

Appetizers

CHICKEN FINGERS & FRIES 18 
5 Chicken Fingers served with hand cut Kennebec fries, with your choice of either, Plum sauce or House-Made Honey Mustard sauce

HALLOUMI FRIES 17  
Fried panko breaded halloumi cheese with Chipotle lime aioli

JALAPENO POPPERS 17  
Cream Cheese and Cheddar stuffed Jalapeno Peppers, in a gluten free panko breading, fried until crispy. Served with Ranch dressing

BAKED SPINACH & ARTICHOKE DIP 18 
A creamy mozzarella and cream cheese blend with spinach and artichoke hearts. Served with tortilla chips and fresh warm naan

CHICKEN WINGS 17 
1 lb hand breaded Wings tossed in your choice of sauce and served with ranch for dipping. Teriyaki, Caribbean Jerk, Salt and Pepper, Barbecue, Signature House-Made Hot Sauce

POUTINE 14  
ADD PULLED PORK +6, ADD BACON +4, ADD BUTTERMILK FRIED CHICKEN +6
House cut Kennebec fries smothered in cheese curds and gravy

WINDY JOE'S NACHOS 14 (small) 22 (large)  
Tri-color tortilla chips dressed with peppers, tomatoes, jalapenos, black olives, cheddar and Monterey Jack cheese. Served with salsa and sour cream

ADD PULLED PORK +6, ADD CHICKEN +6, ADD GUACAMOLE +4

BUFFALO CAULIFLOWER BITES 17  
Lightly breaded cauliflower florets, fried till crispy and tossed in your choice of wing sauce (Teriyaki, Caribbean Jerk, Salt and Pepper, Barbeque or Signature House-Made Hot Sauce). Served with Ranch for dipping

Street Tacos & Flatbreads

FISH TACOS 19
Seared cod, arugula coleslaw, pico de gallo and citrus aioli (3)

PULLED PORK TACOS 19
Barbecue pulled pork, arugula coleslaw, onion crisp and chipotle lime aioli (3)

VEGGIE DELIGHT TACOS 19 
Seared tofu with sautéed peppers, onions, arugula coleslaw, guacamole and pico de gallo (3)

MARGHERITA FLATBREAD 14 
Tomato sauce, sliced grape tomatoes, mozzarella cheese and fresh basil

ITALIAN FLATBREAD 16
Tomato sauce, pepperoni, salami, roasted red peppers and mozzarella cheese

Soup & Salads

CHEF'S SOUP OF THE DAY
BOWL 9
CUP 6

HOUSE SALAD 9 (sm), 14 (lg) 

CAESAR SALAD 10 (sm), 16 (lg)

SANTA FE CHICKEN SALAD 20 
House Salad mix with Chipotle Lime dressing, crispy chicken breast, black beans, Cajun roasted corn, and bell peppers. Topped with shredded cheese blend. Served in a GF fried tortilla

BEET SALAD 17  
Oven roasted beets and salad mix tossed in balsamic vinaigrette. Topped with sweet cherry peppers, creamy goat cheese and candied nuts. Drizzled with balsamic crema glaze



Vegan



Vegetarian



Gluten Free



Signature Dish

Handhelds

 **OPTION AVAILABLE**

CAJUN CHICKEN SANDWICH 19

Hand-battered juicy fried chicken breast topped with jalapeno Jack cheese and chipotle lime aioli

PORK BELLY BLT 19

Seared maple glazed pork belly topped with fresh tomato, lettuce and roasted garlic aioli served on a toasted filone

FRENCH DIP WITH RED WINE AU JUS 19 PHILLY STYLE + 4

Tender shaved roast beef topped with horseradish aioli, served on a toasted filone with a side of au jus
Philly-Style It Up: + sauteed peppers, onions, mushrooms and cheddar cheese

GRILLED CHICKEN CLUBHOUSE 19

Grilled chicken breast, bacon, sliced tomato, lettuce, and mayo between three slices of sourdough bread

BEAR PAW BURGER 19

BACON + 3, ADD PEPPER JACK OR AGED CHEDDAR OR MUSHROOMS +2

6 oz ground chuck and brisket Patty topped with burger sauce, lettuce, tomato, onion and a pickle. Served on a potato scallion bun

VEGGIE BURGER 19

Garden Patty topped with guacamole, roasted red pepper hummus, lettuce, tomato, onion and a pickle. Served on a potato scallion bun

TENDERLOIN STEAK SANDWICH 21

6oz beef tenderloin, sauteed mushrooms and onions on garlic toast

FALAFEL WRAP 19

Fried falafel, sauteed peppers and onions, guacamole, red pepper hummus, lettuce mix and Balsamic Crema

* SERVED WITH CHOICE OF FRIES, SOUP OR SALAD.
SWEET POTATO FRIES + 4, POUTINE + 3.5

Entrees

Served daily 4:00pm until close



BEEF TENDERLOIN STROGANOFF 21

Sliced beef tenderloin with creamy sauteed mushrooms, served on a bed of egg noodles. (substitute egg noodles for rice pilaf) 

MISO COD 26

Miso marinated cod loin, fried rice cake, seasonal vegetables and Ponzu sauce

BBQ BRAISED PORK SHOULDER 28

10oz tender pork shoulder braised 14 hours. Served with seasonal vegetables and Chef's potato

BUTTERMILK FRIED CHICKEN 25

Boneless chicken thighs marinated and tossed in a house made spice blend and fried till crispy. Served with Cajun Corn and Bacon Potato Salad, and seasonal vegetables

SEAFOOD LINGUINI 24

Sauteed scallops, prawns, and bell peppers in a Lemon & Clam Cream sauce

EGGPLANT PARMESAN 26

Panko breaded eggplant topped with marinara sauce and baked into Vegan Mozza cheese. Served with wild rice and seasonal vegetables

STEAK & BBQ CHICKEN 32

6oz beef tenderloin steak, grilled BBQ chicken breast, baked potato and seasonal vegetables

BUTTER CHICKEN 22

Creamy butter chicken served on a bed of rice with Garlic Naan bread

* TOFU SUBSTITUTE AVAILABLE 

Kids (12 and under)

CHICKEN FINGERS (3 pcs) AND FRIES 12

GRILLED CHEESE AND FRIES 12

KID'S BURGER AND FRIES 12

VEGGIE BURGER 12

Sides

HAND-CUT FRIES 6

SWEET POTATO FRIES 8

GARLIC TOAST 4

Substitutions

GF BREAD OR BUN +2



Vegan



Vegetarian



Gluten Free



Signature Dish

