

sandwiches *and such* *available all day*

all sandwiches and such served with fries or a bowl of soup – upgrade to a salad for two bucks.

the new guy 10.5

Monterey Jack cheese, cappiccolo, genoa, and summer sausage, lettuce, tomato, pickles, onions, SweetnSmokey BbQ sauce, mayo, coleslaw and sweet-hot mustard. whew!!

steak sammy 12

5oz. sirloin on garlic toast, served with beans and slaw.

- make it a 'keewatin cheese steak' – add caramelized sweet onions and peppers, our house AppleJack BbQ sauce and a blend of three cheeses 3

pulled pork 9.5

pulled pork tenderloin marinated in our signature AppleJack BbQ sauce with coleslaw and hand cut potato chips.

dagwood 14

this 'wich has it all – literally! char-grilled chicken breast, smoky bacon, Monterey Jack, SweetnSmokey BbQ sauce, mayo, BbQ baked beans, fresh pineapple, jalapenos, lettuce, tomato, onions, pickles and topped with a medium fried egg.

quiche 9.5

assorted varieties, please ask your server for today's selection.

grilled goat cheese 9.5

sweet caramelized onions and peppers, capers, tomatoes, fresh basil and goat cheese on a grilled ciabatta.



quesadillas 11

char-grilled flour tortilla stuffed with caramelized onions and peppers, green onions and marinated tomatoes, and a blend of three cheeses. served with BbQ baked beans and sour cream and salsa.

- choice of veggie or chicken

east coast shore lunch 13

crab cakes and calamari served with choice of side and garlic toast.

salads and soups and breads *available all day*

salads and soups served with garlic toast - add shrimp 5.5 add chicken 4

caesar salad 9.25

crisp romaine leaves tossed with a traditional garlic caesar dressing & house-made croutons, bacon, parmesan cheese and red onion.

-starter size 5

bistro salad 9.25

mixed salad greens with vegetable garnish, herb-dried croutons, toasted almonds and parmesan. served with signature house or paprika dressing.

-starter size 5

spinach salad 11

fresh spinach with mushrooms, mozza, bacon in a sweet, red onion dressing.

-starter size 6

cobb salad 12.5

mixed salad greens with chicken, ham, egg, parmesan and vegetable garnish. served with traditional blue cheese dressing.

-starter size 8



soup, salad & garlic toast 9.75

side house or caesar salad with soup du jour and garlic toast.

spinach salad add .5

soup du jour

every day is different so ask your server for today's selection.

-cup 4 -bowl 5.75

roasted garlic 5.5

roasted garlic bulbs, oil and balsamic, house-made hummus and baguette

burgers *available all day*

8 oz. pure beef hand formed patty served on toasted kaiser and loaded: with lettuce, tomato, pickles, onions, SweetnSmokey BbQ sauce, mustard and mayo. served with house-cut fries or soup - upgrade to a salad for two bucks.

chicken club burger 11

char-grilled chicken breast with bacon, AppleJack BbQ sauce, and Monterey Jack.

plain jane 10

Add any cheese (cheddar, mozza, cream cheese, blue or Monterey Jack), bacon, caramelized onions & peppers, mushrooms or jalapenos for a buck.

bourbon and blue 12

topped with blue cheese, port sautéed mushrooms and BourbonMolasses BbQ sauce, onion, lettuce and mayo.

classic bacon & cheese 12

smoky bacon with choice of cheese - cheddar, mozza, cream cheese, blue or Monterey Jack.



the jimmy dean 12.5

simply perfect: SweetnSmokey BbQ sauce, jalapenos, bacon, cream cheese, lettuce, onions and mayo.

the southwestern burger 12.5

8 oz. patty smothered in BbQ baked beans, chili-garlic mayo, caramelized onions and peppers, black & tan onion rings and housemade tortilla chips.

