

WHITE WINE

PELEE PINOT GRIGIO <i>Local</i>	6oz. 7	Bottle 28
SPRUCEWOOD REISLING <i>Local</i>	6oz. 8	Bottle 30
KONZELMANN PINOT BLANC <i>Niagara</i>	6oz. 8	Bottle 30
SPRUCEWOOD UNOAKED CHARDONNAY <i>Local</i>	6oz. 8	Bottle 32
KONZELMANN PEACH WINE <i>Niagara</i>	6oz. 9	Bottle 32
ECHEVERRIA SAUV/BLANC <i>Chile</i>	6oz. 9	Bottle 35

RED WINE

PELEE CABERNET SAUVIGNON <i>Local</i>	6oz. 7	Bottle 28
KONZELMANN BACO NOIR <i>Niagara</i>	6oz. 8	Bottle 30
SPRUCEWOOD LAKESIDE PINOT NOIR BLEND <i>Local</i>	6oz. 8	Bottle 30
LEAPING HORSE MERLOT <i>California</i>	6oz. 9	Bottle 35
HUMBERTO BLACK RIVER MALBEC <i>Argentina</i>	6oz. 9	Bottle 35
HEARTLAND SHIRAZ <i>Australia</i>		Bottle 48
IRONSTONE CABERNET SAUVIGNON <i>California</i>		Bottle 42
MCMANIS PETIT SIRAH <i>California</i>		Bottle 48

Reserve wine list available upon request.



COCKTAILS

- TOM COLLINS** 10
2oz. Gin, 1oz. lemon juice, 1oz simple syrup, grenadine, maraschino cherry and lemon to garnish
- SPIKED ARNOLD PALMER** 12
2oz. Spiced rum, house made lemon juice and sweetened earl grey tea, soda and lemon to garnish
- PIMM'S CUP** 10
3oz. Pimm's, 1 oz Bombay gin, 4oz. gingerale, .5oz. lemon juice, .5oz simple syrup, garnished with mint, orange and cucumber
- MESSY NESSY** 10
2oz. Vodka, 1oz. pineapple juice, 1oz. lemon juice, 2oz. cranberry juice, 7-up, grenadine, and cherry to garnish
- WHISKEY REBELLION** 12
1oz. Pimm's, 1oz. Canadian Clubrye, 3/4oz. lemon juice, 3/4oz. simple syrup, garnished with orange peel and maraschino cherry
- THE ROCHESTER ROCKER** 10
2 oz. Campari, 1oz. Konzelmann peach wine, 1oz Vodka, 3oz. house made lemonade, 1oz. grenadine, garnished with orange and lemon.

BEER MENU

- DOMESTIC BOTTLED BEER** 5.25
Budweiser, Bud Light, Blue, Canadian, Coors Light, O.V
- IMPORT BOTTLED BEER** 6
Heineken, Corona, Michelob Ultra
- DOMESTIC DRAUGHT** 16oz. 6.75 20oz. 7.75 Pitcher 18
Budweiser, Bud Light
- IMPORT DRAUGHT** 16oz. 7.25 20oz. 8.25 Pitcher 20
Okanagan, Triple Bogey, Rolling Rock, Roatating Craft Draught
- RED TREE LAGER** 16oz. 6.25 20oz. 7.25 Pitcher 16

BAR MENU

- WELLS (1oz.)** 5.50
Banff Vodka, Canadian Club Whiskey, Bombay Gin, Bacardi White Rum, Captain Morgan Spiced Rum
- PREMIUM (1oz.)** 6.25
Tanqueray Gin, Crown Royal, Malibu Rum, Jack Daniels, Jack Honey, Makers Mark, Woodford Reserve, Drambuie, Jameson Irish Whiskey, Grand Marnier, Disaronno, Baileys, Kahlua, Cherry Whiskey, Sauza Gold, Jagermeister, Sambucca
- ULTRA PREMIUM (1oz.)** 9
Grey Goose, Patron Silver, Courvoisier, Remy
- COOLERS (1oz.)** 6
Breezers, Smirnoff Ice, Twisted Tea, Bacardi Orange

APPETIZERS

- BROCCOLI FRITTERS** 13
Tempura fried florets topped with smoked cheddar, jalapeno aioli and herbs
- ROASTED CAULIFLOWER** 14/18
Roasted until golden brown, stuffed with mozzarella cheese topped with parmesan cheese, spinach pesto, creamy garlic sauce, pomegranate seeds and toasted nuts
- CALAMARI** 15
Corn dusted with hot peppers topped with a caper lemon aioli, dill and lemon
- NACHOS** 14
House fried corn tortillas, topped with cheddar cheese, refried beans with lettuce, pico de gallo, guacamole, pickled jalapenos, sour cream and cilantro
Add Chicken 4 • Add Pork 4 • Add Tofu 4
- WINGS** 14
Choice of sauce mild, medium, hot, honey garlic, cajun, magic dust, weekly feature with crudite
- TRUFFLE PARMESAN FRIES** 8
House cut fries topped with truffle oil, parmesan with mayo
- PARKSIDE QUESO** 15
A mix of mozzarella cheese, mortorely jack and american cheddar, mexican beef, mushrooms, jalapenos and tomatoes with soft and fried tortillas
- PERCH TACOS** 16
3 flour tortillas, lemon aioli, pickled red onion, radish, cilantro, guacamole served with hot sauce
- DEVILED EGGS** 5
Best deviled eggs ever, house secret, 2 to an order
- PANKO GOAT CHEESE** 15
Roasted beets, friske greens tossed in a creamy red wine dressing, pickled red onions accompanied by thick cut toasted bread
- POTATO SKINS** 12
Hollowed out baked potatoes, stuffed and topped with bacon lardons, cheddar cheese, sour cream, green onions and baked
- MUSSELS** 15
A pound of fresh FEI mussels steamed with your choice of white wine pesto, tomato and herbs or beer and bacon served with toasted bread

