

HEALTHY + HEARTY

Caesar Salad 16.00
Crisp romaine, bacon, shaved parmesan, charred lemon and garlic croutons and classic dressing
Add Grilled Chicken Breast 6.00

Taco Salad in a Tortilla Bowl 24.00
Served in a massive fried tortilla bowl with red and green peppers, roasted corn, red onion, tomatoes, seasoned ground beef, nacho cheese on a bed of romaine lettuce with a spicy lime cilantro dressing
Served with sour cream and guacamole
Substitute ground beef for grilled chicken breast 3.00

Lancaster Summer Salad 22.00  
Tuscan mixed greens, goat cheese, mandarin orange, strawberries, pickled red onion, candied pecans with a cilantro onion vinaigrette
Add Grilled Chicken Breast 6.00

Tuna Poke bowl 25.00
On a bed a white rice with 5 oz of sushi grade ahi tuna, pickled red onions, avocado, cucumber, shredded carrot, lemon, sesame seeds, edamame, nori and spicy mayo
Double your Tuna 9.00

SMALLER BITES


Irish Style Ale & Cheese Soup 8.00
Traditional cheese soup made with aged white cheddar and Cameron's Cream Ale topped with bacon & house pretzel croutons

Poutine  8.00
Crispy pub fries, house brown gravy and cheese curds

Buffalo Chicken Poutine 15.00
Crispy pub fries, house brown gravy and cheese curds, with crunchy buffalo chicken and drizzled with ranch dressing


Calamari  15.00
Battered squid served with our house marinara sauce


Baked Spinich Dip  18.00
Classic baked dip with melted cheese topper served with naan bread & tortilla chips

Paddle Nachos  (1/2)15.00 (full)24.00
Diced peppers, pickled onion, double layered cheese, salsa, red onion and sour cream
Add Grilled Chicken Breast or Ground Beef 6.00

Deep Fried Pickles 15.00
Classic crispy pickle chips served with a lemon & ranch sauce

Wings (1lb)16.00 (2lb)26.00
Non-breaded tender wings with a choice of cajun dry spice, house BBQ, hot, honey garlic, hot honey, salt & pepper, or buffalo blue

Giant Mozza Stick  16.00
Massive 10" panko breaded mozzarella stick topped with house made marinara sauce and basil oil


Shrimp Cocktail  17.00
5 jumbo poached shrimp on a bed of traditional cocktail sauce

HAPPY HOUR
SUN-MON-THUR-FRI 3:00PM-5:00PM
1/2 PRICE ALL STARTERS

PUB ESSENTIALS

All essentials served with pub french fries (excluding tostadas)

Chicken Tenders and Fries 20.00
5 tenders served with house BBQ dipping sauce

Veggie Wrap  20.00
Mixed seasonal vegetables, goat cheese, crisp lettuce and garlic mayo

Chicken Caesar Wrap 22.00
Grilled chicken breast, crisp romaine, bacon, house Caesar dressing in a white flour tortilla

Paddle Style Club Sandwich 22.00
Chicken breast, bacon, lettuce, tomato, cheddar cheese and garlic mayo on a ciabatta roll

Ribeye Steak Sandwich 24.00
Tender shaved rib-eye, Dijon mayo, caramelized onion, house made chimichurri, arugula, aged cheddar on a ciabatta roll

Perch Tostadas (2)18.00 (3)24.00
Crunchy tostadas with breaded ocean perch, guacamole, lettuce, pickled red onion, poblano & rancho sauce, tomato jam and cilantro

Fish and Chips 25.00
Battered Haddock with tarter sauce, coleslaw and charred lemon

Perch Rolls (1)18.00 (2)30.00
Classic Lancaster-style perch rolls with traditional sauce
Our fresh perch comes from Lake Erie



BETWEEN 2 BUNS

All burgers are served on a Martins potato roll with pub french fries

Paddle Burger 20.00
Fresh ground chuck, cheddar cheese, bacon, tomato, lettuce, red onion and garlic mayo

Goat Cheese Burger 22.00
Fresh ground chuck, guacamole, goat cheese, bruschetta and lettuce

Dill Pickle Burger 22.00
Fresh ground chuck, caramelized onions, old cheddar cheese, fried pickle chips, lettuce, dill weed and garlic mayo garnished a pickle spear

The P&P Harvest Burger 21.00
Black bean and corn vegetarian patty, spinach, bruschetta, avocado and pesto mayo

Pesto Chicken Burger 23.00
Grilled chicken breast, spinach, avocado, tomato, provolone cheese and pesto mayo

The Mad Paddler 24.00
Fresh ground chuck, old cheddar cheese, candied bacon, crispy jalapenos, lettuce, avocado, bruschetta and spicy mayo

- Replace any bun with a gluten free option for \$2.00 more
- Upgrade to a side Caesar or poutine for an extra \$3.00

TEMPTING TREATS

Sticky Toffee Pudding 8.00

Vegan Chocolate Brownie 8.00

Wagyu Chocolate Chip Cookie 9.00
Our cookies are made daily using Wagyu Beef tallow served with Ontario vanilla ice cream and caramel sauce

