

Dinner Selections

SPINACH SALAD 16

Baby spinach + cabbage with crisp apple chips, sun-dried cranberries, raisins, canadian goat cheese, almonds, sliced apricots and fried prosciutto, finished with a curried raisin vinaigrette

CAESAR SALAD 16

Fresh romaine with crisp bacon, croutons, shaved asiago cheese tossed in our house-made caesar dressing

Inquire with your server about how you can enhance your salad

PAKORAS 17

Fried chick pea fritter consisting of peppers, onions, cauliflower, spinach and potato, served with our house made bang bang sauce

NACHOS 19

Traditional baked nachos layered with pico de gallo, jack + cheddar cheese, olives, jalapeno peppers and green onions, served with sour cream + salsa

KALE ARTICHOKE DIP 20

A cream mixture of kale and artichokes, topped with fresh tomato salsa and asiago cheese. Served warm with naan bread and tortilla chips

CRAB CAKES 23

Two house-made crab cakes topped with fresh pico de gallo and cajun aioli

DUCK BOMBS 20

Smoked duck, roasted red pepper and smoked gouda, encased in prosciutto. Grilled and served warm on a balsamic reduction

FALAFEL 19

Curried cauliflower, potato + chick pea falafels, pickled red onions, drizzled with a yogurt raita. Served on a bed of cilantro curry quinoa

WINGS 21

Traditional dusted wings, served with fries, carrots + celery
Spicy Buffalo sauce / Old Bay dry spice / Chipotle Mango dry spice

BLACKNED TUNA HANDHELD 21

Blackened ahi tuna, grilled to rare, with garlic dill mayonnaise, pineapple salsa, guacamole, pea tendrils and red + green onion, served on a potato bun

PEPITO SANDWICH 24

Marinated skirt steak seared on a fresh baguette with bacon infused refried beans, house made guacamole and topped with baby mozzarella, served with spicy pickled vegetables

BOARDWALK BBQ BURGER 19

Our signature AAA sirloin burger topped with smoked cheddar cheese, lettuce, tomato and golden BBQ sauce, served on a fresh sesame seed kaiser bun

ALOO TIKKI NOODLE BURGER 22

A fried spicy potato and pea patty, layered with a sweet tamarind sauce, topped with a manchurian style noodle and a drizzle of mint yogurt

BEER BATTERED HADDOCK 22

Haddock dipped in our signature, house-made beer batter, fried crisp and served with coleslaw and tartar sauce

SMOKED TURKEY CLUB 20

Layered smoked turkey, bacon, jalapeno havarti, lettuce and tomato with a cranberry dijon mayonnaise, served on a ciabatta bun

LAMBORGHINI BURGER 26

Ground New Zealand lamb mixed with crumbled feta cheese, kalamata olives, fresh tomato, onion and peppers, topped with a dill bakers style sour cream and fresh cucumber wheels, served on a brioche bun

TERIYAKI BAKED CHICKEN THIGHS 30

Marinated in honey + soy, served with ginger scented basmati rice and a roasted pepper mix

SHRIMP UDON NOODLES 27

Broccoli, snow peas, red onion and carrots sautéed with udon noodles in our infamous fire sauce

