

525
RESTAURANT & PATIO

APPETIZERS

CHICKEN WINGS 18

1 LB CHICKEN WINGS. FRESH CUT VEGGIES. RANCH DIP
DRY RUBS: SALT & PEPPER, DILL PICKLE
SAUCES: HOT, HONEY GARLIC, TERIYAKI, BBQ, SPICY KOREAN GLAZE.

BRUSCHETTA (V) (VG) (GF) 12

ROMA TOMATOES MARINATED WITH GARLIC, BALSAMIC VINEGAR,
ONIONS, AND FRESH BASIL. SERVED WITH GRILLED MINI CIABATTAS.

MAPLE BACON SCALLOPS (GF) 17

(5) BACON WRAPPED SCALLOPS. SAUTÉED IN MAPLE SYRUP AND
SERVED WITH A BALSAMIC GLAZE. TOPPED WITH A MANGO SALSA.

CHICKEN GYOZA 12

(5) CHICKEN AND VEGETABLE FILLED DUMPLINGS. STEAMED AND PAN
SEARED. SERVED WITH SUSHI MAYO AND PONZU.

STUFFED MUSHROOMS (V) 15

(5) WHITE BUTTON MUSHROOMS. STUFFED WITH SAUTEED BABY
SPINACH, CHOPPED MUSHROOMS, BACON, BREAD CRUMBS, AND
PARMESAN CHEESE.

STEAK BITES (GF) 17

TENDERLOIN PIECES IN RED WINE AU JUS. DRIZZLED WITH A
HORSE RADISH AIOLI. SERVED WITH MINI GRILLED CIABATTAS.

CALAMARI 17

LIGHTLY BATTERED CALAMARI SERVED WITH TZATZIKI SAUCE AND
FRESH LEMON WEDGES.

NACHOS (V) FOR TWO 20 FOR FOUR 28

ADD-ONS: CHICKEN OR BEEF 7 | BRAISED BISON 8 | GUACAMOLE 4
TORTILLA CHIPS, MIXED CHEESE, NACHO CHEESE, JALAPENOS, BANANA
PEPPERS, BLACK OLIVES, PICO DE GALLO AND RANCH DRIZZLE. SERVED
WITH SOUR CREAM AND SALSA.

TRADITIONAL POUTINE 13

FRIES, QUEBEC CHEESE CURDS & GRAVY.
UPGRADE YOUR POUTINE WITH: BRAISED BISON 7 | CHEESEBURGER 7
CAJUN CHICKEN 7 | CRISPY CHICKEN 7

FOURSOME PLATER 35

1/2 ORDER OF NACHOS. 1/2 ORDER OF WINGS. DRY PORK RIBS
AND YAM FRIES

BAR SNACKS \$10

\$6 DURING HAPPY HOUR (3PM-6PM)

HOUSE MADE SPRING ROLLS (4PCS)
KETTLE CHIPS (DILL PICKLE OR PLAIN)

BONELESS DRY PORK RIBS
CRISPY GINGER BEEF

MINI PEROGIES
YAM FRIES W/ CHIPOTLE AIOLI

GREENS

SALAD ENHANCERS: CHICKEN +6 | GRILLED SHRIMP +6 | SPICY CRISPY KOREAN TOFU +6 | SALMON +10 | STEAK (7OZ) +10

CLASSIC CAESAR (GF) 14

CHOPPED ROMAINE TOSSED WITH BACON,
PARMESAN, CROUTONS, AND PEPPERCORN CAESAR
DRESSING. SERVED WITH GRILLED CIABATTA.

THAI CHICKEN SALAD (VG) (V) 20

CHOPPED ROMAINE, RICE NOODLES, CABBAGE
TOSSED IN PEANUT SAUCE. TOPPED WITH A 6OZ
GRILLED LEMON GRASS CHICKEN BREAST,
CARROTS, CUCUMBERS AND CRUSHED PEANUTS.

WATERMELON FETA SALAD (GF) (V) 17

MIXED GREENS, WATERMELON, CUCUMBER, RED
ONION, FETA CHEESE, CANDIED PECANS, AND MINT.
TOSSED IN A DIJON MAPLE VINAIGRETTE.

