



## APPETIZERS and SHARING

\*Items with a star are built for sharing!

<p><b>*BREAD AND ARTICHOKE DIP</b> Warm and savoury, featuring Grilled naan, fried pita and crispy tortillas</p>	<p><b>16.50</b></p>	<p><b>*BEER-BATTERED ONION RINGS</b> Served with a sweet maple aioli</p>	<p><b>12.50</b></p>
<p><b>CRISPY FRIES</b> Served with a sweet maple aioli</p>	<p><b>11</b></p>	<p><b>CAJUN SWEET POTATOES</b> Dusted with Cajun seasoning, served with maple aioli</p>	<p><b>12.25</b></p>
<p><b>GOURMET FINGERLING POUTINE</b> Cheese curds, in-house made red wine sauce <i>Add Smoked Bacon 5, Add Chicken 6</i></p>	<p><b>14.50</b></p>	<p><b>*IN HOUSE BRUSCETTA FLATBREAD</b> House marinated, featuring feta, topped with a balsamic drizzle</p>	<p><b>17.50</b></p>
<p><b>CHICKEN WINGS – 6 WINGS</b> <b>12 WINGS</b> Served with carrots, celery &amp; chunky blue cheese. *Choice of BBQ, Honey Garlic, Dry Cajun or Original Buffalo</p>	<p><b>14</b> <b>22</b></p>	<p><b>*2 WARM GIANT BUTTERED PRETZELS</b> Served warm with infused cheese sauce &amp; mustard for dipping</p>	<p><b>18.50</b></p>

## SOUPS & SALADS

<p><b>CAJUN CHICKEN CAESAR SALAD</b> Breast of chicken, romaine lettuce, Caesar dressing, smoked bacon bits, sourdough croutons, topped with parmesan cheese <i>Small 7</i></p>	<p><b>17</b></p>	<p><b>FRESH GARDEN SALAD</b> Spring lettuce blend, cucumber, grape tomatoes, red onion, shaved carrots, pumpkin seeds, herb vinaigrette <i>Add Chicken 6</i></p>	<p><b>14</b></p>
<p><b>ROASTED BEET SALAD</b> Spring lettuce blend, roasted beets, mandarin oranges, red onion, dried cranberries, candied pecans, feta, balsamic vinaigrette <i>Add Chicken 6</i></p>	<p><b>14.50</b></p>	<p><b>SEARED AHI TUNA SALAD</b> Greens and citrus vinaigrette, guacamole and quick pickled onions</p>	<p><b>19.50</b></p>
<p><b>FRENCH ONION SOUP</b> Sweet onions, sourdough croutons, bubbling Swiss cheese</p>	<p><b>10.25</b></p>	<p><b>THAI CHICKEN SOUP</b> Sweet coconut and rice topped with lime citrus crème fraiche and coriander</p>	<p><b>8.50</b></p>

## PIZZAS

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<b>PEPPERONI 12"</b>	<b>17.95</b>	<b>CLASSIC VEGETARIAN 12"</b>	<b>18.95</b>
<b>16"</b>	<b>20.95</b>	<b>16"</b>	<b>23.95</b>
In-house made pizza sauce, mozzarella, pepperoni		In-house made pizza sauce, mozzarella and feta blend, mushrooms, onions, peppers, olives and balsamic drizzle	
<b>BUFFALO CHICKEN 12"</b>	<b>19.95</b>	<b>HAWAIIAN 12"</b>	<b>18.95</b>
<b>16"</b>	<b>23.95</b>	<b>16"</b>	<b>23.95</b>
In-house made pizza sauce, mozzarella, buffalo chicken, red onions, blue cheese drizzle		In-house made pizza sauce, mozzarella, pineapple, smoked ham	

## ENTREES

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<b>IN-HOUSE BACON MAC N CHEESE</b>	<b>21.95</b>	<b>BUTTER CHICKEN</b>	<b>23.95</b>
Curly pasta with Monterey- cheddar cheese sauce and toasted bread crumbs		Served over steamed rice, grilled naan and yogurt drizzle	
<b>BLACKENED RAINBOW TROUT TACO</b>	<b>19.50</b>	<b>FISH &amp; CHIPS</b>	<b>21</b>
Two trout tacos, spring lettuce blend, Korean slaw, old bay mayo lime crème fraiche		In-house crispy beer-battered cod, fries, creamy slaw, lemon, and house-made tartar	
<b>Add taco 9.25</b>		<b>Add Fish 9</b>	
<b>THE VALLEY BURGER</b>	<b>21.95</b>	<b>CHICKEN SANDWICH</b>	<b>21.50</b>
6 oz black Angus beef patty, smoked bacon, cheddar cheese, lettuce, onion, tomato, topped with a fried pickle & two ringers on a brioche bun. Served with French fries		Grilled marinated breast, smoked bacon, soft brie, lettuce and tomato, crispy onions and mayo on a brioche bun. Served with French fries	
<b>CLASSIC CHICKEN FINGERS</b>	<b>19.50</b>	<b>STEAK TIP TACOS</b>	<b>19.50</b>
Crispy and hearty, 5 fingers and plum dip		Asada marinade with chipotle mayo, topped with cabbage greens and roasted corn	
<b>Add any wing sauce for \$1.50</b>		<b>Add taco 9.25</b>	
<b>SMOKED MEAT</b>	<b>21</b>	<b>10 OZ NEW YORK STEAK</b>	<b>42</b>
Montreal smoked meat on swirl rye with sweet mustard. Served with kosher dill and French fries		Served with Madagascar sauce, dauphinoise potato, Chef's vegetable and 2 tempura skewered shrimp	
<b>SHRIMP LINGUINE</b>	<b>32</b>	<b>CRISPY SKIN SALMON</b>	<b>39</b>
Pan-seared shrimp tossed in a sundried tomato garlic cream sauce and grilled baguette crostini		with wilted greens, maple beurre blanc and butternut squash puree, topped with two blackened shrimp	