SANDWICHES

All sandwiches served with your choice of side. All sandwiches available on:
Gluten Free Bread or Bun 2 12" Sundried Tomato Wrap 1 Lettuce Wrap 1
Upgrade to a Signature Side 2.50

- RP CLUB** 15
3 pieces of thick cut bread, house roasted chicken, bacon, lettuce, tomato, cheddar, house mayo and pickle
- BEEF AND CHEDDAR** 16
Thick cut bread, house roasted beef, cheddar, caramelized onions, roasted garlic aioli, lettuce, tomato and pickle
- PULLED BBQ KING** 16
Shredded and roasted king oyster mushrooms, homemade BBQ sauce, coleslaw and pickle
- REUBEN** 14
Thick cut rye bread, house made Russian dressing, swiss cheese, house sauerkraut and corned beef with pickle
- FRIED CHICKEN** 15
House brined, breaded and fried chicken breast, seasoned, naked or sauced in the sauce of your choice, topped with house made pickles, lettuce, tomato and mayonnaise

BURGERS

All burgers served with your choice of side. All burgers available on:
Gluten Free Bread or Bun 2 12" Sundried Tomato Wrap 1 Lettuce Wrap 1 Double Patty 5
Upgrade to a Signature Side 2.50

- CLASSIC** 10
Lettuce, tomato, red onion and pickle
Add Bacon 1.50 • Add Cheddar 1.50
- TRUFFLE** 15
Sautéed mushrooms, brie cheese, prosciutto and truffle aioli
- FIRE HOUSE** 14
Pickled jalapenos, pickle, suicide sauce, spicy aioli, onion rings and smoked cheddar
- APPLE SNACK** 13
Lettuce, granny smith apple, salted caramel, bacon and cheddar
- VEGGIE** 15
House made veggie burger topped with all the classic fixings
- WEEKLY CREATION**
Chef's weekly creation

SALADS

Add a Grilled or Crispy Chicken Breast 7 Add 7oz Salmon 9 Add Shrimp (5 Pcs) 8

- HOUSE** 6/12
Creamy house dressing, mix of greens, pickled red onions, tomatoes, cucumber, radish, toasted pumpkin and sunflower seeds, parmesan and croutons
- CAESAR** 6/12
House made dressing, fried caper berries, parmesan strips, house croutons, bacon lardons and lemon
- WALNUT GOAT** 7/13
Cranberry dressing, goat cheese, dried cranberries, candied walnuts over mixed greens
- PARKSIDE WEDGE** 6/11
Garlic ranch dressing, bacon lardons, tomatoes, pickled red onions, cucumbers, smoked cheddar and radish
- COBB** 14
Creamy red wine house dressing, mix of greens, hard boiled egg, ham, cheddar, cucumber, tomato, chicken and herbs

ENTREES

- SALMON** 22
7oz crispy skin over barley and seasonal vegetables served with romesco sauce and herbs
- PERCH AND CHIPS** 21/29
Corn dusted, house french fries, coleslaw, house tartar sauce with pickle
- N.Y. STEAK** 28
10 oz AAA angus center cut striploin, mashed potatoes, vegetables and red wine mushroom bordelaise sauce
- CHICKEN SUPREME** 23
Stuffed with prosciutto, smoked cheddar and spinach, topped with a garlic cream sauce, house seasonal vegetables and potato
- CHICKEN PARMESAN** 20
House brined and breaded chicken breast, topped with tomato sauce, mozzarella baked and served over linguine
- CHICKEN TETRAZZINI** 18
Creamy garlic alfredo with bell peppers, mushrooms, parmesan, linguine noodles and herbs
- SPICY SEAFOOD PASTA** 19
Creamy blush sauce with a hint of spice, crispy bacon, spinach, tomatoes with mussels and shrimp, served with linguine
Gluten Free Pasta 2

SIDE DISHES

HOUSE CUT FRENCH FRIES 4 • SOUP 2.50
MASHED POTATOES 2.50 • BAKED POTATO 2.50
VEGETABLES 2.50 • HOUSE SALAD 2.50

SIGNATURE SIDES

CHILI CHEESE FRIES 6.50 • ONION RINGS 5.50
LOADED BAKED POTATO 5.50
SWEET POTATO STRINGS 5.50 • POUTINE 6.50
CAESAR OR WALNUT GOAT CHEESE 5.50

KIDS MENU

Includes choice of side
(Gelato or Root Beer Float 2)
Upgrade to a Signature Side 2.50

CHICKEN FINGERS 10
MAC AND CHEESE 10
CLASSIC 4 OZ BURGER 10
PERCH AND CHIPS 10
VEGGIE KABOB 10
GRILLED CHEESE 10

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