LIL' DINERS

Cheese Burger & Fries 10.00

Fingers & Fries 10.00

Mac & Cheese 10.00

Fish & Chips 12.00

All kids meals include a drink and an ice cream sandwich
• orange juice, apple juice, chocolate milk or pop



DISCOVER THE EXQUISITE FLAVORS OF OUR VAULT CUTS, HAND-SELECTED AND FRESHLY PREPARED FROM OUR EXCLUSIVE BUTCHER'S VAULT NESTLED WITHIN CORNWALL SQUARE'S FOOD COURT. JOIN US FOR DINNER AND EXPERIENCE THE UNPARALLELED QUALITY AND RICHNESS OF OUR METICULOUSLY SOURCED AAA+ CANADIAN BEEF

SENIORS DAY
ALL DAY EVERY MONDAY
10% OFF ENTIRE MENU

LIVE MUSIC
EVERY SATURDAY NIGHT

ONLINE RESERVATIONS
NOW OPEN



Gluten Free



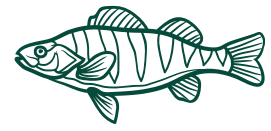
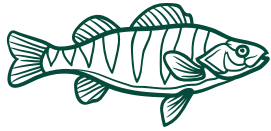
Seafood Allergy



Vegetarian




Vegan



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SIGNATURES

Butter Chicken 22.00
Classic pub favourite with a traditional rich sauce and scented rice, served with naan bread

Vegetarian Linguini 22.00
Rich garlic, shallots & white wine cream sauce with mushrooms, red peppers, zucchini, and corn

Chorizo and Peppers Rigatoni 24.00
Spinach, mushrooms, ground chorizo, red & green peppers, vodka sauce topped with shaved parmesan and black garlic butter crostini.

Buffalo Chicken Mac & Cheese 24.00
Creamy cheese bechamel, crispy chicken tenders with house buffalo/blue cheese sauce and a panko parmesan crust

Lobster Mac & Cheese 28.00
Creamy cheese bechamel, truffle oil, panko parmesan crust, loaded with tender lobster meat

Pan Seared Pistachio Salmon 30.00
6oz Atlantic salmon, with a pistachio crumble, scented rice, seasonal vegetables and maple butter

Seafood Linguini 32.00
Rich garlic, mushroom, shallot & white wine cream sauce loaded with: Grilled calamari, Atlantic salmon and lobster meat

SENIORS DAY
ALL DAY MONDAYS
10% OFF ENTIRE MENU

TEMPTING TREATS

Sticky Toffee Pudding 8.00

Vegan Chocolate Brownie 8.00

Wagyu Chocolate Chip Cookie 9.00

Our cookies are made daily using Wagyu Beef tallow served with Ontario vanilla ice cream and caramel sauce

SPECIALTY COFFEES

Mexican Coffee 8.00
Tequila, cinnamon, Kahlua

Don Quixote Coffee 8.00
Tia Maria and spiced rum

Ulysses Irish Coffee 8.00
Irish whiskey, stout syrup and nutmeg

Add 1 oz liqueur to your coffee 6.00
Kahlua, Tia Maria, Baileys, Frangelico, Irish whisky, spiced rum

THE VAULT CUTS

All cuts are fresh from The Butcher's Vault + Fromagerie located inside the Cornwall Square food court

12 oz AAA+ Ribeye 48.00

8 oz AAA+ Filet Mignon 53.00

Surf & Turf 57.00
12 oz Ribeye & 3 jumbo grilled shrimp

8 oz Filet & 3 jumbo grilled shrimp 62.00

All cuts served with garlic/herbed compound butter and fresh seasonal vegetables

Choice of: Baked potato with sour cream
Pub french fries
Rice

Add sauteed mushrooms & onions 3.00

36-42oz Tomahawk Steak MRKT \$
Preorders required 48 hours in advance
Speak to your server for details
\$100.00 deposit required
Scan this QR code to reserve online



LIL' DINERS

Cheese Burger & Fries 10.00

Fingers & Fries 10.00

Mac & Cheese 10.00

Fish & Chips 12.00

All kids meals include a drink and an ice cream sandwich
• orange juice, apple juice, chocolate milk or pop

LIVE MUSIC
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Vegetarian



Vegan

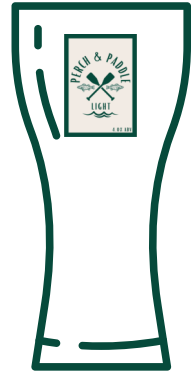


ON TAP



FLIGHTS ARE AVAILABLE

	GLS	60 OZ
Perch & Paddle Light	7.75	27.00
Bud Light	9.00	32.00
Cameron's Cosmic Cream Ale	9.00	32.00
Michelob Ultra	9.50	34.00
Mill St 100th Meridian Amber	9.50	34.00
Mill St Spin Session IPA	9.50	34.00
Cameron's Dog Daze Pale Ale	9.50	34.00
Hoegaarden Belgium Wheat	9.50	34.00
Rotating Ontario Hazy IPA	9.75	35.00
Stella Artois	11.50	42.00
Corona Bottle / Bucket 5	8.50	39.00