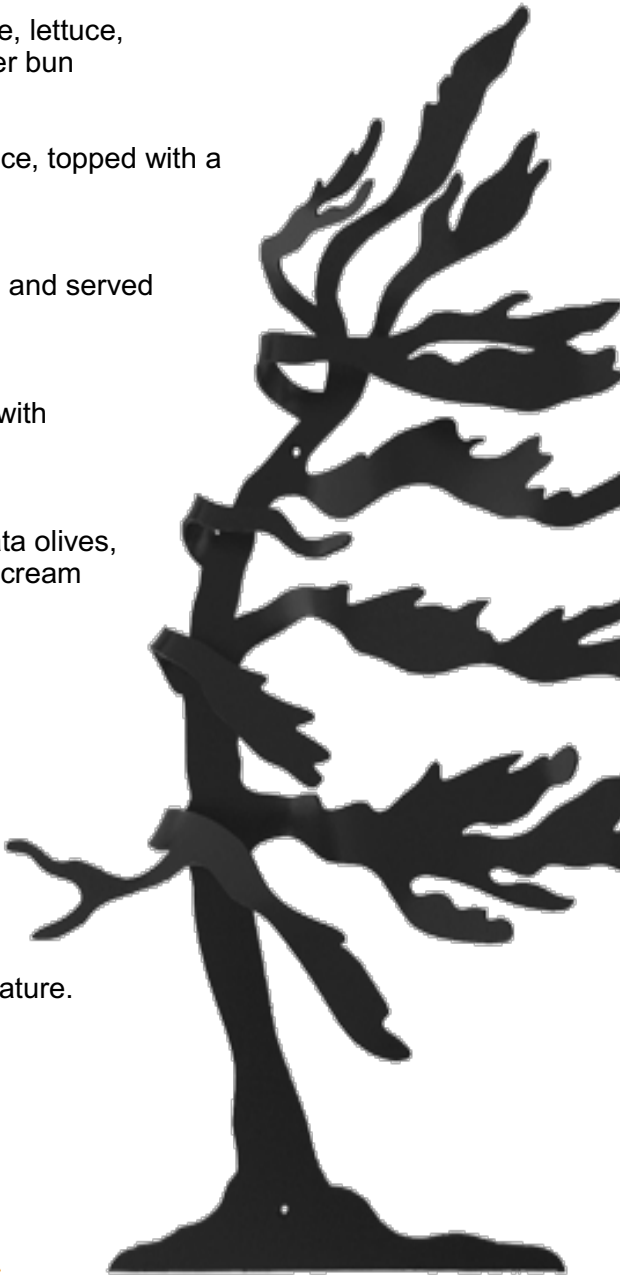
CEDAR PLANKED SALMON 39

Atlantic salmon, oven baked with a walnut crust, caramelized lemon + honey butter. Served with a daily fresh vegetable + starch feature.

10 oz NEW YORK CUT STRIP LOIN 50

Taken from the marbled larger end of the short loin, a consistent high quality cut. Served with a daily fresh vegetable + starch feature.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



Fluid
boardwalk patio and grill



Cocktails +

BLACK CHERRY LEMONADE finlandia vodka, black cherry reduction, fresh lemon juice	14
WHITE SANGARIA FOR TWO bacardi white rum, white wine, campari, lime juice, strawberry reduction	32
MOSCOW MULE finlandia vodka, ginger beer, fresh lime juice	15
PRICKLY PEAR MARGARITA patron silver, cointreau, fresh lime juice, prickly pear reduction	20
RASPBERRY ELDERFLOWER SMASH bombay gin, prosyro elderflower + raspberry, fresh lemon	16
BOURBON MANGO MULE buffalo trace bourbon, ginger beer, prosyro mango, fresh lime juice	18

All cocktail prices represent a 1.5oz, 2oz or 3oz pour
All cocktails are hand-crafted using freshly squeezed lemon and lime juices

WHITE CLAW CANS	
Various flavors. inquire about todays options	9.75
SOMERSBY CIDER	
Classic apple flavor	9.75
CRAFTY ELK ORGANIC HARD JUICE	
Various flavors. inquire about todays options	9.75

Beer

Ontario Craft Brews

STEAM WHISTLE Premium Pilsner IBU22, Toronto	10.50
FULL BEARD BREWING The Bearded Prospector Cream Ale IBU28, Timmins	10.50
FULL BEARD BREWING On the Banks of Mattagami Brown Ale IBU31, Timmins	10.50
NORTHERN SUPERIOR Gitche Gumee Double IPA IBU80, Sault Ste. Marie	10.50
NORTHERN SUPERIOR Light Lager IBU20, Sault Ste. Marie	10.50
NORTHERN SUPERIOR Flying Canoe Marzen IBU30, Sault Ste. Marie	10.50

All draught prices represent an 18oz pour

Bottled + Canned Selections

Budweiser, Bud Light, Coors Light, Canadian	7.25
Michelob Ultra	7.50
Stella Artois, Heineken, Corona	8.75
Guinness Stout, New Belgium Fat Tire Amber Ale	9.25

Wine

	5oz	8oz	Btl
ANGELS GATE Chardonnay 2021 Niagara ON	11	15	47
ANGELS GATE Riesling 2017 Niagara ON	11	15	47
LURTON LES FUMEEES Sauvignon Blanc 2022 France	11	15	47
FLAT ROOF MANOR Pinot Grigio 2022 Stellenbosch SA	10	14	43
BERTIOLO Pinot Grigio 2021 Friuli-Venezia Giulia Italy	13	19	58
LEAPING HORSE Chardonnay 2021 California USA	13	19	58
TAWSE Rosé 2021 Niagara ON	14	20	62
ANGELS GATE Cabernet Merlot 2019 Niagara ON	12	17	52
FRESCOBALDI CASTIGLIONI Chianti 2020 Italy	12	17	52
FROGPOND FARM Cabernet Franc 2018 Niagara ON	13	19	58
LEAPING HORSE Cabernet Sauvignon 2020 California USA	14	20	62
VINA ECHEVERRIA Carmenere 2021 Curico Chile	12	17	52
HUMBERTO CANALE Malbec 2020 Patagonia Argentina	14	20	62
ANGELS GATE Pinot Noir 2021 Niagara ON	13	19	58
13TH STREET Gamay Noir 2020 Niagara ON	14	20	62

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