



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 potato roll 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 potato roll 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
on grilled thick slice french 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

CHEF
**WEEKLY
FEATURE**

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

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WEEKLY

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