SIGNATURE COCKTAILS

DARK & STORMY 9.00

1.5 oz Goslings rum, house ginger syrup, lime juice, angostura bitters, topped with soda

RETRO FASHION 10.00

1.5 oz Wild Turkey 101, house old fashion syrup, Kinsip craft bitters and an orange peel

THE CLOVER CLUB 10.00

1.5 oz Tanqueray gin, dry vermouth, house raspberry syrup, lemon juice and egg white

PADDLE ON THE ROCKS 12.00

Cazadores Blanco, Grand Marnier, fresh citrus blend, fresh orange juice & simple syrup

Upgrade to any of top shelf tequila 3.00

MAKE IT A PITCHER FOR ONLY 40.00

(Approximately 4 x 12oz glasses)

RED OR WHITE HOUSE SANGRIA 32.00

1/2 bottle of house red or white wine, white cranberry, pineapple, house citrus blend, apricot brandy, peach schnapps, melon liqueur, soda water and garnished with fresh citrus

Glass of Sangria - 9.00

WATERMELON DAIQUIRI 10.00

1.5 oz Captain Morgan white, house watermelon syrup, lime juice. Frozen or on the rocks

PEACH MULE 10.00

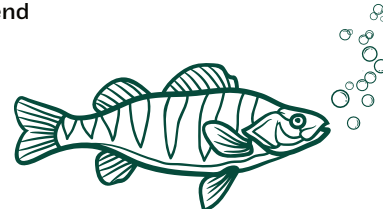
1.5 oz Smirnoff vodka .5 oz peach schnapps, house ginger syrup, lime juice topped with soda

CHIPOTLE MANGO MARGARITA 11.00

1.5 oz Cazadores Blanco, chipotle, house mango syrup, pineapple juice and fresh lime juice

THE JUMBO JULIUS 16.00

21 oz Caesar with 2 oz of our house made dill infused vodka, classic Caesar fixings, garnished with pepperoni stick, two poached jumbo shrimp, celery, stuffed olive and spicy bean, rimmed with pub spice blend





	<u>5oz</u>	<u>9oz</u>	<u>BTL</u>
PELLER CAB/MERLOT	7.50	11.50	28.00
TRIU CABERNET SAUVIGNON	9.00	16.00	42.00
KINGSTON ESTATES SHIRAZ	11.00	18.00	49.00
SEPTIMA MALBEC	11.00	18.00	49.00
COASTAL VINES PINOT NOIR			48.00
STORY TELLER CABERNET SAUVIGNON			55.00
SEGHESIO SONOMA ZINFANDEL			60.00



	<u>5oz</u>	<u>9oz</u>	<u>BTL</u>
PELLER CHARDONNAY	7.50	11.50	28.00
PELLER ROSE	7.50	11.50	28.00
TRIU SAUVIGNON BLANC	9.00	16.00	42.00
WAYNE GRETZKY PINOT GRIGIO	9.00	16.00	42.00
PELLER SECCO BUBBLES	8.00		40.00
TERRE GAIE PINOT GRIGIO			42.00
MAGISTRATE NAPA CHARDONNAY			44.00

HAPPY **5 TILL 5** **HOOR**

SUN - MON - THUR - FRI
3 PM - 5 PM
\$5 DRAFT - \$5 HOUSE WINE - \$5 SPIRITS

WORLD OF WHISKY

	<u>1 OZ</u>	<u>2 OZ</u>	<u>FLIGHT CHOOSE 3 - 1/2 OZ</u>
Sexton Irish	8.50	16.00	4.00
Redbreast 12 year Old Irish	14.00	26.00	6.00
Wild Turkey	6.50	11.00	3.00
Basil Hayden Bourdon	9.00	17.00	4.00
Elijah Craig Bourdon	9.00	17.00	4.00
Crown Royal XO	9.00	17.00	4.00
J.P. Wiser's 18 year old	11.00	21.00	4.00
Deanston Virgin Oak	9.00	17.00	4.00
Glenkinchie 10 Year	9.00	17.00	4.50
Cragganmore 12 year	9.00	17.00	4.50
Glengoyne 10 Year	10.00	18.00	4.50
Tomatin 12 Year	11.50	21.00	5.50
Tomatin 14 Year Portwood	16.00	28.00	7.50
The Macallan 12 Year Double Cask	16.00	28.00	7.50

TEQUILA

Cazadores Blanco	Don Julio Anejo
1800 Anejo	Casamigos Blanco
Don Julio Blanco	Casamigos Reposado

VODKA

Smirnoff	Ketel One
Tito's	Grey Goose
Ciroc	Belvedere

GIN & RUM

Tanqueray	Captain Morgan White & Spiced
Aviation	The Kraken
Empress 1908	El Dorado 12 year
Isle of Harris	El Dorado 21 year