

APPETIZERS

- SLOW ROASTED FRENCH ONION SOUP** 12
A classic version with onions, fresh herbs, a splash of red wine & crostini topped with Swiss cheese and parmesan cheeses.
- BRUSCHETTA FLATBREAD** 15
Fresh Roma tomatoes, Bermuda onions, vegan pesto & fresh basil on Baked Flatbread. Add feta \$4.00
- CALAMARI** 18
Lightly dusted with jalapenos and banana peppers, deep fried crispy and served with Chipotle aioli on a bed of romaine.
- COCONUT SHRIMP** 17
House made butterflied tiger shrimp, dredged in batter, and crusted in shredded coconut. Deep fried crisp and served with Thai sweet chili sauce.
- CRAB CAKE** 14
Served with citrus greens and chipotle aioli.
- APPY NACHOS** 14
Tortilla chips topped with mixed cheddar, tomatoes, onions, bell peppers, jalapenos and topped with shredded lettuce. Served with a side of salsa and sour cream.
Add Chicken \$6 Add Chili \$4
- BAKED BRIE** 18
Baked and topped with warm triple berry compote.
Served with garlic toast.
- MUSSELS** 18
PEI mussels sautéed in a white wine and garlic cream sauce, with Bermuda onions Provençale. Served with garlic toast.
- SHRIMP GRATINEE** 16
Baked tiger shrimp in herb garlic butter, topped with marble cheddar and seasoned Panko crumbs. Served with garlic toast.
- MUSCARGOT** 18
Fresh mussels, crabmeat stuffed mushroom cap and tomato concasse baked in herb garlic butter, topped with melted cheese. Served with garlic toast.
- HUMMUS AND FLATBREAD** 18
Vegan pesto flatbread with hummus, goat cheese, diced tomatoes, Bermuda onions, fresh basil, and romaine hearts.
- CRISPY ARTICHOKEs** 16
Panko crusted deep fried crispy artichokes.
Served with hummus on bed of romaine
- SAUTEED GARLIC SHRIMPS** 17
With scallions, tomato concasse, sundried tomatoes in chardonnay garlic cream, Served with garlic toast.

fresh cut fries or garden salad.

- CHIPOLTE ONION BURGER** 19
8oz of seasoned 100% lean ground beef topped with onion rings, coleslaw, and chipotle aioli.
Served on a toasted brioche bun.
- WHISKEY IRISH CHEDDAR BURGER** 19
8oz of seasoned 100% lean ground beef glazed with whiskey BBQ sauce and topped with Guinness Irish cheddar cheese and bacon. Served on a toasted brioche bun.
- STEAK SANDWICH** 19
5oz hand cut AAA Striploin, with sautéed onions, mushrooms and melted Swiss cheese, with lettuce and tomato.
Served on a toasted ciabatta bun.
- TRADITIONAL REUBEN** 17
Tender shaved corned beef, Swiss cheese, and sauerkraut, piled on toasted rye. Served with Dijon mustard and Kosher pickle.
- THAI CHICKEN WRAP** 17
Grilled chicken breast, Napa cabbage, julienne carrots, and celery with a seasoned Thai sauce, wrapped in a warm flour tortilla. Served with Sesame Thai dipping sauce.
- BLACKENED CHICKEN CAESAR WRAP** 17
Filled with grilled chicken breast, applewood smoked bacon, shredded parmesan cheese, romaine hearts, and creamy house made Caesar dressing.
- REGAL PLANT BURGER** 20
Beyond Meat Plant Burger with pesto, sundried tomatoes, and arugula lettuce, on a Vegan Multi Grain Gluten Free Bun.
- DOGHOUSE** 17
Grilled chicken breast, peameal bacon, applewood smoked bacon, lettuce, tomato, and herb roasted red pepper aioli.
Served on a toasted brioche bun.
- CHIPOTLE CHICKEN WRAP** 17
Grilled chicken breast, peameal bacon, applewood smoked bacon, mango jalapeno coleslaw and chipotle aioli.
- ST BERNARD** 18
Shaved house roasted AAA roast beef layered with sauteed mushrooms, caramelized onions, and Swiss cheese.
Served on toasted ciabatta bun with au jus for dipping.
- ROYAL PUB BURGER** 16
8oz of seasoned 100% lean ground beef with lettuce, onions, tomato, and pickle. Served on a toasted brioche bun.
- KOREAN BBQ BRISKET SANDWICH** 18
Korean BBQ beef brisket, braised for hours, with caramelized onions, and jalapeno coleslaw. Served on toasted ciabatta bun.

