

Appetizers

Quesadilla I \$12.99

Tomato, green onion, mixed cheese. Served with sour cream and salsa. *Add chicken breast \$7.99 or Add beef \$6.00*

Calamari I \$16.99

Spicy, cajun dusted calamari, jalapenos and red peppers served with spicy chipotle dip.

Crab Cakes I \$15.99

Citrus infused crab meat with cilantro mango salsa on spicy a coleslaw and drizzled with Chili Lime Creme.

Coconut Shrimp I \$14.99

Served atop spicy coleslaw and with a sweet chili sauce.

Traditional Poutine I \$10.99

Cheese curds, beef gravy, topped with green onion.

Buffalo Cauliflower Bites I \$13.49

Medium sauce, ranch or blue cheese dressing for dipping.

Share Plates

Southwest Fish Tacos I \$15.99

Lightly dusted haddock, cilantro mango salsa, guacamole, shredded lettuce, topped with Chili Lime Creme. Served on flour tortillas.

Asian Chicken Tacos I \$15.99

Guests choice of chicken breast or chicken fingers. Topped with carrots, cilantro corn salsa, guacamole & chile thai sauce. Served on lettuce. (flour tortilla substitute available upon request)

Jalapeño Popper Dip I \$15.49

Jalapeños, mayo, cream cheese, onion, served with tortilla chips and naan bread.

Baked Garlic Shrimp I \$15.99

Garlic shrimp topped with shredded cheese, tomatoes and green onion. Served with garlic toast.

Nachos I \$18.99 (Half Order \$14.99)

Topped with melted cheese, lettuce, tomato and green onion. Served with salsa and sour cream on the side.
Add Guacamole \$2.99 Add Chicken \$7.99 Add beef \$6.00

Mussels Marinara I \$15.99

Tomato based garlic sauce with a touch of chillies. Served with garlic toast.

Chicken Wings 10 I \$16.49 20 I \$29.49

First lightly dusted then deep fried, tossed in your choice of sauce. Hot, medium, honey hot, honey garlic, BBQ sauce, chili Thai sauce and cajun rub. Served with veggies and blue cheese.

Mains (available after 4pm)

Mac & Cheese I \$18.99

A traditional favourite, served with garden salad.
Add Bacon \$3.19

Chicken Supreme I \$24.99

Grilled chicken breast topped with sautéed roasted red peppers, onions and mushrooms in a garlic butter. Served with daily vegetable and french fries.

Fish & Chips I \$17.99 (served all day)

Haddock, beer batter, spicy coleslaw. Served with french fries. *Add a second piece \$7.99*

Asian Stir-fry with Chicken or Shrimp I \$23.99

Bean sprouts, broccoli, carrots, red onions, peppers, zucchini topped with toasted almonds over rice.

Garlic Shrimp Dinner I \$24.99

Sauteed in garlic butter. Served with rice & vegetable.

Salmon I \$27.99

6oz filet with dill butter. Served with daily vegetable and rice.

Seafood Pasta I \$26.99

Mussels and shrimp with a touch of chili, fettuccine in a red sauce. Served with garlic toast.

Eggplant Parmigiana I \$23.99

Dusted sliced eggplant cooked and layered with tomato sauce, mozzarella & served with fettucine. Served with garlic toast.

Burgers

Our burgers are made at the Deck from lean ground chuck, seasoned with our very own spice blend and are always fresh never frozen! Cooked to an internal temperature of 160 degrees.

Since your burger is fresh, there may still be traces of “pink” when fully cooked!

All served with your choice of fries or soup. Prefer Caesar salad or yam fries? add \$3.49. Garden Salad? add \$1.49 Substitute a vegetarian patty for \$2.99

Jalapeño Popper I \$17.79

Topped with jalapeño popper dip, jalapeños and corn tortillas strips.

Classic Cheese I \$16.79

Cheddar and Monterey Jack cheese.

Upper Deck I \$17.79

Topped with aged Canadian cheddar and bacon.

Spicy Blue I \$17.79

Topped with tangy blue cheese and jalapeños.

Onion & Brie I \$17.79

Topped with fried onion straws and melted soft brie.

Mediterranean I \$17.79

Topped with roasted red pepper, grilled onion, goat cheese and mushrooms.

California I \$17.79

Topped with guacamole, Monterey Jack cheese, Sriracha mayo and bacon.

Add Gluten Free bun \$2.49, Add Extra patty \$6, Add Extra cheese \$2, Add Extra Bacon \$2 All modifications will be charged accordingly.