BOWLS

GINGER BEEF BOWL 23

HOUSE MADE GINGER BEEF. SAUTEED WITH BELL
PEPPERS AND ONIONS. ON TOP OF FRIED RICE AND
SERVED WITH A HOUSE MADE VEGGIE SPRING ROLL.

THAI CHICKEN CURRY BOWL (GF) 23

CHICKEN COOKED IN A RED THAI CURRY
COCONUT SAUCE. FRESH MARKET VEGETABLES.
SERVED ON TOP OF JASMINE RICE.

TUNA POKE BOWL 24

SUSHI GRADE AHI TUNA TOSSED IN PONZU.
SERVED WITH JASMINE RICE, MANDARINS,
CUCUMBER, AVOCADO, GINGER, PURPLE CABBAGE,
EDAMAME, AND SUSHI MAYO.

CHICKEN BURRITO BOWL (GF) 23

CAJUN OR CRISPY CHICKEN ON MEXICAN RICE,
FETA, GUACAMOLE, JALAPENOS, CABBAGE SALAD,
PICO DE GALLO AND CHIPOTLE AIOLI.

SALMON BOWL (GF) 24

CHIPOTLE OR TERIYAKI GRILLED SALMON, PICKLED
ONIONS, CUCUMBER, CARROTS, MANDARIN,
AVOCADO, EDAMAME, CABBAGE, GREEN ONION AND
SESAME SEEDS. SERVED WITH JASMINE RICE.

KOREAN BEEF BOWL 24

THINLY SLICED BEEF IN A HOT PEPPER
PASTE SEASONAL VEGGIES. STEAMED RICE.
TOPPED WITH A FRIED EGG COOKED YOUR WAY.

ALLERGY AWARENESS

GLUTEN FRIENDLY ITEMS ARE MADE WITH GLUTEN-FREE INGREDIENTS. HOWEVER, PLEASE BE ADVISED THAT CROSS CONTAMINATION WITH
GLUTEN CONTAINING PRODUCTS MAY OCCUR IN OUR KITCHEN DURING PREPARATION. PLEASE ASK YOUR SERVER FOR DETAILS. ADDITIONAL
OPTIONS ARE AVAILABLE WITH MODIFICATIONS FROM OUR KITCHEN. ASK A SERVER FOR INFORMATION. LET US KNOW IF YOU HAVE A FOOD
ALLERGY OR SENSITIVITY.

(VG) CAN BE MODIFIED FOR VEGANS

(GF) CAN BE MODIFIED TO BE GLUTEN FREE

(V) CAN BE MODIFIED FOR VEGETARIANS

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES.
ALL PARTIES OF 8 OR MORE GUESTS ARE SUBJECT TO AN AUTOMATIC 18% GRATUITY

SPRING 25.1

CASUALS

SIDES: FRENCH FRIES | TATER TOTS | GARDEN SALAD | SOUP

UPGRADE +3: MAC AND CHEESE | DILL PICKLE O-RINGS | CAESAR SALAD | YAM FRIES | +7: POUTINE

525 SMASH BURGER ^{GF} 21

2 HOUSE MADE PATTIES COOKED SMASHED STYLE. BACON, CHEDDAR, TOMATO, SHREDDED LETTUCE, ONIONS, PICKLES, AND BURGER SAUCE. ALL ON A BRIOCHE BUN.

BEEF DIP 21

SLOW COOKED ROAST BEEF. SAUTEED MUSHROOMS, ONIONS, SWISS CHEESE, HORSE RADISH MAYO. SERVED ON A PRETZEL BUN. WITH A SIDE OF AU JUS.

CLASSIC STEAK SANDWICH 26

7OZ STRIPLOIN WITH SAUTEED ONIONS AND MUSHROOMS. SERVED WITH GARLIC TOAST.

CHICKEN, BRIE, AND APPLE CLUB ^{GF} 22

GRILLED CHICKEN, BRIE, APPLE, ARUGULA, GARLIC AIOLI AND BACON JAM ON SCHIACCIATA BREAD.