SALADS

Sandwiches & Burgers served with a choice of

CLASSIC CAESAR

Small 8 Large 12

Crisp romaine tossed in our house made creamy garlic dressing, with house baked croutons and parmesan cheese.

GREEK SALAD Small 10 Large 16

Greek feta, kalamata olives, red onions, bell peppers, cucumber, tomato on a bed of romaine and drizzled with EVOO and oregano.

TROPICAL CHICKEN SALAD 18

Mixed greens with grilled chicken breast, mandarin oranges, red onions, bell peppers, cucumber, tomato, and goat cheese tossed with citrus vinaigrette.

COBB SALAD 19

Grilled chicken breast, applewood smoked bacon, boiled egg, tomato, crumbled bleu cheese and avocado on a bed of crisp romaine. Served with your choice of dressing

CRANBERRY ROCKET SALAD 17

Arugula, walnuts, sundried cranberries, Chef Tul Tul's raspberry vinaigrette, cherry tomatoes, and crumbled goat cheese.

WINGS

A generous pound of seasoned wings, deep fried golden brown served with carrot sticks, and bleu cheese dip. 16

PASTA

BRISKET MAC AND CHEESE 21

Macaroni pasta baked with beef brisket and bacon, tossed in creamy cheese sauce. Topped with panko and parmesan cheese.

CAJUN LINGUINI 24

Tiger shrimps, Italian sausage and chicken breast are tossed in our House made fiery tomato Cajun cream sauce and tossed with linguine noodles. Topped with parmesan cheese.

CHICKEN PENNE CARBONARA 24

Penne noodles tossed with chicken breast, mushrooms, bacon, and herbs in our rich cream sauce.

ANGEL HAIR NEOPOLITANA 20

Fresh capellini noodles tossed with vegan pesto, sundried tomatoes, roasted red peppers, grape tomatoes, wilted baby spinach, oregano, and herbs in our chardonnay olive oil sauce.

BUTTERNUT SQUASH RAVIOLI 24

Tossed with caramelized onions, shitake mushrooms, roasted red peppers, wilted baby spinach and pesto garlic cream.

LINGUINI BOLOGNESE 24

Tossed with mushrooms, onions, bacon, and tomatoes.

OPEN WATERS

CLASSIC FISH & CHIPS 19.25

OUR #1 SELLING MENU ITEM YEAR AFTER YEAR

Wild Caught Haddock dipped in our House made beer batter, deep fried golden crisp. Served with House made coleslaw, tartar sauce and fresh cut fries.

HADDOCK STACK SANDWICH 19

2 X Haddock filets are dipped in our House made beer batter, deep fried golden crisp, with House made coleslaw, tartar sauce and fresh cut fries. Served on a toasted brioche bun.

CLASSICS

NEW YORK STEAK FRITES 32

10oz AAA hand cut striploin char grilled to your liking and topped with herb butter. Served with garlic frites.

SCHNITZEL 19

Hand cut tenderized pork loin, lightly breaded and fried golden brown. Served with mashed potatoes, gravy, and braised red cabbage.

ST LOUIS CUT GUINNESS BBQ RIBS 26

Braised for hours, fall-off-the-bone tender and savory side ribs, served with fresh cut fries and coleslaw.

VEAL PARMESAN 24

Tender veal cutlet breaded and topped with herb tomato sauce and baby mozzarella cheese. Served with linguini marinara

COTTAGE PIE 17

Lean ground beef with celery, onions, carrots, peas and sweet corn simmered in our herb beef broth and topped with mashed potatoes, then baked. Served with mixed greens or fresh cut fries.

GUINNESS STEAK AND KIDNEY PIE 18

Tender steak, onions and kidneys topped with a puff pastry, then baked. Served with mixed greens or fresh cut fries.

LIVER AND ONIONS 18

Tender baby beef liver sautéed with applewood smoked bacon and caramelized onions. Served with mashed potatoes and gravy with seasonal vegetables.

BANGERS & MASHED 16

Traditional Pub fare of local Ontario sausages made with a traditional English recipe, served with Guinness caramelized onions, mashed potatoes, and gravy.

ROAST BEEF YORKIE 22

Slow roasted roast beef stuffed into Yorkshire pudding topped with beef gravy. Served with mashed potato, gravy, and peas