

- **BAR SNACKS**
- **APPETIZERS**
- **SALADS**
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food menu



BAR SNACKS

PUFFED GARLIC CORN NUTS

seasoned with garlic and salt

4.99

EDAMAME

Boiled & sprinkled with salt. Served with soy vinaigrette

4.99

CHIPS W/ GUACAMOLE

Corn chips with house made guacamole

11.99

FRIES

YUKON GOLD

4.99

SWEET POTATO W/CHIPOTLE MAYO

6.99

TRUFFLE PARMESAN

9.99

APPETIZERS

TACOS (1pc)

KATSU FISH TACO

Panko crusted Basa fillet, tomato, onion, black bean, corn, spring mix, lime soy aioli.

JAPANESE FRIED CHICKEN TACO

Chicken, spring mix, onions, nori and furikake, mayo & sweet siracha

6.99

THAI STYLE MANGO SALAD *NEW ITEM

Mango, onion, bell peppers, cucumber, peanut & garlic Thai dressing

7.99

CHICKEN SATAY SKEWERS

Malaysian spice marinated chicken, house made peanut sauce

7.99

CP WINGS (1lb)

*Sweet garlic siracha | Barbeque | Thai sweet chili
served with a choice of house salad or fries*

16.99

BANG BANG PRAWNS (8 PCS)

Crispy shrimp, sweet siracha aioli, Japanese seasoning

11.99

SALADS & BOWLS

TUNA TATAKI SALAD *NEW ITEM

Yellow Fin Tuna, spring mix, Cherry tomatoes, radish, edamame beans, nori, shaved almonds, sesame seeds, scallions, avocado, Japanese dressing.

16.99

ROASTED RED PEPPER QUINOA BOWL *NEW ITEM

Quinoa, roasted red pepper, roasted sweet potato, kale, avocado, black beans, almonds, roasted red pepper dressing.

14.99

CP SHRIMP NOODLE SALAD (Bun Cha) *NEW ITEM

Vietnamese rice noodles, grilled shrimp, spring mix, grape tomato, cherry radish, carrots, cucumber, red cabbage, red onion, cilantro, nuoc cham dressing.

14.99

HOT MEALS

BUTTER CHICKEN *NEW ITEM

Chicken breast in rich creamy sauce made from Chef Amal's grandma's recipe, served with a side of rice.

15.99

BEEF AU JUS POUTINE

Yukon gold fries, beef au jus gravy, rosemary, thyme, red wine, onions, melted mozzarella, scallions.

12.99

*Grilled chicken for \$4,
Shaved Philly style steak \$6
Grilled shrimp for \$6*

KOREAN BBQ STYLE SHORT RIBS

Char grilled certified angus beef, marinated in apple puree, kiwi, soy sauce, side of steamed edamame, broccoli, and sushi rice.

17.99

HANDFULS

All sandwiches are served with Hand cut Yukon fries or House salad

KOREAN CHEESE STEAK SANDWICH *NEW ITEM

Shaved steak marinated in our Korean bulgogi sauce, caramelized onion, melted mozzarella, chopped lettuce, mayo on a toasted bun.

16.99

CHICKEN AVOCADO SANDWICH

Grilled chicken, smashed avocado, tomato, lettuce, melted mozzarella cheese, mayonnaise on a toasted bun

16.99

FARMER'S MARKET BURGER (6oz.)

Local beef from the St. Lawrence market, aged cheddar, lettuce, tomato, onions, pickle, and mayonnaise on a toasted bun

16.99

HUNGRY? ADD ONS FOR ANY MEAL

Cheddar | Mozzarella | Avocado | Bacon

2

Grilled Chicken | Fried Basa Fillet

4

Philly Style Steak | Shrimp

6

Grilled Angus Korean Short Ribs

8

DESSERT

CHEESECAKE w/BERRY COMPOTE

New York style served with home made berry compote.

7.99

CHOCOLATE FUDGE BROWNIE

Warm chocolate fudge brownie served with butterscotch ice cream and chocolate syrup.

7.99