



## APPETIZERS

### Deviled Eggs - \$5

A favourite and house secret, two per order.

### Truffle Fries - \$8

House cut fries topped with truffle oil, and parmesan with mayo.

### Dips and Things - \$10

Veggies, tri-colored nacho chips, guacamole, French onion dip, and hummus.

### Cheesy Garlic Bruschetta Sticks - \$12

### Sweet Potato Skins - \$13

Hallowed out baked sweet potatoes, stuffed, topped with bacon lardons, cheddar cheese, sour cream, green onions, and baked.

Or cheese sauce, garlic shrimp, bacon and cheddar *add \$4*

### Broccoli Fritters - \$13

Tempura fried florets topped with smoked cheddar, jalapeño aioli, and herbs.

### Nachos - \$14

House fried corn tortillas, topped with cheddar cheese, refried beans, lettuce, pico de gallo, guacamole, pickled jalapeños, sour cream, and cilantro. Add Beef, Chicken, Pork, Tofu \$5 each

## SANDWICHES

### Tuna Melt - \$13

Classic tuna salad, greens, cream cheese and cheddar.

### Reuben - \$14

Thick cut rye bread, house made Russian dressing, swiss cheese, house sauerkraut, and corned beef.

### RP Club - \$15

3 pieces of thick cut bread, house roasted chicken, bacon, L.T., cheddar, and house mayo.

### Fried Chicken - \$15

Chicken parmesan sandwich, pesto mayo, greens, and balsamic.

## BURGERS

### Classic - \$10

Lettuce, tomato, and onion.

Add bacon or cheddar \$1.50 each

### Apple Snack - \$13

Granny smith apple, lettuce, salted caramel, bacon, and cheddar.

### Fire House - \$14

Pickled jalapeños, pickle, suicide sauce, spicy aioli, onion rings, and smoked cheddar.



### Roasted Cauliflower - \$14/19

Roasted until golden brown, stuffed with mozzarella cheese, topped with parmesan cheese, spinach pesto, creamy garlic sauce, pomegranate seeds, and smoked nuts.

### Wings - \$14/15.50 with handful of fries

Choice of sauce: mild, medium, hot, honey garlic, cajun, magic dust, weekly feature with crudite.

### Mussels - \$15

A pound of fresh PEI mussels steamed with your choice of white wine pesto, tomato and herbs or Thai coconut curry. Add personal fries and salad \$5

### Parkside Queso 2.0 - \$15

Mix of mozzarella cheese, monterey jack, american cheddar, Mexican beef, mushrooms, jalapeños, tomatoes, topped with guacamole, sour cream, and Pico de Gallo, served with soft and fried tortillas.

### Perch Tacos - \$16

3 flour tortillas, roasted pineapple salsa, greens, guacamole, pickled red onions, radish, and spicy mayo.

### Calamari - \$16

Pineapple cut squid, corn dusted, flash fried with tentacles, banana peppers, served on greens with dill, lemon, and a trio of sauces.

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### Chicken Salad BLT - \$15

Roasted chicken salad, lettuce, tomato, onion and bacon.

### Patty Melt - \$16

Thick cut bread, 6oz burger, cheddar, caramelized onions, French onion spread on grilled rye bread, with swiss cheese.

### Perch Po Boy - \$16

3 perch butterflies, lemon dill aioli, lettuce, and tomato.

*All served with your choice of side and pickle spear.*

*Upgrade to a Signature Side \$2.50*

*Add avocado to any sandwich \$1*

*All sandwiches available on: Gluten free bread or Bun \$2*

*Sundried tomato wrap \$1 • Lettuce wrap \$1*

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### Truffle - \$15

Sautéed mushrooms, brie cheese, prosciutto, arugula, and truffle aioli.

### California - \$15

Beef patty, garlic shrimp, roasted pineapple salsa, guacamole, lettuce, tomato, spicy mayo, and feta.

