

SUMMER MENU

► MAPLE SMOKED CHICKEN COBB SALAD ◀

Flavor-packed, maple-smoked chicken served on a bed of arugula with avocado, vine-ripened tomatoes, roasted corn, cucumber and jumbo couscous. Drizzled with our homemade green goddess dressing. A Banquet twist on a classic!

\$19.99

► CRAB, SHRIMP & MUSHROOM DIP ◀

Fresh crab meat, juicy shrimp and savoury mushrooms folded into a creamy leek and garlic cream sauce. Topped with aged white cheddar and baked to perfection. Served with crostinis on the side.

\$14.99

► HICKORY SMOKED SIDE RIBS ◀

Slow-smoked pork spare ribs, served with creamy apple slaw and tangy bread & butter pickles.

\$12.99

► BUFFALO CHICKEN SLIDERS ◀

Three crispy buttermilk chicken cutlets tossed in our housemade buffalo sauce. Served on mini brioche buns with spicy kimchi mayo, shredded lettuce and pickled carrots.

\$13.99

► GRILLED BLACKENED CHICKEN TENDERS ◀

Juicy chicken tenders marinated in blackening spice and perfectly grilled, then garnished with green onion, and cilantro. Served with roasted garlic ranch and lime wedges on the side.

\$12.99

► LOBSTER & SHRIMP ROLL ◀

Chilled Atlantic lobster, jumbo shrimp and green onions tossed in a lemon dressing with a touch of mayo. Served on a chili garlic butter toasted brioche roll. Choice of side (fries or house salad).

Add gravy \$1.49

\$18.99

Cocktails

SUMMER BERRY MOJITO

\$12.99

6oz Somersby Cider
1.5oz White Rum

Muddled blackberries,
lime & mint.

CHI CHI

\$14.99

1oz Coconut Vodka
1oz Vodka
1oz Pineapple &
Piña Colada

Coconut foam and a
dehydrated pineapple
garnish.

Mocktail

PEACH RING

\$4.99

3oz Peach Juice
1oz Cranberry Juice
4oz 7Up

Splash of Grenadine with
a dehydrated lime garnish.

