

WINE

Select Wines | White 5oz Glass • ½ Litre • Bottle

YELLOWTAIL CHARDONNAY Australia	7.50	22.50	29.95
LAMBERTI PINOT GRIGIO Italy	7.50	22.50	29.95
BEACH HOUSE SAUVIGNON BLANC South Africa	7.50	22.50	29.95
RELAX RIESLING Germany	7.50	22.50	29.95
SUTTER HOMES WHITE ZINFANDEL California	6.75	20.25	22.95
CRUSH PINOT GRIGIO Ontario VQA	7.50	22.50	29.95

House Wines | White 5oz Glass • ½ Litre • 1 Litre

PELLER ESTATES WHITE CHARDONNAY Ontario	6.75	17.50	27.95
TWO OCEANS WHITE SAUVIGNON BLANC South Africa	7.50	19.50	29.75

Select Wines | Red 5oz Glass • ½ Litre • Bottle

WOLFBLOSS SHIRAZ CABERNET Australia	8.25	25.50	32.95
YELLOWTAIL SHIRAZ Australia	7.50	22.50	29.95
GB 51 SHIRAZ Australia	7.50	22.50	29.95
PELLER FAMILY BACO NOIR Ontario VQA	7.50	22.50	29.95

House Wines | Red 5oz Glass • ½ Litre • 1 Litre

PELLER ESTATES RED CABERNET MERLOT Ontario	6.75	17.50	27.95
TWO OCEANS RED CABERNET MERLOT South Africa	7.50	19.50	29.75



EAT
DRINK
EXPLORE

APPS

SOUP OF THE DAY

Made fresh daily **6.75**

FRENCH ONION SOUP

A classic beef broth filled with onions, toasted crostini and gratinéed with Swiss, mozzarella and Parmesan cheese **8.49**

POPCORN CHICKEN

Boneless fried chicken pieces, tossed in buffalo sauce, drizzled with buttermilk ranch and topped with Cajun popcorn and green onions **10.99**

CLASSIC POTATO SKINS

Russet potatoes, smoked bacon, mixed cheeses, green onions, ranch **10.99**

POUTINE

Fresh-cut fries, Québec cheese curds, rich gravy **9.49**

LORD OF THE RINGS

Panko crusted onion rings, Sriracha ranch **10.99**

QUESADILLAS

Grilled tortilla, stuffed with Monterey Jack, cheddar and mozzarella cheeses, sweet peppers and onions, with pico de gallo, fresh guacamole and sour cream **10.75**
+ chicken **3.99**

WARM SPINACH & ARTICHOKE DIP

A blend of cream cheese, feta and Parmesan with garlic, spinach and artichokes. Served with nacho chips and warmed pita **13.99**

FRESH GUACAMOLE DIP

Fresh avocado minced with fresh lime juice, pico de gallo, and fresh garlic. Served with nacho chips and warmed pita **12.59**

GARLIC BREAD

Vienna loaf, Parmesan cheese and garlic butter **7.49**
+ blend of Monterey Jack, cheddar and mozzarella cheese **3.59**

BRUSCHETTA BREAD

Garlic bread, diced tomatoes, green onions, fresh basil, garlic, salt and pepper **10.49**
+ feta cheese **3.59**
+ blend of Monterey Jack, cheddar and mozzarella cheese **3.59**

LEGENDARY CHEESE NACHOS

A full pound of house-made corn tortillas, a blend of aged cheeses, diced tomatoes and red onions. Served with sour cream, shredded lettuce and salsa **16.99**
+ roasted or Cajun chicken **3.99**
+ chorizo sausage **3.99**
+ ground beef **3.99**
+ pulled pork **3.99**
+ extra cheese **3.99**

SALADS

CAESAR

Crisp romaine, Caesar dressing, smoked bacon, Parmesan cheese and croutons
Starter 6.99 • Meal 10.59
+ grilled chicken **4.99**

COBB

Crisp romaine, smoked bacon, red onions, diced tomatoes, fresh avocado, cucumber, mixed cheeses, hard-boiled egg and grilled chicken. Choice of dressing **16.99**

BUFFALO CHICKEN

Spring lettuce, blue cheese crumble, carrots, celery, cherry tomatoes, yellow zucchini, topped with our buffalo chicken tenders and panko onion rings, finished with a blue cheese dressing drizzle **16.99**

SESAME THAI CHICKEN

Grilled sesame chicken, shiitake mushrooms, bean sprouts, carrots, red onions, baby spinach, cabbage, red peppers and green onions tossed in a spicy Thai dressing, finished with cilantro **16.49**

