

GOURMET WINGS

Your choice of mild, medium, hot, suicide, curry butter, Canadian maple syrup and bacon, chipotle and lime with coconut scallion aioli, Cajun garlic and BBQ, and Guinness BBQ and pretzel

10

BRUSCHETTA

Grape Tomato, Basil, crumbled Feta, and Balsamic Reduction drizzle

8

DUO OF HUMMUS

Roasted Red Beet hummus and Jalepenos and Cilantro hummus served with toasted Ciabatta and Naan

10

SALMON BITES

Deep fried and drizzled with Coconut Scallion Aioli and served with a Red Onion Vinaigrette for dipping

13

DUO FRITES

Hand cut and Sweet Potato Frites served with a trio of Cilantro, Fire-Roasted Red Pepper, and Apple Cider Aioli

8

PORK BELLY

Tender Pork Belly slow braised for 10 hours sitting atop sweet and sour pickled Beets and topped with homemade Apple Sauce

10

CALAMARI

Deep fried golden brown and served with a trio of sauces for dipping: Sriracha Aioli, Hoison Ginger, and Curry Aioli

12

CHICKEN SPEARS

Grilled Chicken breast, triple Cheese and our homemade smoked Chili wrapped in a tortilla and deep fried golden brown. Served with our secret Vicar's dip

10

GOURMET NACHOS

Multi-coloured tortillas and Chorizo Chili with an array of home-made garnishes

16

CHEF'S CUTTING BOARD

A hand selected assortment of cheeses, cured meats, spreads, and accompaniments.

15

SEASONAL SOUP

Roasted Red Pepper and Tomato soup with Chipotle Crème Fraiche and Scallion Oil

7

FRENCH ONION

Traditional French Onion soup with a Puff-Pastry crust, melted Provolone, and a Parsley Pesto

8

HOUSE SALAD

Mixed greens tossed in Balsamic dressing and topped with marinated Tomatoes, roasted Red Onions and Peppers

7

TOMATO SALAD

Mixed greens tossed in Balsamic dressing and topped with marinated Tomatoes, crumbled Feta, and Balsamic Reduction

8

WATERMELON SALAD

Mixed greens tossed in Lemon Vinaigrette and topped with fresh Watermelon slices, crumbled Goat's Cheese, roasted Red Onions, Walnuts and drizzled with Balsamic Reduction

11

ROASTED BEET SALAD

Roasted Beets, Green Apple, Spiced Walnuts, and Red Onion served atop Fresh Greens with Apple Cider Vinaigrette

11

CAESAR SALAD

Crispy Romaine lettuce tossed in our authentic homemade Caesar dressing and topped with crispy Parmesan, Pancetta, and roasted Garlic Ciabatta Crostini

8 / 12

VICAR'S BURGER

Half-A-Pound homemade Beef Burger, Aged Cheddar, Mustard Mayonnaise, topped with Lettuce, Onion, Tomato and Pickle.

13

GRILLED CHICKEN SANDWICH

Caramelized Peaches, Goat's Cheese, sautéed Leeks and roasted Red Pepper Aioli served on a toasted Ciabatta bun

12

SHAVED PRIME RIB BEEF DIP

Slow roasted Prime Rib, crispy Onion Strings, melted Provolone, and Aus Jus

14

DR. PEPPER PULLED PORK SANDWICH

Pulled Pork smothered in our Dr. Pepper BBQ sauce and topped with fresh coleslaw on a toasted Butter Ciabatta bun

14

DAILY QUICHE

Ask your server for today's Quiche

10

SALMON WRAP

Grilled Salmon, Apple-cider aioli, mixed Greens, Leeks, roasted Red Peppers and red Onions.

