4**

SAUTÉED ONIONS **3**

VEGETABLES **5**

ONION RINGS **9**

HAND-CUT FRIES **5**

POUTINE **8**

RICE **3**

COLESLAW **2**

6 OZ. SALMON FILLET **21**

6 PRAWNS **10**

CHICKEN BREAST **10**

PITA BREAD **2**

SINGLE PIECE OF GARLIC TOAST **1**

PARMESAN CHEESE **3**

2 OZ. SOUR CREAM **2**

2 OZ. SALSA **2**

## BEVERAGES

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COFFEE **3.5**

TEA **3.5**

*black tea: english breakfast, earl grey, orange pekoe, cardamom chai*

*green & herbal tea: green tea, peppermint, chamomile, herbal tea*

HOT CHOCOLATE **3.5**

JUICE 8 OZ. **4** | 12 OZ. **4.5**

*apple, orange, cranberry, tomato, clamato*

POP **4**

*root beer, iced tea, ginger ale, sprite, coca cola, diet coke – free refills*

MILK 8 OZ. **3.5** | 12 OZ. **4**