



HOURS OF OPERATION

KITCHEN

Mon, Tues, Thurs & Fri 11:30am-9pm
Wed 11:30am-11pm

HST not included.

BAR

Mon & Tues 11:30am-10pm
Wed-Fri 11:30am-1am
Sat open for special events

SNAX

CHICKEN QUESADILLA \$9

A skillet seared tortilla shell, stuffed with grilled chicken, mushrooms, onions, tomatoes, delicious peppers, sour cream and salsa.

PHILLY CHEESESTEAK QUESADILLA \$10

A skillet seared tortilla shell packed with sliced beef locally sourced from Get Away Farms, green peppers, onions, shredded mozzarella cheese, tangy BBQ sauce and sour cream.

NACHOS EL GRANDE \$15 *add chicken \$3*

Nacho corn chips covered in Tex-Mex cheese, green onions, green peppers, banana peppers, red peppers, jalapeño peppers, diced tomatoes, sour cream and salsa.

GREENS

CALIFORNIA GRILLED CHICKEN SALAD \$12

A grilled fresh chicken breast served on mixed greens, with cherry tomatoes, toasted pine nuts, sliced NS apple served with champagne vinaigrette dressing.

KICKED-UP CHICKEN SALAD \$12

Crispy home style chicken served on mixed greens with red peppers, green peppers, banana peppers, chili lime tortilla strips.

BURGERS

Our beef burgers are sourced locally from award winning Get Away Farms and are grass fed animals. All of our burgers are served with crispy fries. Substitute for a mixed green salad, sweet potato fries or onion rings for \$2.

GRAWOOD BURGER \$9

A 6oz grilled patty with our homemade Grawood aioli, lettuce and tomato served on a brioche bun.

TIGER BURGER \$13

Two 6oz grilled patties! Cheddar cheese, bacon, our homemade Grawood aioli, lettuce and tomato served on a brioche bun

TERIYAKI BURGER \$10

A 6oz patty grilled with teriyaki sauce topped with sautéed mushrooms, smothered with cheddar and mozzarella cheese served on a brioche bun.

ONION RINGS \$5

Lightly battered, crispy goodness.

MOZZA STIX \$6

Lightly breaded and stuffed with mozzarella cheese. Served with The Grawood's aioli.

SPINACH DIP \$8

Our homemade dip served with tasty pita points and nacho chips.

CRISPY FRIED CALAMARI \$9

Tender calamari, lightly breaded and flash fried. Served with our Grawood aioli for dipping.

CRANBERRY AVOCADO SPINACH SALAD \$9

add chicken \$3
Diced avocado, salty feta cheese, dried cranberries, crunchy toasted almonds and a slightly sweet poppy seed dressing tossed over fresh spinach leaves.

BALSAMIC BEET SALAD \$9 *add chicken \$3*

Sweet roasted beets on a bed of mixed greens with feta cheese and walnuts with a tangy balsamic dressing.

FLAMETHROWER BURGER \$9

A 6oz grilled patty served with jalapeños, banana peppers, pepper jack cheese and hot sauce served on a brioche bun. Are you brave enough?

SWISS BURGER \$10

A 6oz grilled patty topped with sautéed mushrooms, bacon and Swiss cheese served on a brioche bun.

BLACK BEAN VEGGIE \$8

A meatless patty, topped with our Grawood aioli and lettuce served on a brioche bun.

ENTREES

All of our entrees unless otherwise stated are served with crispy fries. Substitute for a mixed green salad or sweet potato fries with curry mayo or onion rings for \$2.

BUFFALO CHICKEN WRAP \$10

Crunchy chicken fingers tossed in a mild, medium, or hot sauce, stuffed in a tortilla with mozza-cheddar cheese blend, mixed greens, tomato, and ranch dressing; then slightly grilled.

CLUBHOUSE \$11

Freshly roasted turkey, fresh bacon, cheddar cheese, lettuce and tomato served on two thick slices of Panini bread with cranberry mayo.

MONTREAL SMOKED MEAT SANDWICH \$11

This authentic Montreal smoked meat sandwich is piled high and served on rye bread with mustard and Swiss cheese.

PHILLY STEAK SANDWICH \$13

Created with beef sourced locally from Get Away Farms, this meal is sure to please with a generous portion served on a toasted flat bread bun with green peppers, onions, shredded mozzarella cheese and garlic mayo.

HOT FRIED CHICKEN SANDWICH \$11

Plump chicken breasts fried to a golden brown served with the Grawood's own aioli on a brioche bun.

CHICKEN VEGETABLE STIR FRY \$12

Fresh seasonal vegetables and grilled chicken breast with Asian sauce served on a bed of infused chicken and herb rice.

CHICKEN FINGERS \$8

Hot and crunchy served with your choice of dipping sauces including Grawood aioli, hot sauce, plum sauce, garlic mayo, sweet curry mayo, sour cream, BBQ, ranch dressing- whatever works for you.

TWO PIECE BEER BATTERED FISH & CHIPS \$12

Premium NS haddock caught in accordance with the Marine Stewardship Council guidelines, this favorite is certain to meet your craving for a traditional style fish and chips. Alexander Keith's lends a helping hand in our homemade batter.

POUTINE

TRADITIONAL POUTINE \$7

A pile of crispy fries topped with cheese curds and hot gravy.

MONTREAL SMOKED MEAT POUTINE \$9

BUFFALO CHICKEN POUTINE \$9

BREAKY

LATE RISER BREAKFAST \$7

Two eggs served your choice of sunny side up, over easy, over hard, scrambled or if Greg is cooking; scrambled, scrambled or scrambled.....Served with home fries, bacon OR sausage and toast.

JUMBO BREAKFAST \$9

Taking the 'Late Riser' to the next level; this meal is served on a platter with three eggs, sausage, bacon, home fries, and toast.

11:30am-4pm