*All served with your choice of side and pickle spear.*

*Upgrade to a Signature Side \$2.50*

*All burgers available on: Gluten free bread or Bun \$2*

*12" Sundried tomato wrap \$1 • Lettuce wrap \$1*

*Change to a Beyond Meat Patty® \$2*

**SIDE DISHES \$4** House cut French fries • **\$2.50 each:** Personal size French fries • Soup  
Mashed potatoes • Baked sweet potato • Vegetables • House salad

**SIGNATURE SIDES \$6.50 each:** Chili cheese fries • Poutine • **\$5.50 each:** Onion rings

Loaded baked sweet potatoes • Root vegetable fries

Caesar, Walnut goat cheese or Greek salad



# SOUPS & SALADS

Daily Soup - Cup \$2.50 • Bowl \$5

Portuguese Soup - Cup \$2.50 • Bowl \$5  
Hot sausage, carrot, celery, onion, potato, cabbage, tomato, kidney beans, and noodles.

Chili - \$6  
Everything but the beans, topped with sour cream, cheddar, green onions, served with nacho chips.

House - \$6/12  
Creamy house dressing, mix of greens, pickled red onions, tomatoes, cucumber, radish, toasted pumpkin and sunflower seeds, parmesan, and croutons.

Caesar - \$7/13  
House made dressing, fried caper berries, parmesan strips, house croutons, bacon lardons, and lemon.

# ENTREES

Sausage & Peppers Mac and cheese - \$18  
4 cheese sauce, elbow macaroni, spicy sausage, with herbed panko crust.

Chicken Tetrzinni - \$18  
Creamy garlic alfredo, bell peppers, mushrooms, parmesan, linguine noodles, and herbs.

Seafood Pasta - \$19  
Creamy blush sauce with your choice of spice, crispy bacon, spinach, tomatoes, mussels, shrimp, served with linguine. Heat scales 0-5 • *Gluten free pasta* \$2

Chicken Parmesan - \$20  
House brined and breaded chicken breast, topped with tomato sauce, mozzarella, baked, and served over linguine.

Perch & Chips - \$21/29  
Corn dusted, house french fries, coleslaw, house tartar sauce with pickle.

# VEGETARIAN & GLUTEN FREE

Beyond Meat Patty® Burger  
Add \$2 to any burger on our menu.

Vegetable Hoagie - \$13  
Hummus, pesto, tahini, roasted eggplant, roasted red peppers, herbs, roasted portobello mushroom, and feta.

Loaded Sweet Potato Bowl - \$14  
Roasted sweet potatoes chunks, chick peas, lemon garlic tahini, hummus, citrus, seeds, feta, avocado, and herbs.

Bruschetta Portobello Mushroom Cap - \$14  
Roasted portobello mushroom, bruschetta mix, mozzarella, basil, balsamic reduction, greens, and parmesan.

Walnut Goat - \$7/13  
Cranberry dressing, goat cheese, dried cranberries, and candied walnuts over mixed greens.

Greek Salad - \$7/13  
Greens, tomato, cucumbers, red onion, kalamata olives, feta, and creamy herbed dressing.

Chefs Salad - \$15  
Creamy red wine house dressing, mix of greens, deviled eggs, ham, cheddar, cucumber, tomato, chicken, and herbs.

Add grilled or crispy chicken breast \$7  
7oz. Salmon \$9 • Shrimp (5 Pcs) \$8

Salmon - \$23  
7oz. with crispy skin, over herbed quinoa salad, seasonal vegetables, romesco sauce, and herbs.

Chicken Supreme - \$24  
Stuffed with prosciutto, smoked cheddar, spinach, topped with garlic cream sauce, house seasonal vegetables, and potato.

Braised Beef - \$27  
Slow braised red wine beef, mashed potatoes, and oka raclette cheese.

N.Y. Steak - \$29  
10 oz. AAA angus center cut striploin, mashed potatoes, vegetables, red wine mushroom borderlaise sauce or creamy peppercorn sauce with café de paris butter.

Add a garlic cheesy bread stick \$1

Kale Quinoa Salad - \$15  
Goat cheese, roasted eggplant, tomatoes, kalamata olives, pickled red onions, nuts, and apples.

