

SALADS

\$21 SRIRACHA HONEY GLAZED SALMON

GRILLED 6OZ SRIRACHA HONEY GLAZED SOCKEYE SALMON, SPINACH, MANDARIN ORANGE, WILD BERRY BALSAMIC VINAIGRETTE, TOPPED WITH CANDIED WALNUTS AND SEASONAL BERRIES.

\$16 GREEN SALAD

TUSCAN GREENS, GOAT CHEESE, RADISH, PEPPERS, CUCUMBER, CARROT, TOMATO, HOUSE-MADE POACHED PEAR DRESSING

\$17 CAESER SALAD

CRISP ROMAINE, HOUSE MADE DRESSING, CROUTONS, FRESH PARMESAN, BOILED EGG, FRIED CAPERS BACON BITS AND ROASTED GARLIC

APPETIZERS

\$20 CALAMARI

TOSSED IN SHALLOTS, FRESH HERBS & GARLIC SERVED WITH SRIRACHA LIME & TZATZIKI DIP

\$18 GARLIC PRAWNS (10)

PRAWNS SERVED IN GARLIC WITH A BUTTERY TOASTED CIABATTA

\$16 DEEP FRIED PICKLES

CRISPY & SEASONED SERVED WITH RANCH

\$20 CHICKEN WINGS

SERVED WITH RANCH & VEGGIES. FLAVOURS: HOT, 420, HONEY GARLIC OR SALT & PEPPER

\$18 POUTINE

MADE WITH KENNEBEC POTATOES TOPPED WITH MONTREAL CHEESE CURDS, MONTEREY JACK & CHEDDAR CHEESE AND GRAVY

\$19 POTATO SKINS

BACON BITS, ONIONS, OLIVES, TOMATOES, CHEESE WITH SALSA AND SOUR CREAM

BURGERS

\$20 SUNSTONE BURGER

7OZ SEASONED 63 ACRES BEEF ON A BRIOCHE BUN, LETTUCE, TOMATO, ONION, DILL PICKLE, AND BURGER MAYO

\$22 LAMB BURGER

WITH SMOKED FETA CHEESE, CUCUMBER, TOMATO, RED ONION, HUMMUS, TZAKIKI

\$22 PESTO CHICKEN BURGER

5OZ CHICKEN BREAST, PESTO, BACON, CHEESE, LETTUCE, TOMATO, DILL PICKLE, ONION

\$19 MALIBU VEGGIE BURGER

BLENDED WHOLE ORGANIC GRAINS & VEGETABLES WITH SEASONED ORGANIC SPICES, TOPPED WITH LETTUCE, TOMATO, ONION, PICKLE, GRILLED PINEAPPLE, GUACAMOLE AND VEGAN MAYO

ASK YOUR SERVER ABOUT DAILY SPECIALS

PLUS APPLICABLE TAXES

18% GRATUITY ADDED TO GROUPS OF 6 OR MORE

FISH & CHIPS (2) \$25

BEER BATTERED HADDOCK SERVED WITH COLESRAW & TARTAR SAUCE

BEEF DIP \$21

THINLY SLICED ROAST BEEF WITH GARLIC BUTTER, CHEDDAR & AU JUS

HOUSE SMOKED BRISKET \$22

TOPPED WITH SRIRACHA SLAW, CARAMELIZED ONIONS, MUSHROOMS AND HORSERADISH MAYO ON A BRIOCHE BUN

SPICY CHICKEN WRAP \$19

CRISPY CHICKEN WITH SPICY RANCH, GREENS, CUCUMBER, TOMATO, BACON AND SHREDDED CHEESE

CHICKEN STRIPS & FRIES \$19

SERVED WITH THAI CHILI SAUCE

SUNSTONE VEGGIE SANDWICH \$18

PICKLED VEG, PORTOBELLO MUSHROOM, DAIKON (RADISH), CARROTS, ONIONS, CUCUMBER, TOMATO, LETTUCE AND GOAT CHEESE

GRILLED CHICKEN CLUB \$21

GRILLED CHICKEN (5OZ), BACON, LETTUCE & TOMATO ON YOUR CHOICE OF WHITE OR MULTIGRAIN BREAD

TACOS (2) \$22

CHOOSE FROM PRAWN, SOCKEYE SALMON. AVOCADO OR BRISKET ICEBERG LETTUCE, AVOCADO, TACO MAYO, FRESH FRUIT SALSA, WITH A SWEET CHILI DRIZZLE ON A CORN TORTILLA

DINNER 5PM TO 8PM

CHEF'S CUT OF THE WEEK \$MP

RED THAI COCONUT CURRY \$19

RICE NOODLES, FRESH CILANTRO, CARROTS, ONIONS, PEPPERS, FRESH LIME JUICE. (GF & V) \$10 ADD CHICKEN OR PRAWNS

BRAISED LAMB SHANK \$29

SERVED WITH A RED WINE AU JUS, DAILY STARCH AND VEGETABLES

DUCK BREAST \$30

SERVED WITH A MANGO CHUTNEY, DAILY STARCH AND VEGETABLES

BABY BACK RIBS \$29

FULL RACK SERVED WITH OUR HOUSE MADE BBQ SAUCE AND DAILY STARCH & VEGETABLES

LINGUINE AND MEATBALLS (3) \$19

BLEND OF BEEF AND PORK, TOPPED WITH HOUSE MADE MARINARA, PARMESAN CHEESE, BASIL, AND SERVED WITH GARLIC TOAST

BUTTERNUT RAVIOLI \$20

BUTTERNUT SQUASH RAVIOLI SERVED WITH A PESTO CREAM SAUCE, PEPPERS, MUSHROOMS AND GOAT CHEESE

ADD ON

\$7 POUTINE

CHEESE OR BACON \$3

\$6 FRIES

SAUTEED MUSHROOMS \$3

\$4.50 GRAVY

SAUTEED ONIONS \$3

\$10 5OZ CHICKEN BREAST

EXTRA SIDE SAUCE \$2.50

\$10 PRAWNS (5)

ONION RINGS OR YAM FRIES \$8