

SHAREABLES

SCAMPI PRAWNS **\$16.5**
Tiger prawns served sizzling in our house-made Sambuca chili butter; served with grilled focaccia bread.

GOMASHIO TUNA **\$17**
Sesame-crust ed Ahi tuna, seared rare and sliced thin, served with our house-made sesame lime sauce, finished with green onions.

SPICY COCONUT CREAM MUSSELS **\$23**
Mussels simmered in our house-made, spicy coconut cream sauce, finished with fresh cilantro and grilled focaccia bread.

SWEET POTATO FRIES **\$12**
A basket of fried sweet potatoes served with our house-made chipotle aioli to dip.

MEDITERRANEAN CRAB DIP **\$22**
A blend of rock crab, sun-dried tomatoes, roasted garlic, cream cheese and spices topped with pico de gallo; served with your choice of grilled pita or corn tortilla chips.

WARMED FOCACCIA BREAD **\$7**
Served with a blend of olive oil and balsamic vinegar.

MINI YORKIES **\$19**
Three Yorkshire puddings loaded with roast beef and hot gravy, finished with green onions.

KOREAN BBQ STEAK STRIPS **\$19**
Crispy-coated fried beef tenderloin strips tossed in sticky, sweet and savoury Korean BBQ sauce, finished with sesame seeds.

POUTINE **\$15**
Crispy-coated French fries tossed with cheese curds and smothered in hot beef gravy.

CALAMARI **\$20**
Crispy-fried lemon-pepper ed calamari with fresh jalapeños and red onion; served with cocktail sauce and creamy yogurt dill.

ROASTED VEGGIE FLATBREAD **\$17**
Garlic olive oil, roasted portobello mushroom, zucchini, red onion and bell pepper mix with roasted garlic, goat cheese and balsamic reduction.

CHICKEN BITES **\$18.5**
Panko-breaded, fried chicken breast bites with your choice of two dips: buttermilk ranch, red hot, honey hot, red hot beer-b-cue, beer-b-cue, plum, bleu cheese, honey dijon or southwest ranch.

Toss in sauce for \$1 extra | Add any dip for 0.50¢ extra

CHICKEN WINGS **\$20**
A pound of red hot, beer-b-cue, red hot beer-b-cue, honey hot, cajun, salt & pepper, garlic pepper or lemon pepper.

CRAIG STREET NACHOS **\$23**
House-fried corn tortilla chips, corn and black bean salsa, jalapeños, black olives and fresh pico de gallo baked with mozzarella and cheddar cheese; served with a side of salsa and sour cream.

ADD TO YOUR NACHOS: Cajun chicken \$9 | Mexi beef \$8
Sour cream \$4 | Guacamole \$4 | Salsa \$4

SOUP & SALAD

SOUP OF THE DAY \$9 | Please ask about our soup of the day.

BACON BUTTERNUT SQUASH SOUP \$9 | Creamy butternut squash soup with a hint of spice, maple and bacon.

FRENCH ONION SOUP \$15 | Savoury sautéed onions in our Prevost Porter beer-infused broth baked with a crostini, Parmesan and Swiss cheese.

GARDEN SALAD \$17.5 | Spring mix, carrots, tomatoes, beets and cucumbers with your choice of house-made creamy yogurt dill dressing, buttermilk ranch, Caesar, bleu cheese, sesame lime vinaigrette, balsamic vinaigrette, blackberry vinaigrette or spicy Southwest ranch.

CLASSIC CAESAR \$17.5 | Romaine lettuce tossed with house-made croutons and our signature Caesar dressing; topped with freshly shaved Parmesan cheese and black pepper.

GREEK-CAESAR \$21 | The perfect blend of bell peppers, red onions, Kalamata olives, tomatoes, feta cheese and cucumbers tossed in our house-made creamy Caesar dressing with croutons, romaine lettuce and shaved Parmesan cheese.

POACHED PEAR SALAD \$27.5 | Spring mix, tomatoes, goat cheese, candied walnuts, red onion, yam chips, house poached pear and our blackberry vinaigrette with your choice of chicken breast or sesame-crust ed tuna, seared rare.

TACO SALAD \$26 | Crispy romaine topped with corn tortillas, pico de gallo, corn and black salsa, shredded cheddar and mozzarella drizzled in our spicy Southwest ranch, topped with your choice of mexi ground beef or taco-spiced chicken, steak strips or sauteed vegetables.

ADD TO YOUR SALAD: Sautéed vegetables \$7 | Grilled prawn skewer \$9 | Mexi beef \$8 | Steak strips \$12 | Chicken breast \$9
Sockeye salmon \$16 | Gomashio-crust ed Ahi tuna \$14

BURGERS

Served on a toasted brioche bun with your choice of soup, house salad, Caesar salad or fries. Or upgrade to sweet potato fries \$2, French onion soup \$7 or poutine \$7

PORTOBELLO BURGER \$20 | Panko-breaded, deep-fried Portobello mushroom, goat cheese, beets, mixed greens and Jake’s lemon herb aioli.

CRISPY CHICKEN BURGER \$23 | Panko-breaded, fried chicken breast baked with mozzarella and cheddar cheese, finished with lettuce, tomato and chipotle aioli.

HOT NASHVILLE CHICKEN BURGER \$24 | Crispy-coated, fried chicken breast loaded with our house honey hot sauce, aged white cheddar, lettuce, dill pickles, tomato and mayo.

DELUXE BURGER \$21 | House-made beef patty, cheddar cheese, pickles, lettuce and tomato, dressed in mayo, mustard and red relish.