Fresh Salads & Soups

Daily Soup I \$8.99

French Onion Soup I \$9.99

Black & Blue Chicken I \$18.99

Blackened chicken, crumbled blue cheese, caramelized onions, field greens, roasted red pepper dressing and a ranch drizzle.

Taco Salad I \$18.99

Lettuce, topped with shredded cheese, ground beef, tomatoes, onions, salsa, sour cream and guacamole. Garnished with corn tortillas strips.

*For the below salads add for an additional price:
Add Salmon \$10.99, Add Chicken \$7.99, Add Garlic Shrimp \$9.99,
Add Grilled vegetables \$4.99*

Grilled Vegetable I \$14.49

Field greens, grilled vegetables, onions, mushrooms, balsamic vinaigrette with goat cheese.

Santa Fe Salad I \$14.49

Field greens, cilantro corn salsa, jalapeños, corn tortillas strips, mixed cheese. Served with Chili Lime Creme.

Warm Mushroom Goat Cheese I \$14.99

Field greens, balsamic sautéed mushrooms, goat cheese, corn, topped with crispy onions and slivered almonds.

Caesar Salad I \$14.49

Romaine lettuce, shaved parmesan, house-made croutons, bacon bits & caesar dressing.

Sandwiches & Wraps

All served with your choice of fries or soup. Prefer Caesar salad or yam fries? add \$3.49. Garden salad? add \$1.49

Chicken Club Wrap I \$16.79

Grilled chicken, bacon, lettuce, tomato, cheddar cheese and mayo.

Crispy Chicken Wrap I \$16.79

Chicken tenders, mixed cheese, ranch, Buffalo hot sauce, lettuce, cucumber.

Eggplant Parmigiana Sandwich I \$16.49

Fried eggplant served on a garlic brushed baguette, topped with mozzarella cheese and tomato sauce.

Grilled Vegetable Wrap I \$16.49

Tomato, shredded lettuce, zucchini, mushrooms, peppers, onions and goat cheese with Sriracha mayo in a flour tortilla.

Grown Up Grilled Cheese Sandwich with Bacon I \$16.29

We put a twist on a childhood favourite by preparing it with the perfect combination of bacon and brie.

Reuben Sandwich I \$18.49

Corned beef on rye with sauerkraut, Swiss cheese and thousand island dressing.

Chicken & Brie Sandwich I \$17.29

Seasoned chicken breast, guacamole, soft brie, lettuce, tomato and Sriracha mayo.

Phili Cheese Steak Sandwich I \$18.99

Shaved steak, sautéed onions and peppers, white American cheese served on a roll. Chicken breast can be substituted upon request.



HOUSE WINES

	6oz	9oz
CHARDONNAY PELLER ESTATES, NIAGARA VQA	\$7.99	\$10.99
CABERNET MERLOT PELLER ESTATES, NIAGARA VQA	\$7.99	\$10.99

WHITE WINES

	6OZ	9OZ	BOTTLE
UNOAKED CHARDONNAY CHATEAU DES CHARMES, NIAGARA	\$8.79	\$12.99	\$37.99
PINOT GRIGIO REIF, NIAGARA VQA	\$8.99	\$12.99	\$37.99
SAUVIGNON BLANC CREEKSIDE, NIAGARA VQA	\$8.79	\$12.99	\$37.99
RIESLING 13 KINGS CELLARS, NIAGARA VQA	\$8.79	\$12.99	\$37.99
SAUVIGNON BLANC KIM CRAWFORD, NEW ZEALAND	\$11.79	\$15.49	\$46.99
PINOT GRIGIO SANTA MARGARITA, ITALY	\$11.79	\$15.49	\$45.99
CHARDONNAY J.LOHR, CALIFORNIA	\$11.79	\$15.49	\$45.99

ROSE

	6oz	9oz	BOTTLE
ROSE CREEKSIDE, NIAGARA VQA	\$8.79	\$12.99	\$37.99

RED WINES

	6OZ	9OZ	BOTTLE
CABERNET MERLOT 13 KINGS CELLARS, NIAGARA VQA	\$8.79	\$12.99	\$37.99
BACO NOIR HENRY OF PELHAM, NIAGARA VQA	\$8.79	\$12.99	\$37.99
CABERNET SAUVIGNON REIF, NIAGARA VQA	\$7.99	\$10.99	\$37.99
JACKSON-TRIGGS MERLOT NIAGARA VQA	\$8.79	\$12.99	\$38.99
CAMPOFIORIN MASI, ITALY	\$11.29	\$15.49	\$46.99
CABERNET SAUVIGNON MCMANIS, CALIFORNIA	\$11.29	\$15.49	\$46.99
PINOT NOIR KIM CRAWFORD, NEW ZEALAND	\$11.99	\$15.99	\$49.99
CABERNET SAUVIGNON J. LOHR, CALIFORNIA	\$11.99	\$15.99	\$49.99

WINE SELECTION SUBJECT TO CHANGE BASED ON AVAILABILITY

COCKTAILS (2.5oz) \$10.99

SOUTHERN SLAM

SOUTHERN COMFORT, PEACH SCHNAPPS, SPLASH PINEAPPLE, 7UP, LIME AND ORANGE JUICE.

