



HOUSE LUNCH & DINNER

BURGERS & SANDWICHES

CRISPY CHICKEN BACON RANCH WRAP 18.5
crispy chicken tenders, bacon, buttermilk ranch, arugula, diced tomato, red onions, and mixed cheeses

HERITAGE CLUB HOUSE 18.5
smoked turkey, applewood bacon, smoked cheddar, shrettuce, tomato & mayo on choice of house breads

FRENCH DIP 19
slow roasted roast beef, swiss, mushrooms & horseradish sauce on a toasted roll, served peppercorn rye au jus

HERITAGE STEAK SANDWICH 23
7 oz. hand cut charbroiled sirloin on garlic toast with crispy onion strings, savoury mushrooms and side vegetables

SK 18
6 oz. fresh house-made 100% canadian beef patty on a toasted brioche bun with chef's sauce, shrettuce, tomato & onion
add cheese \$2 add bacon \$3.5

RSK 22
two 6 oz. fresh house-made patties, bacon, double cheese on toasted brioche with chef's sauce, shrettuce, tomato & onion

BUTTERMILK FRIED CHICKEN 18
buttermilk marinated crispy chicken breast on a toasted brioche roll with crunchy slaw & pickles

O.G. PESTO CHICKEN CLUB 19.5
ciabatta, grilled chicken, roasted red peppers, basil pesto mayo, arugula, fresh mozza, applewood bacon, tomato

MEATLOAF MELT 18
grilled & sourdough bread with crispy onion strings, smoked cheddar & thai chili ketchup

All sandwiches & burgers are served with choice of fries, soup, salad, add \$3 caesar, poutine - \$4 onion rings

SALADS

SMOKED CHICKEN COBB SALAD 22
chopped romaine, cucumber, radish, freshly cooked hard boiled egg, applewood bacon, pickled red onions, gem tomatoes, and house smoked chicken

CAESAR sm 11 lrg 16
torn romaine, parmesan, house-made croutons and garlic toast

TIJUANA TACO SALAD 20
crisp mixed greens, cheese blend, roasted corn & black beans, tomato, pickled onion, house-made tri-colour tortilla chips, served with poblano ranch dressing on the side
add smoked brisket \$8 • crunchy chicken \$7 • spicy beef \$6

LOADED RANCH WEDGE SALAD 19
iceberg wedge, applewood bacon, green onion, pickled red onion, gem tomatoes, radish and a creamy buttermilk ranch

HOUSE SALAD sm 8 lrg 12
crisp mixed greens, cucumber, shredded carrot, sliced radish, your choice of hellmann's dressings

ENTRÉES

GRILLED CAJUN PORK CHOP 25
smoked cajun pork chop, apple crown royal whiskey glaze with fresh vegetables and choice of side

SMOKED MEATLOAF 18.5
tender smoked meatloaf with mashed potatoes & vegetables served with house-made bacon gravy

FISH & CHIPS 19
hand-dipped, beer batter, pickleback slaw and served with an east coast tartar sauce *add second piece \$5*

SMOKED CHICKEN & RIBS 28
fresh herb smoked 1/4 chicken & half rack bbq baby back ribs, fresh vegetables and choice of side

ROAST CHICKEN 22
juicy 1/4 chicken with garlic butter green beans and mashed potatoes

HERITAGE SALISBURY STEAK 18
delicious red wine, mushroom & onion gravy with mashed potatoes and fresh vegetables

All entrées are served with side vegetables and choice of mashed or roasted potatoes or fries

PASTAS

PENNE PRIMAVERA 19
zucchini, peppers, red onion, cremini mushrooms & roasted garlic sautéed in a rosé, topped with parm and served with homemade garlic toast
add chicken \$5 add prawns \$6

BEEF STROGANOFF 21
sliced steak and mushrooms in a worcestershire peppercorn sauce finished with sour cream and served over wide noodles

HOMESTYLE BACON MAC & CHEESE 22
with a panko and herb topper

CLASSIC LASAGNE 18.5
house-made meat sauce, baked to perfection! served with homemade french bread garlic toast

LEMON DILL PRAWN CARBONARA 20
cream, red prawns, applewood bacon, arugula & spinach, dill, capers and fresh lemon

WEEKLY

**CHEF
WEEKLY
FEATURE**

Every week we bring you a unique creation using the best seasonal ingredients!

22

DESSERTS

BEER MUG BROWNIE 11
layers of warm brownie, ice cream, caramel & chocolate sauce, dark cherry compote and whipped cream

COOKIES & CREAM 11
kahlúa vanilla whipped warm cream cheese with 5 cookies

*We will attempt to accommodate any special request, including gluten-free or vegetarian.
Please ask your server. Prices do not include applicable taxes.*