
LOUNGE MENU

GF DAILY SOUP ... \$7

seasonally inspired

GF HOUSE SALAD ... \$13 CAESAR SALAD ... \$16

add tofu \$6, chicken \$8, shrimp \$10, salmon \$12

GF BEET SALAD ... \$12

ricotta, harissa vinaigrette, toasted almonds

CRAB CAKES ... \$16

mango salsa, curried mayo

GF ROASTED BUTTERNUT SQUASH RISOTTO ... \$12

*Brussels sprouts, double smoked bacon,
Parmesan, toasted almonds*

CRISP FRIED CALAMARI ... \$12

"souvlaki" style grilled lemon, tzatziki

GORGONZOLA FRITES ... \$9

*THE best frites in town topped with
savory gorgonzola cream*

GRILLED CHEESE SANDWICH ... \$12

*extra old cheddar and swiss
perfectly grilled on housemade white bread
add bacon \$3*

P.E.I. MUSSELS & FRESH GRILLED BREAD

CHOOSE FROM 3 WAYS ... \$14

** white wine, garlic fresh herbs, roasted pepper rouille **

** bacon, cider, green chilli, chimichurri **

** grainy mustard, white wine, dill cream **

FRITES & AIOLI ... \$6

THE best in town

SHRIMP TEMPURA ... \$15

pickled ginger, togarashi mayo, scallions

ONION RINGS ... \$8

thousand island dip

LAMB MEATBALLS ... \$12

grilled bread, goat cheese, tapenade

JAPANESE FRIED CHICKEN "KARA AGE STYLE" ... \$12

togarashi mayo, pickled carrot, cucumber salad

v FOSTER'S MEZZE PLATTER ... \$15

*eggplant caviar, hummus, sweet potato carrot cumin,
Kalamata olives, grilled naan*

GF CLASSIC STEAK FRITES

grilled to perfection

served with frites, aioli, Foster's red wine jus

SIRLOIN ... \$32

STRIPLOIN ... \$34

TENDERLOIN ... \$36

GOURMET BURGERS

*grilled house made burger, served on a
warmed bun with tomato, lettuce, red onion,
pickle, aioli and hand cut frites*

VEGGIE...\$17 BEEF...\$17 LAMB...\$18

veggie topped with goat cheese and salsa

EXTRA TOPPINGS ... \$3

*4 year old cheddar, gorgonzola, goat cheese, bacon,
caramelized onions, sautéed mushrooms, onion rings*