MUSKOKA QUINOA

Baby Spinach, quinoa, seedless grapes, strawberries, cranberries, walnuts, egg and feta cheese finished with our house-made maple vinaigrette **13.99**

KALE & BEET

Kale, spring lettuce, beets, feta cheese, walnuts, carrots, radishes, finished with our house-made shallot lemon vinaigrette **14.49**

street TACOS

PULLED PORK TACOS

Smoked in house pulled pork, flour tortilla shell, Nappa cabbage, pico de gallo, fresh guacamole, cilantro and ranch **13.99**

FISH TACOS

Lightly battered fish, flour tortilla shell, Nappa cabbage, pico de gallo, fresh guacamole, cilantro and Sriracha ranch **14.49**

CHORIZO TACOS

Ground chorizo sausage, flour tortilla shell, Nappa cabbage, pico de gallo, fresh guacamole, cilantro and sour cream **14.99**

iron FRIES

BUFFALO CHICKEN

Buffalo chicken, Monterey Jack cheese, blue cheese crumble, ranch, green onions and smoked bacon **13.99**

LOADED SWEET POTATO

Sweet potato fries topped with Monterey Jack, cheddar and mozzarella cheese blend, apple smoked bacon and green onions, drizzled with buttermilk ranch **13.79**

INDICATES A SPICY ITEM

roaster WINGS

SNACK

Perfect for getting your appetite ready **8.79**

HOUSE

Almost enough for bragging rights **13.30**

Sauce Choices:

Honey garlic, mild, medium, Cajun dust, sea salt and black pepper

JUMBO

Good for sharing or one big ego **23.99**

PARTY PLATTER

Definitely for sharing with friends **31.99**

Hot Sauce Choices:

Suicide, forest fire hot, authentic spicy buffalo, chipotle maple BBQ

house BURGERS

All of our burgers are hand pressed with fresh never frozen ground prime rib and served with our fresh-cut seasoned fries. Substitute side house or Caesar salad for 1.99

PRIME RIB

Lettuce, tomato, red onion, artisan bun and a pickle spear **13.99** + Canadian cheddar cheese for 1.79

BANQUET

White cheddar cheese and grilled back bacon **16.49**

MARKET

Caramelized onions, Gouda, 3 peppercorn aioli, arugula and tomato **15.99**

MEDITERRANEAN

Pesto, roasted red peppers, feta, arugula and red onions **16.49**

MUSKOKA

Brushed with chipotle BBQ sauce and topped with lettuce, tomato, panko onion ring and pulled pork **17.49**

SANTA FE BURGER

Ground chorizo patty with pico de gallo, fresh guacamole and lettuce **16.49**

famous RIBS

HALF RACK 19.75 • FULL RACK 27.95

THE THUNDER BAY PLATTER

Half rack of our ribs and 8 of our signature wings in your choice of sauce **28.49**

LEGENDARY LUMBERJACK PLATTER

Half rack of our ribs, 3 of our signature wings in your choice of sauce and a golden brown pork schnitzel **27.99**

chicken TENDERS

Fresh never frozen, handmade in-house

CHICKEN TENDERS

Plump strips of chicken, lightly breaded, sweet plum sauce and fresh-cut fries **14.99**

BUFFALO FINGERS

Chicken tenders tossed in authentic spicy buffalo sauce, fresh-cut fries, crisp vegetables and chunky blue cheese **15.99**

STEAKS

All steaks are Ontario raised cattle, aged 28 days, AAA center cut

10oz. NEW YORK STRIPLOIN

Grilled to your liking, served with a baked potato, onion straws and house-made coleslaw **29.99**

10oz. TOP SIRLOIN

Grilled to your liking, served with a baked potato, onion straws and house-made coleslaw **26.99**

MUSHROOM PEPPERCORN TOP SIRLOIN

Grilled to your liking, topped with peppercorn sauce, sautéed mushrooms. Served with a baked potato and house-made coleslaw **28.99** + shrimp skewer 4.99

draft BEER

BRINGING YOU COLD, DELICIOUS BEER.

Just as the Brewer intended. It's crucial that we have the proper storage of kegs, temperature control, constant observation and maintenance to create the perfect pour every time.

We like to stay current with new, fresh products and keep our selections rotating as we anticipate changes in our markets.

