HOMESTYLE COOKING DONE RIGHT



GLUTEN FREE OPTIONS AVAILABLE These menu items can be provided on a gluten free bread choice. However, we can not guarantee that cross-contamination may not occur. Please speak with your server about any food allergies or sensitivities that you may have.

All meals are served with fries or salad unless noted otherwise. Substitute for Yam Fries, Onion Rings or Caesar Salad for \$ 2.50 Substitute poutine for \$3.00



APPETIZERS

Chicken Wings



\$8.95

Crispy fried wings in a variety of flavours: Regular, Hot, Lemon, Honey Garlic, Dry Cajun or BBQ.

Southwest Munchers

Lightly breaded potato rounds, stuffed with jalapenos, cheddar and mozzarella cheese. Fried to a crispy golden brown.

Oven Baked Nachos



\$7.95

\$5.00

\$6.95

\$12.95

Mounds of tortilla chips layered with cheese, tomatoes, green onions, green peppers. Served with sour cream and salsa.

Garlic Cheese Toast

Garlic grilled hoagie bun baked with a blend of cheddar and mozzarella cheeses served with a marinara sauce.

Basket of Fries

Add Gravy for \$1.50

SOUPS & SALADS

Soup o	f the Day		
Cup Bowl	\$4.95		
Bowl	\$5.95		

Garden Salad

Crisp local lettuce mixed with red cabbage, carrots, tomato and cucumber. Dressings: Italian, Blue Cheese, 1000 Island, Raspberry Vinegarette, Creamy Poppyseed and Dill Oil and Vinegar.

Crispy Chicken Club Salad

Spring mixed salad greens topped with crispy chicken, bacon, cheese, egg and tomatoes. Served with your choice of dressing.

Paul's Chopped Salad



Mixed greens, carrots, tomatoes, cucumber, avocado, bell peppers, red onion and boiled egg tossed in a creamy poppy seed dressing.

Potato Skins

kins

G \$8.95

5 crispy potato boats filled with bacon, green onion and 2 types of cheese melted over the top.

Paul's Poutine



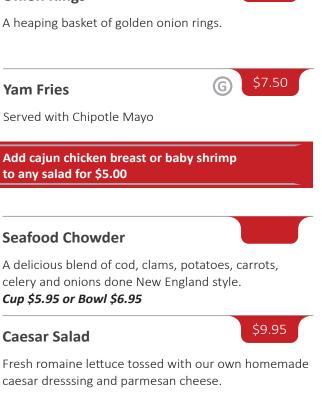
\$7.95

A large portion of fries topped with bacon, green onions, melted cheese and gravy.

Pulled Pork Poutine \$9.95

Fries topped with BBQ pulled pork, red onions, cheese and gravy.

Onion Rings



Mediterranean Spinach Salad

Spinach, cucumbers, tomatoes, red onion, bell peppers, and feta cheese tossed in a tangy Greek dressing.

West Coast Salmon Salad

\$13.95

\$11.95

Fresh mixed greens tossed in a citrus vinaigrette topped with goat cheese, candied walnuts and a 6oz fillet of Sockeye salmon.

SANDWICHES & WRAPS

(G)

Grilled Ham & Cheese



Falafel Wrap



Crispy falafel, lettuce, tomato, red onion, feta cheese and our homemade tzatziki, rolled in a soft flour tortilla.

BEVERAGES

Coffee or Tea	\$2.35			
2% Milk	\$2.95			
Chocolate Milk	\$3.25			
Ice Tea	\$3.25			
Juice Large \$4.50 Small	\$3.25			
(apple, orange, grapefruit,				
cranberry, tomato, clamato)				
Herbal Tea	\$2.75			
Hot Chocolate	\$3.35			
Рор	\$3.00			
Lemonade	\$3.25			
Perrier	\$3.50			
Milkshakes	\$5.95			

Clubhouse Sandwich

Real roast turkey, fresh bacon, lettuce, tomato and mayo layered between 3 slices of toasted bread.

Hot Turkey Sandwich

\$12.50

\$9.95

Oven roasted turkey piled high on French bread smothered with turkey gravy and served with cranberry sauce.

Hot Roast Beef Sandwich

\$12.50

\$11.50

G

Oven roasted beef piled high on garlic french bread, topped with a savoury mushroom gravy

Reuben

Montreal smoked beef, sauerkraut and mozzarella cheese grilled between 2 slices of light rye bread.

Baron of Beef

Υ<u>12.30</u>

\$10.95

Thinly sliced roast beef served on a bun with plenty of Au Jus for dipping.

Lobster Roll

\$13.95

Piles of lobster, lettuce, tomato and wasabi mayo, layered between a fresh toasted ciabatta bun.