BAHAMA MAMA

LIGHT, DARK AND COCONUT RUM SERVED WITH ORANGE JUICE AND CHERRY SYRUP.

MARTINI

GIN OR VODKA AND A TOUCH OF DRY VERMOUTH.

NEGRONI

CAMPARI, GIN AND SWEET VERMOUTH

SANGRIAS (5oz) \$9.99 (PITCHER) \$27.99

RED SANGRIA

HOUSE RED WINE, COCONUT RUM, 7UP, ORANGE AND PINEAPPLE JUICE, MIXED FRUIT.

WHITE SANGRIA

HOUSE WHITE WINE, PEACH SCHNAPPS, 7UP, ORANGE AND PINEAPPLE JUICE, MIXED FRUIT.

THE UPPER DECK MARTINIS (2oz) \$9.99

PINEAPPLE MARGARITA

PINEAPPLE JUICE, TRIPLE SEC, TEQUILA, LIME JUICE.

PURPLE HAZE

VODKA, BLUE CURACAO, RED SOUR PUSS.

THE ULTIMATE JOLLY RANCHER

AMARETTO, MELON LIQUEUR AND PEACH SCHNAPPS.

COSMOPOLITAN

VODKA, TRIPLE SEC, CRANBERRY JUICE AND LIME JUICE.

BANANA POPSICLE

VODKA, BANANA LIQUEUR, ORANGE AND PINEAPPLE JUICE.

WHITE FREEZIE

SOUR PUSS RASPBERRY, BANANA LIQUEUR AND 7UP.

MORNING BREEZE

MALIBU, MELON LIQUEUR, PINEAPPLE JUICE & FRESH LIME.

THE UPPER DECK COCKTAILS (1.5oz) \$8.99

AMARETTO SOUR

AMARETTO, LIME JUICE WITH A TOUCH OF SUGAR.

MAI TAI

CAPTAIN MORGAN DARK AND WHITE, TRIPLE SEC, PINEAPPLE, ORANGE AND LIME JUICE.

BLUE LAGOON

VODKA, BLUE CURACAO AND LEMONADE.

LIMONCELLO COLLINS

GIN, LIMONCELLO, SODA WATER AND 7UP.

MELON MARTINI

VODKA, MELON LIQUER AND LEMONADE.

THE LIGHTER CLASSICS (1.5oz) \$8.99

BLOODY CAESAR SMIRNOFF VODKA AND MOTTS CLAMATO JUICE AND A CELERY SALT RIM AND YOU HAVE A CANADIAN STAPLE!

BLOODY MARY SMIRNOFF VODKA, TOMATO JUICE, SALT AND PEPPER WITH A SALTED RIM.

FROM THE WELL

(1oz) \$5.49

SMIRNOFF VODKA, CAPTAIN MORGAN WHITE, CAPTAIN MORGAN DARK, CAPTAIN MORGAN SPICED, CROWN ROYAL, GORDON'S GIN, J&B SCOTCH

Ask your server about our selection of premium spirits.

BOTTLE BEER, CIDERS & COOLERS

DOMESTIC BOTTLE (341ML) \$4.99

PREMIUM BOTTLE (341ML) \$5.29

IMPORT BOTTLE (330ML) \$5.99

OAST BARNRAISER CAN (473ML) \$7.29

SOMERSBY CAN (500ML) \$7.29

SMIRNOFF ICE COOLER (330ML) \$6.49

APEROL SPRITZ (200ML) \$11.99

DRAUGHT BEER

DOMESTIC: BUD, BUD LIGHT

\$3.99 1/2 PINT

\$7.79 PINT

PREMIUM: ROLLING ROCK, ALEXANDER KEITHS, MICHELOB ULTRA, ALEXANDER KEITHS RED

\$4.39 1/2 PINT

\$7.99 PINT

ULTRA PREMIUM: GOOSE ISLAND IPA

\$4.99 1/2 PINT

\$8.49 PINT

IMPORT: GUINNESS, KRONENBURG BLANC, STELLA

\$5.29 1/2 PINT

\$8.79 PINT

Selections may change.

Ask your server for our rotating tap selection.