

APPS

HOT SPINACH ARTICHOKE DIP (V, GF) 12
with tortilla chips

CHICKEN WINGS (GF) 14
with blue cheese dip, carrot and celery sticks with a choice of mild, medium, hot, honey garlic or bbq sauce, cajun dry rub or salt and pepper

JAPANESE GYOZA 12
chicken and leek dumplings with a teriyaki glaze

SWEET POTATO FRIES (V, GF) 8
served with ancho aioli

POUTINE 12
french fries with cheese curds and beef gravy

QUESADILLA (V) 11
with refried beans, tomato, bell peppers, onion, our three-cheese blend, guacamole and lime crema
add chicken 4 add beef 6

NACHOS (V, GF) 12
with our three-cheese blend, black olives, refried beans, jalapeños, pico de gallo and guacamole
add chicken 6 add beef 8

CRAB CAKES 14
breaded and pan seared crab cakes with chipotle aioli

SOUPS AND SALADS

FRENCH ONION SOUP 8
served with gruyere cheese crouton

TOMATO SOUP (V, GF) 7
with basil chive cream
add a side of grilled cheese 8

CAESAR SALAD 12
fresh romaine leaves coated in our house caesar salad dressing, garlic croutons, bacon bits and fresh shredded parmesan cheese

MIXED GREEN GARDEN SALAD (VE, GF) 10
nordic greens, tomato, cucumber, carrot and radish with a honey balsamic vinaigrette

TACO SALAD (V, GF) 12
red and green leaf lettuce with avocado, grilled corn, our three-cheese blend, black olives, pico de gallo and corn tortilla

BEEF AND GOAT CHEESE TERRINE (V) 12
roasted beets and goat cheese layered with a balsamic reduction

NAKED AND GREEN GRAIN SALAD (V) 11
naked oats, wild rice, red and white sorghum, chickpeas, nordic greens, feta cheese and a herb vinaigrette

Add to any of our salads Chicken 6, Ground Beef 8, Salmon 8 and Shrimp(5) 8

KIDS MENU (Kids 12 and under) *Includes a fountain drink and a scoop of ice-cream*

KIDS PASTA (V) 8
tomato sauce or butter

KIDS MAC & CHEESE (V) 8

KIDS PIZZA (V) 8

KIDS SLIDERS 8

KIDS GRILLED CHEESE (V) 8

KIDS CHICKEN FINGERS 8

PANINI, SANDWICHES AND WRAPS

served with your choice of french fries or mixed green salad.

sweet potato fries, side caeser add 2

CALIFORNIA GRILLED CHICKEN WRAP 17
chicken, avocado, tomato, lettuce, red onion, cucumber and cheddar cheese with a spicy aioli, wrapped in a spinach tortilla

CHEF'S CUBAN PANINI 16
roasted pork, gruyere, pickles, mustard and roasted garlic aioli, served on toasted marble rye

TDV LOBSTER GRILLED CHEESE 19
lobster and shrimp with our three-cheese blend on multi grain bread

VALLEY BURGER 18
100% canadian beef with cheddar cheese, bacon, sautéed mushrooms and onions on a toasted brioche bun

BUFFALO FRIED CHICKEN SANDWICH 17
chicken breast, dusted in our seasoned flour and fried, coated in franks red hot sauce, served on a toasted brioche bun with house made blue cheese sauce, lettuce, tomato and a side of coleslaw

MAINS

BUTTER CHICKEN 23
spiced chicken thigh served with a sautéed vegetable medley, jasmine rice, chutney and yogurt raita, with toasted naan bread

CHICKEN FINGERS AND FRIES 18
with choice of bbq, plum, honey garlic, chipotle aioli or hot sauce

AMSTERDAM BEER BATTERED FISH AND CHIPS 19
big wheel beer battered atlantic haddock served with hand cut french fries and house made tartar sauce, with a side of coleslaw

BRAISED BEEF RIBS (GF) 29
dry rubbed and braised, served with mashed potato and carrots au jus

CHICKEN POT PIE 21
chicken and vegetables in a thick chicken gravy baked inside a puff pastry pie crust

NEW YORK STRIPLOIN (8OZ) (GF) 28
served with red wine demi glace sauce sautéed rappini, carrots and mashed potato

BUDDHA BOWL (VE, GF) 15
sautéed seasonal vegetables with rice noodles in a spicy coconut curry sauce
add chicken 6 or shrimp 8

ALL DAY BREAKFAST 16
2 eggs any style served with home fries and toast and with your choice of bacon, ham, pork or chicken sausage

PASTA

SPAGHETTI BOLOGNESE 22
beef, onion, carrot and tomato ragu with fresh shredded parmesan cheese

CHICKEN FETTUCCINI ALFREDO 21
wild mushrooms and chicken in a classic cream, garlic and parmesan sauce

