



Starters



Soups

Soup of the Day

Made fresh daily using the finest local ingredients
\$6.00

French Onion Soup

Caramelized onions simmered in a rich beef broth topped with croutons, covered in a blend of melted cheeses
\$9.00

Salads

Traditional Caesar Salad

Fresh romaine lettuce garnished with crumbled bacon, seasoned croutons, Parmesan cheese, tossed in our classic Caesar dressing
Side \$5.00 Large \$10.00

Tossed Garden Salad

Organic mixed greens, cherry tomatoes, peppers, shredded carrots, cucumber and sweet onions with your choice of dressing
Side \$5.00 Large \$10.00

Add chicken \$5.00 or shrimp \$8.00

Breads

Naan Bread

Grilled Naan bread drizzled with olive oil and chives
\$3.50

Garlic Bread

Toasted ciabatta loaf brushed with garlic butter
\$6.00

Add cheese \$2.00

Mushroom Brushetta

Garlic ciabatta loaf spread with goat cheese, topped with sautéed shitake and button mushrooms
\$11.00

Corn Bread

Three homemade cornbread muffins drizzled with chipotle honey butter
\$5.00





Appetizers & Lighter Fare



Teriyaki Scallops

Bacon wrapped scallops served on mixed organic greens and leeks, finished with a teriyaki glaze
\$15.00

Warm Spinach and Cheese Dip

Cream cheese, spinach, green onions and garlic, topped with a three cheese blend, served with grilled Naan bread
\$14.00

Mussels Marinara

A pound of fresh steamed mussels in a rich tomato and herb broth, served with fresh ciabatta loaf
\$14.00

Baked Garlic Shrimp

Garlic brushed black tiger shrimp served over caramelized onions and baked with a three cheese blend, served with Naan bread
\$14.00

Dusted Chicken Wings

A pound of breaded wings, coated in your choice of mild, medium, hot or honey garlic, garnished with carrots, celery sticks and blue cheese dip
\$14.00

Baked Nachos

House made corn tortilla chips topped with a three cheese blend, jalapeños, tomatoes, sweet peppers and onions, served with salsa and sour cream
\$11.00

Add pulled pork \$5.00

Poutine

Fries smothered in gravy topped with Black River cheese curds
\$9.00

Add pulled pork \$5.00

Sweet Potato Fries with Chipotle Mayo

\$7.00

French Fries

\$5.00

Onion Rings with Ranch Dip

\$8.00





Sandwiches & More



Dunes Burger

A delicious seasoned handmade 8oz. sirloin beef burger served on a toasted kaiser with lettuce, tomato, sweet onions and dill pickle

\$16.00

Smoked Beef Brisket Sandwich

Delicious beef brisket drenched in our bourbon BBQ gravy piled high on a toasted ciabatta loaf topped with Black River aged cheddar and crispy fried onions

\$16.00

Tubby Clubb

Grilled chicken breast, bacon, aged maple cheddar, fresh lettuce and tomatoes served on flatbread dressed with balsamic olive oil and mayonaise

\$15.00

Pulled Pork Sandwich

Our own maple BBQ smoked pulled pork generously piled on a toasted ciabatta loaf topped with cabbage slaw and shredded dill pickle

\$14.00

Chickpea & Kale Crunch Sandwich

Chickpeas, kale, carrots, onions and grapes are combined with a cumin, curried mayonaise, served on flatbread with cream cheese and micro greens drizzled with balsamic olive oil

\$15.00

Steak & Guinness Pie

Root vegetables, tender chunks of beef simmered in a rich Guinness broth, wrapped in homemade pastry and served with mashed potatoes and gravy

\$17.00

Fish & Chips

Barley Days Beer battered haddock served with fries, coleslaw and tartar sauce

\$16.00

Chicken Fingers

Breaded chicken breast strips served with fries, coleslaw and plum sauce

\$14.00

Sides

All sandwiches are served with French fries and coleslaw.
Substitute a caesar or garden salad for \$4.00

Substitute a gluten and dairy free sour dough bun \$1.50

Add cheese or bacon to any sandwich for \$2.00 per item





Desserts



Chocolate Molten Lava Cake

Warmed chocolate cake filled with a smooth white chocolate center, drizzled with chocolate sauce and a dollop of triple berry compote

\$8.00

New York Cheesecake

Classic New York style cheesecake topped with a fresh berry purée and whipped cream

\$7.00

Carrot Cake

Delightfully sweet, moist cake with a traditional cream cheese icing and chopped walnuts

\$8.00

Lemon Lavender Cheesecake

A blend of sweet, sour and savoury. A lighter dessert to finish your meal perfectly, served on lemon cream

\$6.00

World's Best Chocolate Cake

A rich offering of five layers of dark chocolate cake and dark chocolate icing

\$9.00

Apple Pie

A "County" favourite! Flakey crust and local Spy apples make this pie delicious

\$6.00

Add ice cream or cheese \$2.00 each





Beverages



Bottled Beer (341mL)

Domestic	\$5.31
Premium	\$6.19
Import	\$6.64

Draft Beer

1/2 Pint	\$3.98
Pint	\$6.63

60oz. Pitcher (Domestic) \$19.95

Liquor (1oz.)

Domestic	\$5.31
Premium	\$6.19

Scotch (1oz.)

Glennfiddich	\$7.08
Chivas	\$7.08
Johnny Walker Black	\$7.08
Oban	\$12.75
Lagavulin	\$14.00

Liqueurs (1oz.)

Amaretto	\$5.50
Cointreau	\$5.50
Frangelico	\$5.50
Kahlua	\$5.50
Grand Marnier	\$7.00
Drambuie	\$7.00
Bailey's	\$7.00

Cocktails (1.5 oz.)

Caesar	\$6.50
Cosmo	\$7.00
Margarita	\$7.00
Martini	\$7.00
Pina Colada	\$7.00
Manhattan	\$6.00
White Russian	\$6.00
Singapore Sling	\$6.50
Blue Lagoon	\$6.50

Coolers (341mL) \$5.75

Smirnoff Ice
Bacardi Breezers

Blackberry Cider (500 mL can) \$7.08

Specialty Coffees (1.5 oz.) \$7.00

Monk's
Monte Cristo
Classic Irish

Non-Alcoholic Beverages

Dasani or Perrier Water	\$3.25
Juices (Apple, Orange, Cranberry, Tomato)	\$2.25
White or Chocolate Milk	\$2.25
Coffee, Tea, Hot Chocolate	\$2.50
Pop (Free Refills)	\$2.50
Becks Non-Alcoholic Beer	\$4.00

**Ask your server for our extended wine list
for local and imported wines by the bottle**