New York Steak Sandwich



\$11.25

(G

An 8oz NY steak grilled to perfection and served on garlic toast with heaps of sautéed mushrooms.

Cajun Chicken Caesar Wrap

Cajun chicken, romaine lettuce and our homemade caesar dressing rolled in a soft flour tortilla.

Pulled Pork Sandwich



In house made BBQ pulled pork, cheddar mozzarella cheese topped with coleslaw and served on a toasted ciabatta bun.







BURGER MANIA

Beef Burger



Our 6oz homemade patty topped with lettuce, tomato red onion and pickle.

Cheese Burger

Our 6oz homemade patty topped with lettuce, tomato, red onion, pickle and melted cheddar cheese.

Classic Burger

\$10.95 G

\$11.95

\$9.95

We've taken the cheeseburger and added mushrooms and bacon.

Paul's Mountain Burger

Our 6oz homemade beef patty smothered in smoky BBQ sauce, topped with jalapenos, crispy onion rings and melted mozzarella.

Ultimate Burger



\$9.95

\$11.95

A 6oz spicy homemade chorizio patty topped with back bacon and mozzarella with a cooling honey mustard sauce on the bun.

Chicken Burger

A tender 5oz chicken breast topped with lettuce tomato, red onion and pickle.

Chicken BLAT Burger

Bacon, lettuce, avacado and tomato served on a tender 5oz chicken breast.

\$10.95 **Cajun Chicken Cheese Burger**

A chicken breast coated with cajun spices topped with mozzarella cheese and chipotle mayo.

Served with fries or garden salad unless otherwise noted.

Smoky Bacon Chicken Burger

A chicken breast coated with smoky bacon chips and topped with mozzarella cheese and a spicy ranch dressing is added to the bun.

Salmon Burger

\$12.95

\$11.95

A 6oz fillet of Salmon grilled to perfection with lettuce, tomato, red onion and pickle.

Veggie Burger

An Yves garden burger topped with lettuce, tomato, red onion and pickle.

Deluxe Veggie Burger

\$11.95

\$9.95

We've taken the Veggie burger and added sauteed onions, mushrooms and mozarella.

FAVOURITES

Chicken Fingers

Breaded chicken fingers deep fried to a golden brown

Seafood Crepes

Two crepes stuffed with shrimp and lobster, topped with white wine cream sauce and melted cheese.

Cajun Chicken Quesadilla

Cajun chicken, cheese, tomatoes and green onions sandwiched between two flour tortillas.

Lobster Quesadillas

Real lobster, green onions, mozzarella cheese and wasabi mayo pressed between two flour tortillas.



A generous portion of breaded liver topped with onions and gravy. Served with Yukon Gold mashed potatoes and vegetables.

Lasagna

Layers of lasagna noodles filled with our own zesty meat sauce, cottage cheese and baked with mozzarella cheese. Served with garlic bread.

Shepherds Pie

Savoury ground beef, peas and Yukon Gold mashed potatoes baked with cheese on top.

Turkey Pot Pie



Large bites of roasted turkey, carrots, onions, celery and peas in a rich turkey gravy.

Steak and Mushroom Pie

\$12.50

\$11.50

A generous amount of grade A beef and mushrooms in a rich beef gravy.

Bangers Mash and Mushy Peas

3 hearty sausages served with Yukon Gold mashed potatoes, mushy peas and gravy.

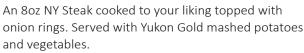
Cod and Chips

1 piece	\$10.95
2 piece	\$13.95



ENTREES

New York Steak Dinner



West Coast Salmon Dinner

A 6oz Sockeye salmon fillet grilled in a blend of mild cajun spices and topped with a lemon hollandaise sauce. Served with rice and vegetables.

\$13.95

\$12.95

\$14.95

\$17.95

\$15.95

\$13.95

\$13.95

\$10.95









\$11.50

Lamb Dinner

A large tender lamb shank simmered in red wine, garlic, and rosemary. Served with Yukon Gold mashed potatoes and vegetables. Add an extra shank for \$5.00

Veal Dinner

Two tender pieces of breaded veal topped with mushroom gravy. Served with Yukon Gold mashed potatoes and vegetables.

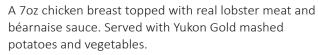
Chicken Parmesan

A tender 6oz breaded chicken breast baked with marinara, parmesan and mozzarella. Served with Caesar salad and garlic toast.

Chicken Oscar

\$15.95

\$15.95



Pork Chops





Two 4oz marinated pork chops grilled to perfection. Served with Yukon Gold mashed potatoes and vegetables.