Weekly Cauliflower Crust Pizza - \$16

Primavera Pasta - \$17  
Gluten free penne, broccoli, roasted tomatoes, garlic, eggplant, peppers, mushrooms, in a tomato pesto sauce.

Poached Salmon - \$18  
Celery and kale salad, lemon herb dressing, fried capers, and parmesan.

Thai Vegetable Coconut Curry - \$20  
Tofu, carrots, broccoli, sweet potatoes, peppers, kale, cauliflower, in a red Thai coconut curry sauce.  
Heat scales 0-5

**\$10** KIDS MENU

- Mac and cheese
- Chicken fingers
- Cheese burger
- Perch
- Grilled cheese

Includes choice of side, toy, drink and dessert.



**ROOM FOR DESSERT?**  
Ask us about dessert options.



### Tequila Basil - \$10

1oz. Tequila, ½ oz. Grand Marnier, 1oz. house made lemon juice, 1oz. pineapple juice, garnished with basil, and orange slice.

### Tom Collins - \$10

2oz. Gin, 1oz. lemon juice, 1oz. simple syrup, grenadine, maraschino cherry, and lemon to garnish.

### Spiked Arnold Palmer - \$10

2oz. Spiced Rum, house made lemon juice and sweetened earl grey tea, soda, and lemon to garnish.

### Messy Nessy - \$10

2oz. Vodka, 1oz. pineapple juice, 1oz. lemon juice, 2oz. cranberry juice, 7-up®, grenadine, and cherry to garnish.

### Pimm's Cup - \$12

3oz. Pimm's, 1oz. Gin, 4oz. gingerale, ½ oz. lemon juice, ½ oz. simple syrup, garnished with mint, orange, and cucumber.

### Whisky Smash - \$12

2oz. Whiskey, 1oz. lemon juice, 1oz. simple syrup, mint, and lemon to garnish.

## SPIRITS & COOLERS

### 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, Macallan Gold, Glenfiddich 12yr.

### Coolers - \$6

Smirnoff Ice, Twisted Tea, Somersby, Bacardi Orange Breezers.

## BEER

### Import Bottled Beer - \$6

Heineken, Corona, Michelob Ultra

### Domestic Bottled Beer - \$5.25

Budweiser, Bud Light, Blue, Canadian, Coors Light, O.V.

### Domestic Draught

16oz. \$6.75

20oz. \$7.75

Pitcher \$18

Bud Light

### Import Draught

16oz. \$7.25

20oz. \$8.25

Pitcher \$20

Alexander Keith's I.P.A., Shock Top

### Craft Draught

16oz. \$6.25

20oz. \$7.25

Pitcher \$16

Franks Old Comrade, Straight Up Lager, Triple Bogey







## WHITE WINE

	6oz. Glass	Bottle
<b>Pelee</b> Pinot Grigio, Local	\$7	\$28
<b>Sprucewood</b> Riesling, Local	\$9	\$32
<b>Konzelmann Peach Wine</b> Niagara	\$9	\$36
<b>Hayes Valley</b> Chardonnay, California	\$10	\$38
<b>Loveblock</b> Sauvignon Blanc, New Zealand	\$11	\$42

## RED WINE

<b>Pelee</b> Cabernet Sauvignon, Local	\$8	\$30
<b>Sprucewood</b> Pinot Noir, Local	\$9	\$32
<b>Tin Roof</b> Merlot, California	\$9	\$36
<b>Heartland</b> Shiraz, Australia	\$11	\$42
<b>Hayes</b> Cabernet Sauvignon, California	\$46	
<b>McManis</b> Petit Syrah, California	\$50	

## RESERVE LIST

*Small quantities available throughout the season.*

<b>Justin</b> Cabernet Sauvignon, California	\$90
<b>Virna</b> Barolo, Italy	\$110
<b>Whitehall Lane</b> Cabernet Sauvignon, California	\$120
<b>Nicolis</b> Amarone Valpolicella, Italy	\$130
<b>Adaptation</b> Cabernet Sauvignon, California	\$170

