

Food is our *culture*.



"...everything about eating including what we consume, how we acquire it, who prepares it and who's at the table – is a form of communication rich with meaning. Our attitudes, practices and rituals around food are a window onto our most basic beliefs about the world and ourselves."

The Meaning of Food - *Patricia Harris, David Lyon, Sue McLaughlin*

STARTERS

GARLIC AND CHEESE FLAT BREAD

Wood fired thin crust dough with garlic butter and mozzarella cheese. 10

*Dressed with bruschetta. 12

FIG AND GOAT CHEESE FLAT BREAD

Wood fired thin crust dough topped with herbed crème fraiche, dried figs, shaved red onion, goat cheese, and candied walnuts. Finished with a dark balsamic drizzle. 14.75

OVEN TOASTED CAMEMBERT FOR 2

A breaded wheel of creamy camembert cheese topped with homemade tomato chutney and served with roasted Artisan baguette. 15

MUSHROOM TRIFOLATI

Pan seared Portabella and button mushrooms sautéed in a 5 year old balsamic glaze, served with roasted Artisan baguette. 9.5

Add herbed goat cheese to your crostinis. 2.5

REUBAN SPRING ROLLS

Shaved corned beef, sauerkraut, shredded carrots, Swiss cheese. Served with Russian dressing dipping sauce. 8.5

SOUPS

FRENCH ONION

Caramelized onions with sherry wine and house made beef broth, topped with croutons, blended cheese and baked until golden brown. 7.75

SALADS

MARKET 🌿

Baby greens tossed in our house white balsamic vinaigrette, topped with juicy cherry tomatoes, shredded carrots, and cucumbers. 9.75

CLASSIC CAESAR 🌿

Crisp romaine lettuce, crumbled bacon, garlic & herb croutons and freshly shaved Parmigiano Reggiano cheese tossed together with a rich house made Caesar dressing. 11.75

BABY SPINACH 🌿

Tender baby spinach in an oil, lemon and honey dressing, topped with a variety of seasonal fruit, candied walnuts and goat cheese. 15.75

SPINACH & KALE 🌿

Fresh baby spinach and kale tossed in a maple and bacon vinaigrette with toasted almonds, pears, red onions, and pepper bacon 14.25

CHARCUTERIE

A selection of fine cured meats paired with Artisan Cheeses. Served with homemade chutneys, and seasonal accompaniments.

Best shared by 2 21

ORIGINAL RECIPE CALAMARI

Seasoned fresh and tender squid, fried and served with homemade seafood sauce. 11.75

HOT CRAB + SPINACH DIP

Rich and creamy hot cheese dip loaded with fresh crab meat, spinach and artichoke hearts, with a cheesy gratin topping. Served with toasted crostinis. 14

GUINNESS BEER + CHEESE DIP

Creamy cheese dip with jalapeno Havarti, cream and cheddar cheese, and Guinness stout beer. Served with warm Naan bread. 14

SOUP DE JOUR

Ask your server about today's delicious soup creation. 6

TUSCAN 🌿

Mixed greens tossed in our house made dark balsamic dressing topped with grilled chicken breast, roasted red peppers, sun dried tomatoes, red onion, green peppers and goat cheese. 17.5

MEDITERRANEAN 🌿

Mixed greens, cherry tomatoes, artichoke hearts, cured black olives, feta cheese and shaved red onion in our house white balsamic vinaigrette. Topped with grilled chicken breast, and lemon pepper shrimp. 17.75

MAPLE HOT SMOKED SALMON 🌿

Maple and black peppered cured hot smoked salmon flaked over mixed greens tossed in a dark balsamic vinaigrette with shaved red onions, fried capers, served with toasted baguettes, and dill cream cheese. 17.75

Side Market Salad 5.25 | Side Caesar 6.5 | Side Baby Spinach 8.5

Add Fresh Grilled Chicken Breast 5.25 | Add Four lemon Pepper Black Tiger Shrimp 5.25 | Add In-House Smoked Shaved Turkey 5.25

🌿 GLUTEN FREE

————— SCHNITZELS

SCHNITZEL

Served with seasonal vegetables and your choice of garlic mashed potatoes, fries, herb roasted potatoes, German fried potatoes, potato salad or spätzle.

