



Lounge Menu

Creamy Rich Spinach Dip 9

artichoke, asiago, and spinach dip served with pita crisps

Sampler Platter 31

11lbs of wings with your choice of bbq mild, hot, or honey garlic, chicken fingers, fries, deep fried calamari, crudités and ranch dip

Beef Sliders 13

3 beef sliders with blue cheese and caramelized onions, cheddar and sautéed mushrooms, provolone and bacon

Nachos 8

the classic with cheese, sour cream, salsa, and guacamole
Add seasoned ground beef 4

Deep Fried Calamari Rings 9

lightly dusted and deep fried, served with lemon and spicy remoulade

Crab Cakes 13

blue crab cakes with lemon and southwest dipping sauce

Chicken Fingers 13

chicken breast filet breaded and deep-fried, served with fries and plum sauce

Beer Battered Shrimps 8

lightly beer battered shrimp, deep-fried to perfection, served with chipotle aioli

Agnolotti 8

agnolotti breaded with with Italian breadcrumbs, stuffed with creamy mozzarella, parmesan & ricotta cheeses, served with spicy marinara sauce

Bruschetta 9

sautéed zucchini, eggplant and sweet peppers, herb de province, topped with asiago cheese

Kettle Chips 6

thickly sliced and prepared to order

Dim Sum 10

assorted dim sum, served with soy dipping sauce in a bamboo steamer

Chicken Wings 12

chicken wings with your choice of sauce: chipotle bbq glaze, honey garlic, buffalo style regular or hot, crudités and blue cheese dressing



Drink List

Domestic Beers 4.75

Blue, Canadian, Coors Light, Budweiser, Bud Light

O'doul's 0.5% Non - alcohol Beer 4.75

Premium Beers 5.25

Alexander Keith's Pale Alex, Steam Whistle, Miller Genuine Draft, Sleeman Clear

Imported Beers 5.75

Sapporo, Corona, Heineken, Pilsner Urquell Guinness

Craft Beers 5.50

Mill St Original Organic Lager, Black Oak Nut Brown Ale

Draught Beers 5.50-6.50

Keith's Pale Ale, Keith's Red, Coors light, Sam Adams, Stella Artois, Sleeman Honey Brown

Single Malt Scotch 10.00-11.00 10z

Dalwhinnie, Glenfiddich, Glenlivet

Port 5.50 10z

Taylor's Fladgate

Sherry 4.50 10z

Harvey's Bristol Cream, Tio Pepe, Dry Sack

Specialty Coffees 6.95 20z

Café Amaretto - A delightful hot drink made with Amaretto, Kahlua, topped with whipped cream
Irish Coffee, B52, Spanish Coffee

Desserts

Molten Lava Cake 8.00

A lavish chocolate cake, filled with silky chocolate fudge