PENNE ARRABIATA (V) 18
spicy tomato sauce with fresh shredded parmesan cheese

MAC AND CHEESE (V) 18
aged cheddar and gruyere cheese, topped with a panko gratin
add bacon 3 add lobster 10

PIZZAS

PEPPERONI 15
mozzarella, pepperoni, tomato sauce

CARNE 15
mozzarella, sausage, bacon, pepperoni, tomato sauce

MARGHERITA (V) 15
buffalo mozzarella, basil, tomato sauce

HAWAIIAN 15
mozzarella, ham, pineapple, tomato sauce

CANADIAN 15
pepperoni, mushroom, green peppers, tomato sauce

DESSERT MENU

CHOCOLATE SELECTION 8 **ICE CREAM SUNDAE** 8

DAILY CHEESECAKE 8 **BREAD PUDDING** 8

LEMON TART 8

DRINK MENU

SPIRITS

WHISKEY

SCOTCH - SINGLE MALTS

Talisker 10Y	11
Glenfiddich 12Y	11
Dalwhinnie 15Y	14
Lagavulin 16Y	15
Oban 14Y	15
Glenlivet 12Y	11

SCOTCH - BLENDED

Grants	7
Johnnie Walker Red	9
Johnnie Walker Black	10
Chivas Regal 12	9

IRISH WHISKEY

Jameson	7.5
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AMERICAN WHISKEY

Maker's Mark	7
Jack Daniels	7.5
Woodford Reserve	8
Bulleit	7

CANADIAN & RYE WHISKIES

Crown Royal	8
Canadian Club	7

VODKA

Skyy	7
Stolichnaya	7
Grey Goose	8.5
Ketel One	7.5

GIN

Bombay	8.5
Tanqueray	7.5
Beefeater	7

RUM

Bacardi, Superior	7
Bacardi, Gold	7.5
Bacardi, Black	8
Captain Morgan, Spice	8
Appleton	8.5

BRANDY

E.&J. Gallo XO	8.5
Hennessy VSOP	11
Courvoisier VSOP	9
E.&J. Gallo VSOP	7
Hennessy VS	8

TEQUILA

Sauza Gold	8.5
Jose Cuervo Gold	8
Sauza Silver	7

COCKTAILS (2oz.)

Manhattan	12
Cosmopolitan	12
Caesar	11
Martini, Gin or Vodka	12
Mojito	13
Negroni	13
Old Fashioned	13
Pina Colada	13
Singapore Sling	12
Whisky Sour	12
Brandy, on the rocks	11

WINE

WHITE

	5oz	9oz	BTL
Canyon Road, Pinot Grigio, California, USA	12	17	39
Riesling, Inniskillin, Ontario, Canada VQA	9	13	36
Chardonnay (unoaked), Inniskillin, Ontario, Canada VQA	10	14	38
Chardonnay, William Hill, California, USA	15	22	60
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	15	22	60
Crisp and Lively, Jackson-Triggs, Ontario, Canada VQA	11	14	39

ROSE, SPARKLING AND ICEWINE

Chivite Gran Feudo, Spain	9	13	39
Jackson-Triggs, Reserve Sparkling, Ontario, Canada VQA	11 (2 oz)	48 (200ml)	
Vidal Icewine, Jackson-Triggs, Ontario, Canada VQA	15 (2 oz)	60 (200ml)	

RED

Pinot Noir, Mirassou, California, USA	13	19	48
Malbec, Alamos, Argentina	14	21	55
Merlot Jackson-Triggs, Ontario, Canada, VQA,	11	15	40
Cabernet Sauvignon, William Hill, California, USA	15	22	60
Shiraz, Carnivor, Australia	14	20	54
Shiraz Cabernet, Inniskillin, Ontario, Canada VQA	11	14	39
Masi Bonacosta Valpolicella Classico DOC, Veneto, Italy	13	19	52

BEER

DRAUGHT BEER

Amsterdam Big Wheel, Deluxe Amber, Ontario, Canada	8.5
Amsterdam Blonde, Light Lager, Ontario, Canada	8.5
3 Speed, Lager, Ontario, Canada	8.5
Boneshaker, IPA, Ontario, Canada	8.5
Budweiser, American Lager, USA	8
Stella Artois, Lager, Belgium	8.5

BOTTLES AND CANS

Coors Light, Lager, USA	6
Molson Canadian, Lager	6
Mill St Organic, Organic Lager, Ontario, Canada	6.5
Heineken, Lager, Netherlands	6.5
Corona Extra, Lager, Mexico	6.5
Hoegaarden, Wheat Beer, Belgium	6.5
Alexander Keith's, IPA, Ontario, Canada	6.5
Pommies Cider, Ontario, Canada	7
Guinness, Stout, Ireland	8

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite,	3
Ginger Ale, Iced Tea	3
Coffee/Tea/ Hot Chocolate	3
Bottled water	3
Perrier 330ml	4
Sparkling Water 750 ml	6.5