In addition: Compliment any Schnitzel with our creamy earthy mushroom Jager sauce 4.5
or Our house spätzle sautéed with caramelized onions and bacon. 4

CLASSIC

Choice of chicken, pork cutlet or cheese, lightly breaded and fried golden brown. Accompanied by our own Schnitzels' tartar sauce. 17.75

CHICKEN ALMANDINE

Tender chicken breast crusted with almonds and served with a sweet and tangy sauce. 18.75

VIENNA

A milk-fed veal cutlet pounded thin, lightly breaded and fried golden brown.

Small 16.75 | Large 21

MAINS

Most mains served with seasonal vegetables and your choice of garlic mashed potatoes, fries, herb roasted potatoes, German fried potato or potato salad.

CHICKEN KIEV

Don't mess with a classic. A juicy chicken breast stuffed with chive and garlic butter; breaded, fried golden and crispy, served with roasted vegetables and your choice of potato. 19.5

SPICED CHICKEN FARCITE 🌿

Fresh grilled chicken breast stuffed with cheddar cheese and roasted red peppers. Topped with a spicy cream sauce. 20

BEEF GOULASH

Tender cuts of beef shoulder slowly braised with sweet onion and garlic in a rich paprika sauce, served with traditional spätzle and garnished with diced dill pickle. 18

ENCRUSTED SALMON

Fresh Atlantic salmon pan seared in a fresh herb breading or grilled naked, finished with a light Dijon cream, served with basmati rice and seasonal vegetables. 24.25

MOULES FRITES 🌿

1 lb. of fresh PEI mussels steamed in your choice of Kronenbourg Blanc beer, white wine or tomato sauce with garlic and fresh herbs. Served with a bouquet of fries, and roasted garlic aioli. 17.75

SCHNITZELS BACON CHEESE BURGER

A fresh juicy 6 oz. beef and pork blend accented with Spanish onion, and cracked black pepper charbroiled to perfection, topped with bacon, and Swiss cheese. All on a house made roll with mayo, lettuce, tomato, dill pickle, and red onion. Served with your choice of side, and choice of market or caesar salad. 18.5

TRIO

A generous sampler of our favourite Schnitzels. Enjoy a pork, chicken and cheese schnitzel, served with a house made tartar sauce. 24.75

PRAGUE

Choice of chicken or pork cutlet, lightly breaded in a crispy potato batter seasoned with garlic and marjoram. 19

JAGER

A traditional pork or chicken non-breaded cutlet, hand pounded thin, pan seared with portabella and button mushrooms, then finished with a white wine scented cream sauce. 20

COSECHA SAUTÉ 🌿

Kale, sweet peppers, onion, corn and chickpeas lightly sautéed with garlic, fresh lemon and white wine. Served over basmati rice, and finished with feta. 17

*Vegan option available

PORTOBELLO MUSHROOM TOWER 🌿

Meaty Portobello mushroom caps, grilled and layered with a savoury chickpea and tomato ragout, finished with goat cheese, and served with basmati rice, and seasonal vegetables. 18 *Vegan option available

10 OZ STEAK 🌿

A 10oz N.Y Striploin AAA Canadian certified beef, simply seasoned with salt and pepper, and char broiled to your liking. 27.25

TOMAHAWK PORK CHOP

Thyme and garlic marinated 11oz bone in pork chop grilled and finished in the oven. Served with seasonal vegetables and house spätzle sautéed with caramelized onions, bacon and scallions. 24

PEPPERCORN BURGER

Our signature burger patty, dusted with cracked black pepper, char broiled and served on a toasted house roll, with smoked Gouda, crispy onion floss and grainy Dijon aioli. Served with your choice of side, and a choice of market or Caesar salad. 18.5