Always available draft beer selections
Small 10oz • Large 20oz • Pitcher 54oz or as indicated

ALEXANDER KEITH'S

SM. 5.10
LG. 7.30
PITCHER 19.50

BUDWEISER

SM. 4.80
LG. 18oz 6.60
PITCHER 17.95

CANADIAN

SM. 4.80
LG. 18oz 6.60
PITCHER 17.95

COORS LIGHT

SM. 4.80
LG. 18oz 6.60
PITCHER 17.95

CREEMORE SPRINGS

SM. 5.10
LG. 7.30
PITCHER 19.50

HEINEKEN

SM. 5.95
LG. 8.90
PITCHER 21.75

MILL ST. ORGANIC

SM. 5.10
LG. 7.30
PITCHER 19.50

MOOSEHEAD

SM. 5.10
LG. 7.30
PITCHER 19.50

STELLA ARTOIS

SM. 5.95
LG. 8.90
PITCHER 21.75

SHOCK TOP

SM. 5.10
LG. 7.30
PITCHER 19.50

Ask about our rotational taps.
Bringing something fresh and new each week.

by THE NECK

FEATURED DOMESTIC BOTTLES | 5.19

Bud Light, Canadian 67, Coors Light, Labatt Blue, Molson Canadian, Molson Export

IMPORTED SELECTIONS | 6.50

Corona, Corona Light, Heineken

GUINNESS CANS | 6.95

DOMESTIC SELECTIONS | 5.95

Miller Genuine Draft, Moosehead, Sleeman

premium IMPORTED BEER

DELIRIUM TREMENS 300 mL | 9.95

ERDINGER ALCOHOL FREE 500 mL | 4.95

ERDINGER PREMIUM 500 mL | 7.95

FRÜLI FRUIT BEER 330 mL | 6.95

INNIS & GUNN 330 mL | 7.95

PALM AMBER BEER 330 mL | 6.35

STIEGL 500 mL | 7.35

STIEGL RADLER 500 mL | 7.35

*PRICES SUBJECT TO CHANGE WITHOUT NOTICE. TAX NOT INCLUDED. PLEASE ENJOY RESPONSIBLY.

COCKTAILS

Moose size your cocktail. Extra ounce for 3.15

1oz Cocktails | 6.95

CAESAR, BLOODY MARY, KAMIKAZE,
FUZZY NAVEL, SEX ON THE BEACH,
BLACK RUSSIAN, BROWN COW, KILLER KOOL AID

1.5oz Cocktails | 8.25

MOOSE CAESAR, MANHATTAN, GIN MARTINI

SUMMER

Summer Cocktails | 8.75

(min 1.5oz)

PINA COLADA
DAIQUIRI
MARGARITA

CLASSICS

Classic Cocktails | 8.75

(min 1.5oz)

MOJITO
DARK AND STORMY
MOSCOW MULE
JAMAICAN RUM PUNCH

BEER

Coronita Margarita | 9.75

FLYING HIGH SENORITA!

A cold and refreshing 1oz lime margarita with a Corona Coronita upside down in a glass...
BEST OF 2 WORLDS.

COOLERS

350mL | 7.95 • Ask your server for today's flavours

SANGRIA

12oz Glass | 8.95 • 33oz Pitcher (2 OR MORE) | 22.95

Perfect for sipping the afternoon away!

LIQUEURS

REGULAR

1oz | 5.95

SOUTHERN COMFORT, MILAGRO TEQUILA, AMARETTO, GOLDSCHLAGER, JAGERMEISTER, BAILEYS, KAHLUA,
MALIBU RUM, SAMBUCA, CRÈME DE MENTHE, CRÈME DE CACAO, AMARULA CREAM LIQUEUR

PREMIUM

1oz | 7.45

TEQUILA GOLD, DRAMBUIE, GRAND MARNIER

SHOTS

MOOSE BRANDS

Single | 4.80 • Double | 7.75

WISER'S SPECIAL BLEND WHISKEY, BALLANTINE'S FINEST SCOTCH, POLAR ICE VODKA,
LAMB'S WHITE RUM, BEEFEATER DRY GIN, OLMEGA TEQUILA GOLD

BACK BAR

Single | 6.20 • Double | 9.70

JOHNNIE WALKER RED, CANADIAN CLUB, CROWN ROYAL, JACK DANIELS,
JAMESON IRISH WHISKEY, ST. REMY BRANDY, ABSOLUTE VODKA, FLAVOURED ABSOLUTE VODKA,
SAILOR JERRY SPICED RUM, HAVANA CLUB BLANCO RUM, APPLETON VX RUM

