



STARTERS

STUFFED MUSHROOMS
with krab, cream cheese, three-cheese blend 9 ¾

CALAMARI
seasoned crispy fried squid with tzatziki sauce 7 ½ for two 13 ½

ESCARGOT BOURGUIGNON
with mushroom caps, café butter, garlic toast 9 ¼

BAKED GARLIC SHRIMP
garlic sautéed shrimp baked in a three-cheese blend, served with toasted French bread 12 ½

MEDITERRANEAN BRUSCHETTA
fresh tomatoes, basil, garlic, olive oil & feta cheese, on flat bread, oven toasted 6 ½

SOUPS

FRENCH ONION
spanish onions, beef broth, baked with croutons & mozzarella 6 ¾

SOUP OF THE DAY
chef's choice cup 4 ½ bowl 5 ½

WILD RICE
our popular house specialty, a creamy blend of local wild rice, mushrooms & bacon cup 5 ½ bowl 6 ½

GARDEN GREENS

MIXED GREENS
fresh tossed seasonal greens with tomato, cucumber, and your choice of dressing side 4 ¼ regular 6 ¼

CAESAR SALAD
romaine lettuce, croutons, bacon bits, parmesan cheese, our homemade dressing side 5 ¾ regular 8 ¼

GREEK SALAD
romaine, black olives, red onion, feta cheese, sweet peppers, tomato, cucumber, fresh made herbed vinaigrette side 5 ¾ regular 8 ¼

add on lightly seasoned chicken breast or calamari 5

GOURMET GREENS

served with a fresh roll & butter
STRIPLOIN STEAK SALAD
striploin thinly sliced, red onion, tomato, garlic croutons, mixed greens, roasted garlic peppercorn dressing 17

WARM GOAT CHEESE SALAD
fresh sliced apple, toasted spiced walnuts & mixed greens, tossed in a blackberry balsamic vinaigrette topped with panko-crusted warm goat cheese 16

WARM SALMON SALAD
grilled alaskan salmon, sliced apple, mixed greens, wild rice, roasted red pepper, in-house made strawberry vinaigrette 16 ¼

SANTA FE CHICKEN SALAD
mixed greens, red pepper, tomato, green onion, cheddar-mozza blend, cajun spiced chicken, spicy ranch dressing 14 ¼

STIR FRYS

served with choice of rice pilaf or asian noodles and a fresh roll

CHICKEN
diced breast sautéed with sweet peppers, broccoli, cauliflower, carrots, bermuda onions & mushrooms in an oyster & ginger sauce 20

THAI CHICKEN BOWL
choice of grilled or crispy chicken, in a sweet chili sauce with a kick, choice of mild or spicy 15 ½

THAI SEAFOOD
shrimp and krab sautéed with bermuda onions, sweet peppers, mushrooms, broccoli & cauliflower in a mildly spiced tomato coconut sauce 21 ½



ENTRÉES

all entrées served with choice of potato or rice pilaf, vegetables & fresh rolls

STEAKS

all steaks are certified AAA beef

RIBEYE

aged prime Canadian beef in the classic cut 10 oz. 32

STEAK & SHRIMP

combo 8 oz. new york, & choice of breaded shrimp or sautéed maple horseradish shrimp 34

TWIN FILET MIGNON

two 4 oz. medallions 39

NEW YORK

char broiled & lightly seasoned 8 oz. 26 10 oz. 30

add sautéed mushrooms & onions 2 ½

DEGREE OF STEAK DONENESS

Blue Rare - seared outside, completely red throughout **Rare** - seared outside, red 75% through centre

Medium Rare - seared outside, 50% red centre **Medium** - 25% pink showing inside

Medium Well - a slight hint of pink **Well Done** - 100% done

CHICKEN & RIBS

HONEY-DIJON

house specialty- floured & seared breast topped with pepper jack cheese & a mild honey-dijon sauce 21

NEPTUNE ROCKEFELLER

house specialty- lightly breaded chicken breast stuffed with shrimp, crab, cream cheese & spinach 23

CHICKEN KIEV

in-house made, baked, breaded breast stuffed with herbed butter 20

SLOW ROASTED BACK RIBS

house specialty- tender pork ribs slow roasted, grilled and basted in barbecue sauce 27

BLACKBERRY BBQ CHICKEN & RIBS

chicken breast basted in blackberry bbq sauce served with a portion of tender, slow roasted ribs 25

