

# APPETIZERS

**Fresh Baked Garlic Loaf** | 9  
add swiss cheese | 3 (V)

**Daily Seasonal Soup** | 12  
served with fresh rolls  
(ask server)

**Atlantic Mussels** | 16 (GF)  
steamed in a white wine and  
garlic tomato sauce

**House Made Swiss Beer Bread** | 14 (V)  
with melted gruyère cheese

**One Pound of House Made Wings** | 16  
boneless | 26  
with your choice of sauce;  
honey garlic, BBQ, mild, medium,  
hot, sweet chili, blue cheese, cajun,  
dry spice, lemon pepper, smoked  
lime and tequila, rum apple

**Breaded Fresh Calamari** | 19  
served with harissa sauce

**AAA Canadian Steak Ends** | 19  
tossed in sweet BBQ with dijon mayo  
or blue cheese dressing

**Pan Seared Fish Cakes** | 18  
with lemon aioli dip

**Colossal House Made Onion Rings** | 15 (V)  
with chipotle dip

**Italian Bruschetta** | 15 (V)  
made with local tomato's and fresh basil  
on grilled toast with parmesan

**Baked Mini Brie** | 20 (V)  
with cranberry chutney wrapped in  
phyllo served with rosemary and  
garlic flatbread

# FROM THE GARDEN

**Garden Salad** | 14 (GF,V)  
with fresh seasonal vegetables  
dressed with apple vinaigrette

**Caesar Salad** | 16  
with house made dressing, garlic  
seasoned croutons, bacon and  
parmesan cheese  
add grilled chicken | 7 (GF)  
add breaded chicken | 8

**Spinach Salad** | 15 (GF,V)  
with dried fruit, toasted pecans tossed  
with sundried tomato vinaigrette

**Greek Pasta Salad** | 16 (GF,V)  
with seasonal greek cut vegetables  
tossed with basil vinaigrette

# HANDHELDS

**Smoked Bacon and  
Cheddar Cheese Burger** | 25  
with roma tomatoes, iceberg lettuce,  
onions, and whisky cornichon served  
on brioche bun with butter milk mayo

**House Made Spicy Chicken Burger** | 24  
with creamy garden slaw, bread and  
butter pickles and havarti

**Chicken Salad Sandwich** | 24  
with arugula served on rosemary  
focaccia bread

**Fish Tacos** | 21 (GF opt)  
with salsa, asian cabbage slaw, avocado,  
mixed cheese and lime sour cream served  
on toasted flour tortilla

**Smoked Montreal Brisket Sandwich** | 25  
with swiss cheese, sauerkraut, and grainy  
dijon mustard on a sourdough panini

**Beyond Meat Burger** | 18 (GF,V)  
with double cream brie, lettuce, tomato,  
and mayo on gluten free bun

Choice of one side fries, salad, soup

# FROM THE FIELD

\* gluten-free noodles on request

**Chicken Penne** | 29  
slow cooked cajun chicken and chorizo with  
roasted peppers and cherry tomatoes in  
garlic cream sauce topped with green  
onions and goat cheese

**Spaghetti & Meatballs** | 26  
savory beef meatballs cooked in house made  
tomato pasta sauce topped with  
parmesan cheese

**Seafood Pasta** | 35  
linguine noodles with shrimp, scallop,  
mussels cooked in a rose sauce

**Chicken Parmesan** | 32  
two breaded juicy chicken breasts topped with  
homemade tomato sauce and parmesan cheese  
served on a bed of noodles

**Potato Gnocchi** | 25 (GF,V)  
potato russet pasta with sundried tomatoes cooked  
in pesto sauce and topped with feta cheese

**Stir Fry** | 25  
asian cut vegetables tossed with tangy sauce  
on a bed of basmati rice/rince Noodles, choice of  
chicken, beef or tofu

# FROM THE SEA

Served with seasonal vegetable and fries, mash potato, double baked potato, wild rice

## **Fish N' Chips** | 28

beer battered tilapia fillets served with house made tartar sauce and coleslaw

## **Pan Seared Pickerel** | 34 (GF)

lemon marinated pickerel filet cooked with a light flour breading topped with buttered almonds

## **Sous Vide Salmon** | 34 (GF)

atlantic salmon filet cooked in lemon and fresh dill sauce

## **Baked Rainbow Trout** | 32 (GF)

panko crusted trout filet topped with apricot chutney

# FROM THE FARM

Served with seasonal vegetable and fries, mash potato, double baked potato, wild rice

## **Pan Seared Ribeye** | 50 (GF)

AAA Canadian beef cooked to your liking and served with peppercorn sauce  
add mushrooms | 5    add onions | 4

## **New York Strip Loin Steak** | 40 (GF)

AAA Canadian 8oz beef cooked to your liking and served with beef demi glaze  
add mushrooms | 5    add onions | 4

## **Roasted Bone-in Pork Loin** | 38 (GF)

roasted in a canadian maple syrup and fresh herbs and topping with rosemary pan sauce

## **Herb Brined Chicken Supreme** | 35

marinated in buttermilk and served with homemade stuffing and gravy

# SWISS HOUSE CLASSICS

Served with seasonal vegetable and choice of side fries, rosti, knopfli

## **Chicken Schnitzel** | 28

tenderized chicken breast with a light breading and cooked to golden brown

## **Cordon Bleu** | 35

butterflied pork loin tenderized and layered with ham and swiss cheese and breaded then cooked to golden brown

## **Jaeger Schnitzel** | 30

thin cut pork tenderloin and seared to medium and then topped with hunter sauce (GF)

## **Wiener Schnitzel** | 34

our crown jewel, special center cut pork tenderloin, tenderized and breaded with our special seasoning and cooked to golden brown

# KIDS

Kids cheese pizza | 9

Kids grilled cheese | 8

Kids mini burgers with cheese and Bacon | 10

Kids garlic butter pasta noodles | 8

Kids hot dog | 6

Kids fish and chips | 9

Served with fries or salad