CRAIG STREET BURGER \$22 | House-made beef patty baked with aged white cheddar cheese and finished with crispy onions, chipotle aioli, lettuce and tomato.

JAKE’S GOURMET BURGER \$25 | The ultimate bacon, cheddar beef burger with sautéed onions and mushrooms, lettuce, tomato, pickles, mustard, mayo and red relish.

ADD: Bacon \$4 | Sautéed onions \$3 | Sautéed mushrooms \$3
Aged white cheddar cheese \$3 | Swiss cheese \$3 | Feta cheese \$4
Pickles \$2 | Red onions \$2 | Gravy \$3

WRAPS & SANDWICHES

Served with your choice of soup, house salad, Caesar salad or fries.
Or upgrade to sweet potato fries \$2, French onion soup \$7 or poutine \$7

PACIFIC COD WRAP \$23
Panko-breaded cod, tartar sauce, lettuce, tomatoes and mango salsa in a whole wheat flour tortilla.

RANCH CHICKEN WRAP \$23
Grilled chicken breast, bacon, mozzarella and cheddar cheese, lettuce and tomato with our house-made buttermilk ranch dressing in a whole wheat flour tortilla.

BLACKENED BEEF WRAP \$26
Slow-roasted sirloin beef, cajun spices, mushrooms and onions, aged white cheddar cheese and chipotle aioli wrapped in a whole wheat flour tortilla.

VEGGIE WRAP \$17
House-made creamy yogurt dill dressing, cucumber, tomato, red onion, pickle, shredded lettuce and nacho cheese wrapped in a whole wheat flour tortilla.

JAKE’S CLUB \$24
Ham, bacon, chicken, cheddar, lettuce and tomato on a toasted ciabatta bun with mustard and Jake’s lemon herb aioli.

LOADED VEGGIE SANDWICH \$17
Crunchy cucumber, tomato, red onion, Havarti cheese, leaf lettuce, alfalfa sprouts, and Jake’s lemon herb aioli on fresh sourdough bread.

TURKEY HAVARTI SANDWICH \$20
Roasted deli turkey, Havarti cheese, cucumber, tomato, alfalfa sprouts, leaf lettuce, mayonnaise and mustard on fresh sourdough bread.

PHILLY CHEESE STEAK \$25
Tenderloin steak strips, sautéed peppers and onions baked with aged white cheddar and chipotle aioli on a toasted hoagie bun.

BEEF DIP \$24
Slow-roasted sirloin beef piled on a toasted hoagie bun served with our house-made, porter-infused jus to dip.

TACOS

FISH TACOS \$21 | Three grilled flour tortillas stuffed with crispy cabbage slaw, cilantro crema, pan-seared taco-seasoned cod and mango salsa, finished with green onions.

TUNA TACOS \$21 | Three grilled flour tortillas stuffed with crispy cabbage slaw, cilantro crema, mango salsa and taco-seasoned Ahi tuna, seared rare, finished with green onions.

ADD A SMALL SIDE: French fries \$6 | House salad \$6 | Soup of the day \$6 | Sweet potato fries \$8

THIRSTY?

Try one of our fresh house brews or ask your server about our current feature beer on tap!

BOWLS

PENNE ALFREDO \$21 | Penne pasta noodles tossed with our house-made creamy alfredo sauce, finished with Parmesan cheese and served with a slice of grilled herb focaccia bread.

GINGER SOY SALMON BOWL \$27 | A grilled 6oz wild Sockeye fillet set atop rice pilaf and a stir-fry mix of bok choy, broccoli, carrots, bell peppers, and red onions in our house-made ginger soy sauce.

POKE BOWL \$24 | Ahi tuna, sushi rice, cucumbers, carrots, edamame beans and yam chips drizzled with our house-made unagi sauce, wasabi aioli and sesame seeds.

SPICY COCONUT ROASTED VEGETABLE PENNE \$22 | Roasted Portobello mushrooms, zucchini, onions and bell peppers in a spicy coconut cream sauce with penne pasta noodles and garlic toast.

KOREAN BBQ BEEF BOWL \$26 | Crispy-coated fried beef tenderloin strips tossed in sticky sweet Korean BBQ sauce served over sticky rice with sautéed peppers, bok choy, broccoli, carrots and onions, finished with sesame seeds.

THAI GREEN CURRY BOWL \$27 | Choice of steak, chicken or prawns sauteed with bok choy, broccoli, carrots, red onions, bamboo shoots and bell peppers simmered in our Thai green curry sauce, served over rice pilaf with pita bread.

ADD TO YOUR BOWL: Sautéed vegetables \$7 | Grilled prawn skewer \$9 | Mexi beef \$8 | Steak strips \$12 | Chicken breast \$9
Sockeye salmon \$16 | Gomashio-cruste Ahi tuna \$14

ENTRÉES

COD NEPTUNE \$28
Pan-seared cod topped with a shrimp and cream cheese Neptune, finished with green onions and served with seasonal vegetables and rice pilaf.

LEMON DILL SALMON \$30
Grilled Sockeye salmon fillet with crispy-fried capers and creamy lemon dill butter; served with seasonal vegetables and rice pilaf.

HUNTER PORK \$26
Panko-breaded, fried pork cutlet with rich mushroom and Dijon red wine gravy; served with mashed potatoes and seasonal vegetables.

CHICKEN LAFLEUR \$34
Grilled chicken breast topped with Tiger prawns, scallops and mushrooms sauteed in roasted garlic herb butter, served with mashed potatoes and seasonal vegetables.