

DINNER MENU

This menu is available from 5:00 pm until 9:00 pm daily

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Montreal Poutine	16
Cheese curds & house-made gravy on French fries add bacon 3	
Chicken Fingers	22
Served with French fries and honey mustard or plum sauce	
Wings	22
Crispy chicken wings, tossed in your choice of honey garlic, sweet chili, BBQ or hot sauce add celery and blue cheese or ranch dip 3	
Chicken Quesadilla	29
Chicken, corn, peppers, green onion, mozzarella & Cheddar cheese, sour cream & salsa, served with your choice of French fries or house greens	
Dry Ribs	25
Tossed in salt & pepper	
Golden Calamari	29
Tossed with fresh dill & red onion, served with tzatziki dip	

House Soups & Greens

Tomato Soup	10
Served with garlic filone	
House Greens ✓ GF	22
Heritage mix, radish, carrot, cucumber tossed with your choice of apple cider or balsamic vinaigrette add grilled chicken 8 grilled salmon 10	
Harvest Salad ✓	25
Arugula, roasted beets, candied pecans, goat cheese, dried cranberries, and sliced pear, tossed in a maple-balsamic vinaigrette. add grilled chicken 8 grilled salmon 10	
Soup & Salad ✓	22
House green salad side with a cup of soup and garlic filone Sub for harvest salad 2	

Room Service Available - Menu items are available daily from 7:00 am – 1:00 pm & 5:00 pm - 9 pm, unless otherwise noted. All dishes are prepared to order. Gluten free and vegetarian options are available across our menu.

Burgers & Sandwiches

Crispy Chicken Sandwich	25
Breaded chicken breast served with honey mustard, coleslaw on a brioche bun sub for grilled or Cajun chicken add cheese 2 bacon 3 mushroom 2	
✓Vegetarian Burger	24
Black bean patty, lettuce, tomato, red onion, pickle, hummus & garlic aioli on a brioche bun add cheese 2 mushroom 2 fried egg 2.5	
The Edge Burger	27
8oz burger topped with lettuce, tomato, pickle & onion on a brioche bun add cheese 2 bacon 3 mushroom 2 fried egg 2.5	
Braised Beef Short Ribs French Dip	29
Slow braised beef short ribs on French baguette and Au jus add cheese 2	

Burgers & Sandwiches served with French fries or house greens - substitute with soup 2 | onion rings 4 upgrade to gluten free option 2

Mains & Pastas

Crab and Lobster Ravioli	39
Fresh crab and lobster ravioli tossed in a rich Alfredo sauce infused with garlic, butter, and Parmesan cheese.	
Roasted Butternut Squash Ravioli ✓	34
Roasted butternut squash-filled ravioli gently sautéed with butter and garlic and spinach in a light savory broth.	
Battered Fish & Chips	32
Beer battered Haddock served with coleslaw & tartar sauce add extra piece for 7	
Fettucine Bolognese	32
A rich blend of lean ground beef, parmesan cheese & basil. Served with garlic filone	
Penne Alfredo	32
Chicken, sautéed onion, peppers and mushroom with white creamy alfredo sauce and penne noodle sub for chorizo 2	
Beef Short Ribs	39
Slow-braised short ribs with seasonal vegetable, mashed potatoes, and beef jus	
Seafood Basket	34
Coconut shrimp, cod and scallops with French fries served with cocktail & tartar sauce	

✓ Vegetarian item

GF Gluten Free

Did you enjoy your meal? We would love to see your photos, please tag us



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