FROM THE LAKE AND SEA

SHRIMP LOVERS PLATTER

3 garlic-sautéed shrimp, 1 coconut shrimp skewer, 3 breaded prawns with cocktail sauce 25

MAPLE MUSTARD SALMON

grilled salmon finished with a sweet dijon glaze 25

NORTHERN ONTARIO WALLEYE

seasonal- 6 oz. breaded & fried or sautéed with fresh lemon, parsley & white wine 24

PASTAS

served with warm garlic toast

CHICKEN PARMESAN

the best in town! lightly breaded breast with marinara sauce & mozzarella cheese served over spaghetti 17 ¼

B.L.T.

new - cherry tomatoes, bacon, olive oil, pesto, finished with fresh arugula and parmesan 20

CON POLLO

house specialty- diced chicken breast, sautéed mushrooms, green onions & linguini in a white wine & basil cream sauce served with garlic toast 20

LOCAL FAVOURITES

first three items served with potato or rice pilaf, vegetables & fresh rolls

PORK CUTLETS

lightly breaded & fried golden brown, with rich gravy regular 21 light 15

BRAISED BEEF TIPS

sautéed mushrooms & onions, au jus & red wine 16

BABY BEEF LIVER

pan fried, onions & bacon regular 20 light 15

STEAK SANDWICH

6 oz. rib eye on garlic toast served with homemade fries 16 ½



BURGERS

6 oz. of lean, local ground beef
burgers served with lettuce & tomato and homemade fries

THUNDER OAK

Peppercorn aioli, Thunder oak smoked
gouda 11 ³/₄

MAPLE CHIPOTLE

caramelized onions, brie, maple chipotle
sauce 12 ¹/₄

BLACK AND BLUE BURGER

new - cajun seasoned burger with bacon
& blue cheese 12

CLASSIC

grilled to perfection 9 ¹/₂

DELUXE

with cheddar and bacon 11 ¹/₂

SAND BAY

canadian bacon, sautéed mushrooms,
provolone, dijon-bbq sauce 12

SPICY RANCH

with monterey jack cheese, bacon &
spicy ranch sauce 12

CHICKEN

breaded or grilled- served with mayo 12

SOUTHWESTERN

TACO SALAD

lettuce, tomato, black olives, green
onions cheddar-mozza blend in a crisp
tortilla bowl taco beef or cajun chicken
14 ¹/₂

QUESADILLAS

tomato, scallions and cheddar cheese in
a baked tortilla shell taco beef or cajun
chicken 14 ¹/₂

SPINACH & ARTICHOKE DIP

artichokes, sundried tomatoes,
spinach & cheese 9

BUFFALO CHICKEN DIP

piping hot & spicy served with tortilla
chips 8 ³/₄

MUNCHIES

FRENCH FRIES

4 ¹/₂, with gravy 5 ¹/₄, with gravy &
cheese 8

POUTINE

homemade fries, white cheddar cheese
curds, rich gravy 8 ¹/₂

SWEET POTATO FRIES

with chipotle sauce 6 ¹/₂

ONION RINGS

breaded & golden fried 6 ¹/₂

CHICKEN FINGERS

with honey mustard or bbq sauce 11

QUESA CHEESE STICKS

spicy, creamy cheddar in a tortilla chip
crust 6

DEEP FRIED PICKLES

ranch, honey mustard or chipotle dip 7 ¹/₄

CHICKEN WING BASKET

¹/₂ dozen wings & homemade fries 13 ¹/₂

WALLEYE BITES

new - fried crisp & served with tartar
sauce 12

SUPER NACHOS

green onions, tomato, black olives,
cheese, salsa & sour cream 9 ¹/₂
with seasoned ground beef or cajun
chicken 12 ¹/₄ add guacamole 1

SAMPLER PLATTER FOR TWO

sampling of chicken wings, quesadilla
sticks, breaded popcorn shrimp, veggies
& dip onion rings, deep fried pickles, 19

CHICKEN WINGS

your choice of: buffalo · regular · regular rolled · honey garlic · barbecue
· sweet chili · hot honey · salt & pepper · lemon pepper · cajun
served with celery & carrot sticks, ranch dressing
roaster size ¹/₂ dozen 10 ¹/₄, dozen 18 ³/₄

BEVERAGES

pop, ice tea, and coffee refills on us

FRESH GROUND COFFEE 2 ¹/₂

SOFT DRINK OR

SWEETENED ICED TEA 3 ¹/₄

TEA 2 ¹/₂

HERBAL TEA 2 ³/₄

MILK 1%, chocolate 3