

LEGENDS
ON THE NIAGARA

PUB MENU

STARTERS

Chef's Feature Soup house made bagel chips	12	Fried Camembert Cheese Bites candied pecans, jalapeno & Niagara berry sauce	17
Niagara Berry Salad goat cheese, candied granola, pickled fennel, toasted pita, White Meadows honey and white balsamic dressing <i>add grilled chicken breast 12</i>	19	Buffalo Chicken Poutine fresh cut fries, Ontario cheese curds, beef gravy, Buffalo tossed crispy chicken tenders, blue cheese crumble	21
Caesar Salad bacon, parmesan, fire roasted vegetables, 3-bread garlic croutons, lemon-garlic dressing <i>add grilled chicken breast 12</i>	19	Tin Pan Nachos BBQ pulled pork, spiced corn chips, salsa verde, pico de gallo, lime crema, house pickled jalapenos, crumbled cotija cheese, cilantro <i>pulled pork substitute: seasoned vegan black bean bites</i>	25
Spicy Chicken Tenders fried chicken tenders tossed in a sweet & spicy gochujang BBQ sauce	18	Chicken Wings one pound Buffalo style wings, celery, carrots, blue cheese dressing <i>choice of sauce: mild, medium, hot, gochujang BBQ</i>	19

ENTRÉES

entrées served with your choice of fresh cut fries or soup of the day
substitute your side: house greens, Caesar salad, sweet potato fries **4** • gluten free / vegan bun **1**

Pub Burger half-pound ground chuck patty, smoked bacon, Ontario smoked white cheddar, Forty Creek whisky BBQ sauce, onion ring, lettuce, toasted brioche bun <i>substitute: vegan black bean patty</i>	23	Mushroom Swiss Burger half-pound ground chuck patty, sautéed mushrooms, caramelized onions, Swiss cheese, garlic aioli, arugula, tomato, toasted brioche bun <i>substitute: vegan black bean patty</i>	23
Chicken Salad Croissant tarragon mustard-mayo dressing, guacamole, pickled fennel, lettuce, toasted croissant bun	21	Lake Erie Perch Tacos (2) Blue Mountain amber lager battered perch, house slaw, crispy onions, pico de gallo, lime crema <i>substitute: seasoned vegan black bean bites</i>	21
Spiced Tempura Cauliflower Pita cumin-curry spiced cauliflower, roasted chickpeas, garlic hummus, tzatziki, cotija cheese, tomatoes, red onions, arugula	21	Buttermilk Crispy Chicken White Meadows honey and Kozlik's mustard aioli, house slaw, bread & butter pickles, toasted brioche bun	23
Legends Clubhouse Ontario smoked turkey breast, Ontario smoked white cheddar, bacon, arugula, tomato, basil mayo, sourdough bread	24	Smoked BBQ Brisket Hoagie slow roasted chopped beef brisket, smoked cheddar, crispy onions, Dennis' horseradish aioli, arugula, toasted onion baguette	25
Grilled Cheese with Tomato Soup Dip smoked white cheddar and Swiss grilled cheese, sourdough bread, tomato soup dip <i>add smoked bacon 4</i>	21	Haddock Fish Fry Blue Mountain amber lager battered 6oz haddock fillet, fresh cut fries, house slaw, old bay tartar sauce <i>extra fillet 9</i>	22
Classic Reuben corned beef, sauerkraut, house made 1000 island dressing, Swiss cheese, grilled marble rye bread	23		

SIDES

Caesar Salad	10	House Slaw	4
House Greens	9	Beef Gravy	3
Fresh Cut Fries	8	House Slaw	4
Sweet Potato Fries	9	Extra Sauce	3

DESSERTS

Sizzling Skillet Brownie ice cream and chocolate sauce	12
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