LAMBURGINI

A hand made patty of fresh local ground lamb, scallions and dried cranberries, on a house made roasted roll with roasted garlic aioli, caramelized onions and goat cheese. Served with your choice of side, and choice of market or Caesar salad. 18.75

PASTA

*Gluten Free Pasta available. 1.25

PENNE PRIMAVERA

Penne pasta mixed in with roasted vegetable sautéed together and finished with house-made basil pesto. 17.25

CHICKEN FETTUCCINI GENOVESE

Grilled chicken breast served on top of fettuccini, folded into a cream sauce of pesto, roasted red peppers, sundried tomatoes, baby spinach and finished with goat cheese. 23.5

CHICKEN PARMIGIANA

A crispy chicken cutlet roasted under tomato basil sauce, parmigiano reggiano, and mozzarella, served over a bed of fettuccini tossed in a mushroom and scallion tomato sauce. 19.75 Add shrimp 5.25
Substitute Veal Cutlet 2.5

WOOD OVEN PIZZA

All of our pizzas are made in our wood fired oven, with house made dough and house made sauces using imported Italian tomatoes.

*Gluten Free pizza dough available. 1.75

AVERAGE JOE

Pepperoni, mozzarella and jack cheeses and homemade tomato sauce -simple and tasty. 13.75

SCHNITZELS' ORIGINAL

Pepperoni, mozzarella and jack cheeses, green onions, mushrooms, green peppers, red onions and tomato sauce. 14.75

MEAT LOVERS

Bacon, ham, sausage, pepperoni, tomato basil sauce, and mozzarella jack cheeses. 16.75

MEATY O.G.

Pepperoni, bacon, ham, sausage, green peppers, mushrooms, green and red onions, tomato basil sauce, and mozzarella cheese. 17.75

DIABLO

Mozzarella and jack cheeses, pepperoncini peppers, jalapenos, chicken, roasted red peppers, red onion, green olives and our chipotle hot sauce. 16.75

TOUR OF ROME

Chicken breast, bacon, garlic parmesan sauce, mozzarella and jack cheeses. Garnished with a small Caesar salad. 16.75
Substitute Buffalo Chicken 2

SICILIAN

Feta, mozzarella and jack cheeses, Italian sausage garnished with tomatoes, basil and tomato sauce. 15.75

CHICKEN MARSALA

Chicken breast sautéed with mushrooms, prosciutto, and a rich marsala wine sauce. Served on a bed of buttery egg noodles and fresh herbs. 23

LOBSTER TAGLIOLINI

Succulent lobster folded into fresh tagliolini noodles in a vodka and sharp cheddar cream sauce. 25.75

REUBAN

Corned beef, sauerkraut, red onions, Russian dressing, pickles, Swiss and mozzarella cheese. 16

BACON CHEESE BURGER

No seriously! Ground beef, bacon, dill pickle, tomato, red onion and cheddar cheese on a zesty burger sauce; finished with shredded leaf lettuce. 16.25

SMOKED BRISKET

Red onions, roasted red peppers, jalapeños, BBQ sauce, smoked brisket shavings, cheddar cheese and mozzarella. 16.25

GREEN ACRES

Basil pesto, marinated grilled eggplant, zucchini, roasted red peppers, red onions, mozzarella jack, and goat cheese. 15.75

CLASSIC MARGHERITA

Neapolitan-style pizza topped with San Marzano tomatoes sauce, fresh local basil, bocconcini cheese, and olive oil. 15.5

FROM THE FIELD

House made hummus, tomato sauce, mushrooms, green peppers, red onion, roasted red peppers, green onions, tomatoes, sun dried tomatoes, feta and mozzarella. 15.75

MEDITERRANEAN

Artichoke hearts, black olives, mozzarella and jack cheeses roasted with herbed oil and finished with oregano, feta and diced tomatoes. 14.75