

Falafels Garlic dip

13

15

20/28

European wiener, beef chili & cheddar cheese. Choice of side.

Chicken Pizza 10"/14"

Chili Cheese Dog

Chicken, chorizo sausage, artichoke & pepper jack cheese

Spaghetti & Meatballs

Served with garlic toast

60z Sirloin Steak & Avocado Salad (Gluten Free)

Mixed greens, avocado, cucumber, grape tomato & a honey balsamic vinaigrette

Halibut Dinner (After 5pm)

Lemon pepper crusted halibut, basmati rice & vegetables

2.1

32



STARTERS

••••••	
Fried Pickles V Ranch Dressing	10½
Escargot Garlic Toast	11 (
Sporty Poutine GF Hand Cut Kennebec Fries, Cheddar Cheese Curd Gravy Double Curds +4	14½ ^V ls, F
Pork Bites Tossed In Spicy Teriyaki	15 ¹
Blue Cheese Bacon & Spinach D Tortilla Points Add Tortilla Points +2½	ip 16½
Chicken Wings GF Salt & Pepper, Lemon Pepper, Honey Garlic, Th Chili, Franks Red Hot, Mango Habanero	18 s
Ranch +1 Blue Cheese +2	1
Fish Taco (2pc/3pc) Pacific Cod, Prawns, & Shrimp In A Flour Tortill With Creamy Chipotle Slaw & Pineapple Salsa	17/22 - a, P UP&S/
Feature Soup 7/11 Daily Inspired Creation cup/bowl C	aesar Salad
Seafood Chowder GF 11/18 Cream Based cup/bowl H	louse Green
With Basen Fate Chases Avecade And	leritage Greens, Di arrot, Cucumber, (trawberry Dressir
Add Garlic Toast +2½	cobb Salad irilled Chicken Bre leritage Greens, Ci
For Our Bi-Weekly	P R I M Frie Fresh From Th

PUB FAVES

01/2	Fish & Chips (1pc/2pc) Beer-Battered Pacific Cod, Kennebec Fries, Creamy Chipotle Slaw, Tartar Sauce	19/23
11	Grilled Pork Loin Chops	19½
¥1⁄2	With Vegetables, Pepper Onion Gravy An Rice (or mash after 5)	
15	Chicken And Bacon Linguini Tossed In A Basil Cream Sauce. Served With Garlic Toast	22
61⁄2	Weekly Rotating Schnitzel 6 oz Breaded Cutlet, Seasonal Vegetables, Mushroom Sauce, Rice (or mash after 5)	25
8	Steak Sandwich 7oz Center Cut AAA Strip-Ioin, Garlic Toast, Roasted Mushrooms, Kennebec Fries, Garlic Herb Butter	26
2	Jambalaya GF/SP Chicken Breast, Prawns, Chorizo Sausage, Peppers, Onions, Cajun Sauce, Basmati Ric	26
		171/
ar Salao e, Bacon, O	u Garlic Crouton, Parmesan, Roasted Garlic Di	13½ ressing
e Greens,	ns V/GF Dried Cranberry, Feta, Pumpkin Seed, Shrey , Cherry Tomato And Our House Made ing	13 dded
Salad	GF	20
	reast, Bacon, Egg, Avocado, Monterey Jack, Cucumber, Cherry Tomato, Balsamic Dress	
PRI	ME RIB SPECIAL 110Z	_ ٦

For Our Bi-Weekly Changing Features See Our Table Tent

PRIME RIB SPECIAL 110Z Friday & Saturday After 5pm

Fresh From The Oven, Slow Roasted To Your Liking, Served With Roast Potato, Yorkshire Pudding, Seasonal Vegetables And Our Famous Very HOT Horseradish 35

V = Vegetarian GF = Gluten Free SP = Spicy

Prices do not include 5% GST or Gratuity We add 15% Gratuity for groups over 6 guests

Sporty Bar And Grill

HANDHELDS

HANDHE (Served with your choice of so		
Add Ons-2½ each: Bacon, Roasted Cheddar Cheese Or Moi	Mushrooms, Avocado,	
Sporty Beef Burger		201⁄2
6oz Chuck Patty, Aged Chedda Onion, Pickle, Garlic Mayo, Spor		
Grilled Chicken Burge	ər	20
Chicken Breast, Roasted Red Pe Jack, Lettuce, Sweet Chili Mayo,		
Pastrami On Rye With Dijonnaise, Swiss Cheese, Tomato	Lettuce And	20
Veggie Burger V		20
Black Bean Vegan Patty, Poache Tomato, Red Onion, Pickle, Garli		
Chicken Caesar Wrap Grilled Chicken Breast, Bacon, P. Roasted Garlic Dressing, Grilled	armesan, Romaine,	20
Beef Dip Shaved Beef, Filoncini Bun, Rose	mary Jus	21
Lettuce Wrap Gluten Free Bun Sub House Greens/Caesar Sub Seafood Chowder Sub Yam Fries	No Cost + 3 + 4 + 4 + 4	

DESSERT

+71/2

Sub Poutine

 Ice Cream
 5½

 One Scoop Of Vanilla Ice Cream, Homemade Caramel Sauce
 9½

 Chocolate Brownie Sundae
 9½

 Chocolate Sauce
 10½

 Rotating Flavor
 11

 Fried Mini Donuts
 11

Homemade Caramel Sauce, Cinnamon Sugar
Warm Ginger Spice Cake 12½
Whip Cream

Add Ice Cream +21/2

PIZZA

	Margherita Tomato Basil Base, H	V ouse Cheese Ble	10"/14" 16/20 end			
2	Hawaiian Black Forest Ham, Fre (Like it with curry? 1		19/25			
)	Vegetarian V/SP 20/28 Roasted Red Pepper, Pepperoncini, Sliced Mushroom, Red Onion					
)	Alfonso Smoked Turkey Brea Red Onion, Green Pe		21/30 Ida,			
)	West Coast 25/35 Hardy Buoys Hot Smoked Salmon, Red Onion, Cherry Tomato, Dill Cream Cheese, Shaved Parmesan					
Cr	eate your own:	(start with a ma	rgherita pizza)			
Per Topping: 10" - \$21/2 14" - \$41/2						
	Bacon Bell Pepper Black Forest Ham Cherry Tomato	Mushrooms Pepperoncir Pepperoni Pineapole	ni			

Cherry Tomato Chorizo Extra Cheese Green Peppercorns Jalapenos Pineapple Red Onion Smoked Gouda Smoked Turkey Tomato Slices

QR CODE TO OUR MENU:







Empress 75 (10z)

10.50

11.5C

11.00

Single

Double 13.50

Empress gin (Victoria BC) lemon juice, simple syrup and sparkling wine

Amaretto Old Fashioned (20z) ^{12.50}

Amaretto and bitters served over ice and pressed with water

Campari Rosé Spritz (20z) 13.50

A bright refreshing cocktail made with Campari, rosé wine, lemon juice, simple syrup and soda

Bergamont Gin Fizz (20z)

2 oz gin, lemon juice, bergamont syrup, and egg white makes this cocktail light and refreshing, with a touch of bitterness

Cranberry Mule

Perfect for fall and winter. Made with vodka, ginger beer and cranberry juice

Devils Bath Brewing (473ml) 10.50

Locally brewed beer from our neighbors in Port Mcneil. Ask your server for available selection