bowls *available all day*

all pasta bowls served with garlic toast. add shrimp 5.5 add chicken 4

asian noodles 14

with grilled chicken and garden vegetables in a warm ginger sesame soy sauce. garnished with peanuts, toasted sesames & a spring roll.

seafood pasta 16

creamy penne with medley of shrimp, mussels, calamari, clams, smoked salmon and crab – flavored with garlic, white wine and fresh tomato.

steak pasta 13

5 oz. pub steak grilled to order, served over creamy fettuccini with roasted vegetables and loads of garlic.

penne pesto 11

creamy, cheesy, pesto-ey

three cheese manicotti 10.75

ricotta stuffed manicotti with a chunky tomato vegetable sauce.



lazy chicken parm 14

chicken breast with melted parm and mozza over marinara penne.

pizza *available all day*

12" rounds, serves 1-2

greek 16

feta, black olives, tomatoes, spinach, red onion and red peppers.

fresco 17

grilled chicken, spinach, feta, red onion, mozzarella and pesto sauce.

margherita 14

tomato garlic sauce, fresh basil and mozzarella.

loaded bistro 19

pork arrabiatta sauce, caramelized onions and peppers, sausage, figs, jalapenos and a blend of three cheeses.

the jerk 18

Jamaican jerk chicken, red onions, mozzarella, caramelized onions and peppers and cream cheese.

hawaiian BbQ 17.50

pulled pork, caramelized onions & peppers, fresh pineapple with mozza and cheddar – finished with chili garlic mayo and SweetnSmokey BbQ sauce.

diavola 15

a calabrese classic - mozzarella with salami and hot pepper oil – with kick!



starters *available all day*

garlic artichoke dip 9

calamari 11

plate of calamari goodness fried crispy, served with lemon and chili-garlic dip

tapas 10

Greek feta, calamata olives, cured Italian meats and fresh fruit.

wings 11

one pound of SweetnSmokey, AppleJack, BourbonMolasses, classic Buffalo, Thai, Jerk or Parmesan and Garlic Butter. served with blue cheese dip.

-make mine a double (2lbs) add 10

moules provençal 11

1 lb. of atlantic mussels – steamed in tomato, garlic and vegetable compote with dry white wine.

-make mine a double (2lbs) add 8

stella moules 11

1 lb. of atlantic mussels – steamed in pork arrabiatta sauce, onions and stella artois. with garlic toast.

-make mine a double (2lbs) add 8

diavola shrimp 13

pan-seared shrimp in hot-oil marinara.

crab cakes 11

a southview signature - pan fried, spiced crabcakes with chili garlic aioli.



entrées *available after 5pm daily*

all entrees include roasted garlic bread plate, soup, side vegetable and choice of fries, roasted potato or garlic & parmesan smashed potato.

ny strip loin 25

10 oz. AA Alberta beef with port mushrooms.

filet bleu 29.5

10 oz. AA bacon wrapped tenderloin filet with blue cheese compound butter and port mushrooms.

ribeye 25

10 oz. AA Alberta beef with port mushrooms.

moules & frites 24

2 lbs. steamed atlantic mussels, served Belgian style with hand cut fries, garlic toast points, and chili garlic aioli. choose from:

- moules provençal – tomato, garlic compote with dry white wine
- stella moules – arrabiatta sauce (spicy pork), onions and stella artois

pork slab 19

pork baby back ribs with, BbQ baked beans, cabbage slaw and choice of SweetnSmokey, AppleJack or BourbonMollases BbQ sauce.

- full slab 24
- half slab & chicken 23

salmon filet 24

crusted with almonds, lemon zest and bread crumbs and served with a blueberry thyme sauce.



paella risotto 26

marinated shrimp, atlantic mussels, chicken, spicy Italian sausage; baked with tomato and garlic infused risotto.

rack of lamb 25

pan seared new zealand lamb, crusted with dijon breading and served with apple apricot chutney.

-full rack 37

thai salmon 24

salmon fillet encrusted with toasted sesame seeds, finished with a ginger thai glaze. served on bed of asian noodles.