CLUBHOUSE SANDWICH ^{GF} 20

TURKEY, HAM, BACON, LETTUCE, TOMATO, MAYO, AND CHEDDAR CHEESE SERVED ON WHITE, BROWN, GLUTEN FREE BREAD OR A WRAP.

CHICKEN PARMESAN SANDWICH 22

PARMESAN CHICKEN, TOMATO SAUCE, SWISS CHEESE, GARLIC AIOLI AND ARUGULA ON AN EVERYTHING CIABATTA BUN.

TENDERLOIN TACOS ^{GF} 20

BEEF TENDERLOIN, CHIPOTLE SLAW, PICO DE GALLO, AND SHREDDED CHEESE.

FISH TACOS 20

BEER BATTERED CRISPY HADDOCK FILLET, COLESLAW, MANGO SALSA.

SWEET CHILI LIME CHICKEN TACOS 20

BREADED CHICKEN SERVED ON A BAO BUN TOPPED WITH A CUCUMBER SALAD.

[FOUR TACOS COME SERVED ON FLOUR TORTILLAS AND COME TWO TACOS PER ORDER]

SOUPS

FRENCH ONION SOUP ^{GF} 10

CLASSIC FRENCH ONION BROTH, PUFF PASTRY, SWISS AND PARMESAN CHEESE.

SOUP OF THE DAY 10

12" PIZZAS

CHEESE 18

BBQ CHICKEN 22

PEPPERONI & CHEESE (WITH HONEY) 20

PROSCUITTO & ARUGULA 22

FROM THE GRILL

ALL STEAKS SERVED WITH CHIMICHURRI COMPOUND BUTTER, MASHED POTATOES, AND SEASONAL VEGETABLES

SIRLOIN 7OZ ^{GF} 34

STRIPLOIN 10OZ ^{GF} 48

RIBEYE 10OZ ^{GF} 48

ADD-ONS:

HOLLANDAISE | 4

NEPTUNE TOPPER | 9

PEPPERCORN SAUCE | 4

SHRIMP SKEWER [6] | 7

SAUTEED MUSHROOMS | 5

PROSECCO PRAWNS | 7

PASTAS

BRAISED BISON PARPEDELLE ^{GF} 24

BRAISED BISON SHORT RIB, RED WINE, CREAM, AND GOAT CHEESE TOSSED WITH PARPEDELLE PASTA.

CHICKEN ALFREDO ^{GF} 23

GRILLED CHICKEN BREAST, BACON JAM, PARMESAN CHEESE, WHITE WINE, CREAMY ALFREDO SAUCE. TOSSED WITH FETTUCCHINI PASTA. SERVED WITH GRILLED CIABATTA.

MEDITERRANEAN FUSILLI ^{GF} ^V 19

FUSILLI PASTA TOSSED IN PESTO, ARUGULA, OVEN ROASTED TOMATOES, ROASTED PEPPERS, OLIVES, AND ZUCCHINI. FINISHED WITH FETA CHEESE.

ADD CHICKEN 6 | ADD SALMON 10 | ADD SHRIMP 6

MAINS

SALMON FILET ^{GF} 37

6OZ GRILLED SALMON FILET TOPPED WITH SHRIMP AND A WHITE WINE LEMON DILL CREAM SAUCE. SERVED WITH A BEET ROOT RISOTTO, AND SAUTEED ASPARAGUS.

CHICKEN SUPREME ^{GF} 25

CHICKEN SUPREME STUFFED WITH PESTO AND MOZZARELLA CHEESE. SERVED WITH WILD RICE, SEASONAL VEGETABLES, AND A ROASTED RED PEPPER SAUCE.

CHICKEN SOUVLAKI DINNER 24

2 GRILLED CHICKEN SOUVLAKI SKEWERS SERVED WITH TURMERIC RICE, GREEK SALAD, TZATIKI AND FRESH PITA.

STUFFED BELL PEPPER ^V ^{VG} 20

ROASTED BELL PEPPER STUFFED WITH A WILD MUSHROOM, ASPARAGUS, AND PARMESAN CHEESE RISOTTO.