### Bites

**Heirloom Cauliflower Fritters** 12
- Spiced plum sauce + pistachio dukha crunch

**Chef’s Charcuterie** 21
- House made lavosh + Manitoba pickles + seasonal accompaniments
  Add Artisanal Cheese Selection 11

**Soup of the Week** 9
- Chef’s creation

**VGL Crispy Calamari** 17
- Buffalo sauce + celery + blue cheese dressing

**Manitoba Chicken Lettuce Wrap** 18
- Hoisin glazed chicken + raw cabbage + snap peas + coriander + sesame seed crunch

**Hand Made Local Perogies** 20
- “Country Perogy Shop” perogies + bacon + crème fraiche + scallions

**Buttermilk Brined Chicken Wings** 19
- Choice of:
  - House made buffalo, rye BBQ sauce, honey hot, sesame sweet soy, salt & pepper + hand cut crudités

**Signature Chicken Cobb Salad** 20
- Mixed leaves + crispy bacon + avocado + chopped “Nature’s Farm” egg + blue cheese crumble + roasted Manitoba chicken breast + roasted garlic vinaigrette

### Main Courses

**Grilled Cab Steak Sandwich** 26
- Pepper marinated flank steak + open faced + grilled garlic ciabatta + gravy mustard + pickled onion + local greens – or – fries

**VG Club** 19
- Smoked turkey breast + crisp bacon + balsamic tomato + egg omelet + butter lettuce + avocado + bacon aioli + challah twist + local greens – or – fries

**Portage & Main Burger** 21
- Fresh ground CAB patty + smoked gruyère + pork belly + “Harm’s Farm” dill pickle + roasted garlic aioli + butter lettuce + brioche burger bun + local greens – or – fries

**Vegan Walnut Lentil Wrap** 19
- Masala mustard sauce + caramelized onions + “Harm’s Farm” mustard greens onion frites + local greens – or – fries

**Butter Chicken** 21
- Scented basmati rice + coriander yogurt + grilled Naan + poppadum + roasted cashews

**Fish & Chips** 26
- Beer battered Manitoba pickerel + crispy fries + classic tartar sauce + cabbage slaw

**Buttermilk Fried Chicken** 21
- Dill potato salad + honey dill remoulade

**Chef’s Prime Cut** 42
- Onion ring + black garlic jus + whole grain mustard + broccolini

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If you have any allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.

Some menu items may contain raw or undercooked items. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

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**Back Door Burger’s**
Join us for our weekly chef inspired back door burger offering every Thursday from 11:30AM-1:30PM.

Burgers come with your choice of pop and our house made kettle chips!

Available for pick up at our Lombard entrance
DESSERTS

CHEF TIM'S STICKY TOFFEE PUDDING 12
House made sour cream ice cream + Crown Royal Toffee Sauce + Almond Crunch

CHOCOLATE SUNDAE 12
Burnt marshmallow + warm caramel + pretzel

CRÈME BRÛLÉE OF THE MOMENT 12
seasonally inspired + ever changing

NEW YORK CHEESECAKE 12
Raspberry variation + graham cracker crumble

WHITE WINE

OGGI PINOT GRIGIO, ITALY
5oz 10 / 9oz 17 / ½ Bottle 25 / Bottle 48

DOMAINE ASTRUC CHARDONNAY, SOUTH FRANCE
5oz 12 / 9oz 19 / ½ Bottle 28 / Bottle 56

JOSEPH MELLOT DESTINÉA SAUVIGNON BLANC, FRANCE
5oz 13 / 9oz 20 / ½ Bottle 33 / Bottle 61

CLIFFHANGER RIESLING, MOSEL, GERMANY
5oz 15 / 9oz 24 / ½ Bottle 35 / Bottle 66

RED WINE

SOPLO GARNACHA, VALENCIA, SPAIN
5oz 12 / 9oz 20 / ½ Bottle 28 / Bottle 55

VENTISQUERO, PINOT NOIR, CHILE
5oz 11 / 9oz 17 / ½ Bottle 27 / Bottle 52

ALMA DE CASA, CABERNET, SPAIN
5oz 13 / 9oz 21 / ½ Bottle 33 / Bottle 61

RIVERA “RUPICOLO”, RED BLEND, ITALY
5oz 12 / 9oz 19 / ½ Bottle 29 / Bottle 59

FEATURE WINES

BENJAMIN BRIDGE “TIDAL BAY”, WHITE BLEND, NOVA SCOTIA, CANADA
Bottle 66

COREAL, SAUVIGNON BLANC, CHILE
Bottle 48

CAPE WINE CO. “JUNO”, SHIRAZ, SWARTLAND, SOUTH AFRICA
Bottle 46

CHÂTEAU CURTON “LA PERRIERE CUVEÉ” NO.5, BORDEAU, FRANCE
Bottle 55

CAVE SPRING, GAMAY, NIAGRA, CANADA
Bottle 69

TOLAINI “AL PASSO”, SANGIOVESE/MERLOT, TUSCANY, ITALY
Bottle 71

BEER

BUDWEISER, CANADA, 341ml 7

BUD LIGHT, CANADA, 341ml 7

CORONA, MEXICO, 330ml 8

HEINEKEN, NETHERLANDS, 330ml 9

MILL STREET IPA, ONTARIO, 473ml 9

HALF PINTS ST. JAMES PALE ALE, MANITOBA, 341ml 8

HALF PINTS BULLDOG AMBER, MANITOBA, 341ml 8

ALEXANDER KEITH’S IPA, CANADA, 341ml 7

SAVANNA PREMIUM DRY CIDER, SOUTH AFRICA, 330ml 9

FORT GARRY DARK ALE, MANITOBA, 341ml 8

GUINNESS, IRELAND, 500ml 10