TOP SHELF

Single | 7.80 • Double | 12.30

CHIVAS, GLENFIDDICH, JOHNNIE WALKER BLACK, THE GLENLIVET, HENNESSY VSOP,
COURVOISIER, KETAL ONE VODKA, GREY GOOSE VODKA

Lodge FAVOURITES

DRUNKEN FISH & CHIPS

Tankhouse Ale battered fish, tartar sauce,
fresh-cut fries and house made slaw **16.49**

BLACKENED SALMON

Blackened Salmon brushed with a Cajun lemon butter
and served on a bed of quinoa with seasonal vegetables,
cherry tomatoes and spinach.
Finished with fresh pico de gallo and cilantro **24.95**

ASIAN NOODLE BOWL

Broccoli, carrots, onions, sweet peppers, bok choy,
shiitake mushrooms, snow peas and bean sprouts on
rice noodles in our house made spicy ginger sauce **14.49**
+ *grilled chicken or sautéed shrimp* **4.99**

FAJITAS

Chicken, beef or our marinated chipotle chicken on
a sizzling skillet with sautéed spanish and red onions,
sweet red and green peppers **One 19.99 • For two 31.95**

VEGGIE FAJITAS

A sizzling skillet heaped with a seasonal blend
of 9 sautéed vegetables **15.59**

LETTUCE WRAPS

Lettuce shells, grilled chicken breast,
fresh mixed vegetables, rice noodles, bean sprouts,
green onions with Thai, Mandira and hot sauces **13.99**

SANDWICHES

All of our sandwiches are served with our fresh-cut seasoned fries.
Sub side house or Caesar for 1.99

CHIPOTLE CHICKEN CLUB

Chipotle chicken, lettuce, tomato,
Monterey Jack cheese,
smoked bacon on a pretzel bun **14.99**
Make it a wrap. Ask your server

7 GRAIN TURKEY CLUB

Freshly roasted turkey breast with apple smoked
bacon, Swiss cheese, cheddar, lettuce,
mayo and tomato on a toasted 7 grain loaf **14.99**
Make it a wrap. Ask your server

BUFFALO CHICKEN

Fresh chicken tenders, spicy buffalo sauce,
lettuce and tomato on a seeded brioche bun **14.99**
Make it a wrap. Ask your server

CRISPY CHICKEN

Fresh chicken tenders, arugula,
sun-dried tomato pesto, buttermilk ranch,
cheese and bacon crusted pretzel bun **15.29**

DESSERTS

THE KITCHEN SINK **10.29**

ONE DECADENT CHOCOLATE CHEESE CAKE **7.99**

S'MORE SANDWICH **7.49**

CAJUN CHICKEN PENNE

Cajun dusted chicken served on penne noodles
in an asiago cream with tomatoes, sweet peppers,
spinach and green onions **17.99**

CHEESE TORTELLINI

Cheese stuffed pasta shells, baked in our
creamy cheese and tomato sauce, gratinéed with
Monterey Jack, cheddar and mozzarella cheese **17.49**

PORK SCHNITZEL

Lightly breaded pork schnitzel, fried to a golden
brown and served with grilled lemon, grilled seasonal
vegetables and fresh-cut fries **16.79**

MEATLOAF

Our homemade meatloaf is wrapped in smoked bacon.
Served with garlic mashed potatoes, onion straws
and grilled vegetables, finished with our pan gravy **16.49**

CHICKEN & WAFFLES

Fresh chicken tenders, house-made waffles,
maple butter, green onions, red peppers,
Sriracha maple syrup **13.99**

BROOKLYN PEPPERONI PIZZA

Loaded with pepperoni, our house-made sauce,
double mozzarella and Parmesan cheese **14.99**

GRILLED QUINOA WRAP

Quinoa, grilled chicken breast, avocado,
smoked bacon, diced tomatoes, red onions and
peppercorn ranch wrapped in a flour tortilla shell **14.49**

PHILLY BEEF

In house, slow cooked beef brisket, peppers,
mushrooms and Monterey Jack cheese, topped with
crispy onion straws and served in a garlic toasted
grain bun **16.99**

CHARCOAL BBQ PULLED PORK

Smoked in house pulled pork, charcoal BBQ sauce
and house-made slaw on a pretzel bun **14.99**

NEW YORK STEAK SANDWICH

New York Steak cooked to your liking.
Served open faced on garlic toasted Vienna loaf **20.99**

WARM WAFFLES & ICE CREAM **7.99**

PEANUT BUTTER & JAM ICE CREAM SANDWICH **4.99**

*PRICES SUBJECT TO APPLICABLE TAXES.

INDICATES A SPICY ITEM

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