



Chef's Fresh Sheet & Daily Specials

Chef's Mussels* 15

A pound of steamed mussels tossed in Chef's choice sauce of the day and served with garlic toast.

Chef's Prawns 16

Chef's daily choice of prawns and served with garlic toast.

Zucchini Sticks 11

House made and served with Ranch.

Fettucine Abruzzo 18

Fettucine made in a style common of the Italian region of Abruzzo, with olive oil, bacon, garlic, fresh tomatoes, arugula and fresh Parmesan. Served with garlic toast.

Available after 4 pm

Pesto Chicken Ciabatta 20

Grilled chicken breast topped with pesto, roasted red peppers, arugula, garlic aioli and mozzarella cheese on a ciabatta bun. Served with choice fries, salad or soup.

Dessert Choices – Save a little room!

Decadent Multi-layered Chocolate Cake (10), Tiramisu (8), or Carrot Cake (6)

DAILY “WEEKDAY” SPECIALS – All Day

MONDAYS: Cheeseburger & a Beer (20 oz pint) \$20

TUESDAYS: Personal Size Pizza & a Beer (20 oz pint) \$16

WEDNESDAYS: Schnitzel Burger (Schnitzel, marinara, mozzarella, mixed greens and tomato on a Peasant bun) **served with choice of fries, soup or salad. \$16**

THURSDAYS: 6 oz Steak Sandwich and Fries \$18

FRIDAYS: All You Can Eat Fish & Chips \$20

**Limited product availability, please check with your server. **

** Dine-in only, unless otherwise specified. * See regular menu for additional items * All prices before tax * 18/05/22*



* Sunday Brunch *

Available every Sunday from 10am to 12 pm.
Regular & Special Menus also available after 11:30am

Traditional Eggs Benedict \$15

Traditional “eggs benny” with two poached eggs, ham on English muffin and topped with hollandaise sauce. Served with hash browns.

Blackstone Benny \$15

Two poached eggs, bacon and tomato on English muffin, topped with hollandaise. Served with hash browns.

Seafood Benny \$17

Two poached eggs, smoked salmon and prawn on English muffin, topped with hollandaise and capers. Served with hash browns.

Veggie Benny \$15

Two poached eggs, grilled spinach, caramelized onion, slice tomato and avocado on English muffin topped with hollandaise. Served with hash browns.

Traditional Breakfast \$13

Two eggs (*any style*), choice of (*bacon, sausage or ham*), and served with hash browns and toast (*choice of sourdough or multigrain*).

Huevos Rancheros \$16

Slightly fried, two corn tortillas, cheese, refried beans, two fried eggs (*sunny side up*), crumbled feta, house-made pickled onion, jalapeño, cilantro garnish and served with house-made Pico de Gallo, avocado and hash browns.

Omelettes

All omelettes are made with three eggs, cheese and served with hash browns and toast.

Choice of:

* Ham & Cheese \$14

* Veggie \$14

(tomatoes, green and red peppers, mushrooms, onions)

* Denver \$15

(ham, green pepper, green onion, tomato)

Cinnamon Bun French Toast \$14

A traditional cinnamon bun, cut and dipped in egg wash, just like traditional French toast. Served with two eggs (*any style*) and sausage.

Pancakes \$8

Three pancakes served with syrup.

Sides to Add:

* Bacon (3) \$4.50

* Sausage (2 “bangers”) \$5

* Ham (2) \$3

Sunday Brunch Mimosas (5 oz) \$5.25

Champagne with a splash of flavor choice.
Ask your Server.

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