

F intry *Q*ueen

*S*alads and *S*nacks

Soup Du Jour

Fresh Made Daily. Served with Garlic Toast

5.95

Edamame Beans

Steamed with Cracked Sea Salt

6.95

Tri-Color Tortilla Chips

Served with Pineapple Salsa, Guacamole and Sour Cream

8.95

Roasted Artichoke and Spinach Dip

Creamy and Delicious! Topped with Asiago Cheese and Grilled Pita Bread

9.95

Mixed Greens Salad

Sun-Dried Cranberries, Feta Cheese

Spanish Onion and Cherry Tomatoes Topped with Balsamic Blueberry Dressing

8.95

Vegetarian Special

*Mixed Grilled Assorted Seasonal Vegetables on Greens with
Balsamic Glaze*

12.95

Soup and Mixed Greens Salad Combo

Served with Grilled Garlic Toast

12.95

Boston Bib Salad

*Butterleaf Lettuce, Baby Shrimp, Orange Segments, Blueberries and Sliced Toasted Almonds
Topped with a Lemon Honey Dressing*

13.95

All Items are Subject to GST and a 15% Service Charge

E ntrées

All Entrees are accompanied with your choice of Mixed Greens, Soup Du Jour or French Fries

6oz AAA New York Steak Sandwich

Sautéed Mushrooms and Grilled Garlic French Roll

14.95

Slow Roasted Prime-Rib Beef Dip

Au Toasted Garlic Baguette with Hot Rosemary Jus

11.95

Gourmet Hot Dog

Classic Hot Dog Flame Grille with Melted Cheddar Cheese

8.95

The Burger of Burgers

Grilled Angus Fire River Beef Burger Topped with BBQ Sauce

10.95

Grilled Chicken Burger

Topped with Roasted Red Peppers and Havarti Cheese and an Avocado Spread

11.95

Garden Vegetable Burger

Brown Rice, Mushrooms, Onions and Rolled Oats

8.95

All Burgers Come with Tomato, Mayonnaise, Greens, Onion and Pickles

Add Aged Cheddar Cheese, Havarti or Sautéed Mushrooms with Garlic Butter .95 Maple Smoked Bacon .95

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