15

GOURMET FISH N' CHIPS

Fresh Canadian Pickerel, Hand cut Yukon Gold Frites, Homemade Lemon Dill Tartar. Panko-Dusted or Beer Battered

16

GOURMET MACARONI AND CHEESE

Pancetta, aged Cheddar, roasted Red Peppers, Leeks and Crispy Onion Straws

12

STEAK

8oz. Striploin grilled to perfection and served with roasted Garlic mashed Potatoes and seasonal Vegetables.

18

*Add a crumbled Blue Cheese Crust.....**3***

*Add sautéed Mushrooms and crispy Onion Strings....**4***

*Add Dill and Butter poached Shrimp.....**5***

MAHI-MAHI

6oz fillet of Sesame and Orange marinated Mahi-Mahi topped with fresh Pineapple Salsa and served over Scallion infused rice and seasonal Vegetables

21

POULTRY

Grilled Chicken Breast stuffed with caramelized Peaches and Goat's Cheese served on a bed of Lemon infused Risotto and drizzled with Balsamic reduction and Scallion Oil

18

LAMB

Grilled Lamb Sirloin brushed with Garlic Butter and topped with Cranberry Compote and crumbled Goat's Cheese. Served on a bed of Lemon infused Risotto and drizzled with Cranberry Coulis and Scallion Oil

19

PASTA

Capellini noodles tossed in a light Lemon, Garlic, and Dill sauce with roasted Mushrooms, Peppers, Onions, and Spinach

15

*Add Chicken.....**3** Add Shrimp.....**4***

For the Kids

MAC N' CHEESE

Homemade Cheddar Cheese Sauce with Macaroni Noodles.

8

GRILLED CHEESE

Served with our hand cut Frites and sliced Cucumber

8

SLIDER N' DOG COMBO

Mini hotdog and mini Cheeseburger served with our hand cut Frites and sliced Cucumber

8

CHICKEN FINGERS

Home-made Panko breaded Chicken strips and our hand-cut Frites. Served with your choice of Ranch or Plum sauce

8

ALL CHILDREN'S ITEMS INCLUDE A BEVERAGE

Weekend Breakfast

TRADITIONAL BREAKFAST

Your choice of Bacon, Sausage, or Ham with two Eggs prepared to your liking. Served with our homemade Home-fries and Toast.

10

PLOUGHMAN'S BREAKFAST

Bacon, Sausage, AND Ham with two Eggs, homemade Home-Fries, Beans, Tomato, and Toast.

13

EGGS BENEDICT

Served with our delicious home-made Hollandaise sauce, Home-Fries, and Tomato.

10

WESTERN SANDWICH

A traditional Ham, Pepper, Egg, and Onion Western served between two pieces of toasted marbled Rye.

Served with Home-Fries and Tomato

10

FRENCH TOAST

Three slices of Texas White Bread seared in our French toast batter and served with three Sausages and Canadian Maple Syrup

7

MUSHROOM OMELETTE

Roasted Mushrooms, Spinach, and Goat's Cheese. Served with Home-Fries and toast.

10

HAM AND CHEDDAR OMELETTE

Ham, red Onions, and Cheddar Cheese. Served with Home-Fries and toast

10

SINNER'S BREAKFAST

Our Bacon, Egg, and Hollandaise smothered homemade Burger served with Home-Fries and deep-fried Pickles

15

Dessert

Local Stoney Creek favourite Punch Bowl Country Market has partnered with us so that we may provide you with the very best in old-fashioned quality baked goods. All Desserts are homemade and locally farmed from this region.

It doesn't get fresher than this...

DEVIL'S DELIGHT

Whipped Peanut Butter Cream encased in dark Chocolate topped with crushed roasted Peanuts

7

PUNCH BOWL PECAN PIE

A traditional Holiday favourite

6

GRANNY'S ORCHARD

Fresh local orchard Apples seasoned with Cinnamon and brown sugar in a flaky warm pie. Served with hand-churned Vanilla Bean Ice Cream and Caramel drizzle

6

VICAR'S CHEESECAKE

New York style Cheesecake with Passion-fruit and Peach glaze and Cranberry Coulis Drizzle

7