

On The Green Bistro

s p e c i a l f e a t u r e s

AVAILABLE JUNE 30TH TO JULY 13TH

SPINACH CAESAR

17.75

Baby spinach tossed in creamy Caesar dressing, topped with bacon bits, croutons, and dusted with shredded parmesan cheese.

CAULIFLOWER BITS

15.95

Breaded cauliflower pieces deep-fried and tossed in Buffalo sauce, served with a side of blue cheese dressing for dipping.

BEEF BRISKET

23.00

Shaved house smoked beef brisket topped with caramelized onions tossed in Chef's BBQ sauce, served on garlic toasted bun with your choice of side.

DUCK BREAST

35.00

Pan seared duck breast cook to your liking, topped with balsamic glazed sundried cranberries and served with vegetables and potatoes.

SHRIMP MAC & CHEESE

26.00

Penne pasta tossed in creamy cheese sauce with shrimp, served with garlic toast on the side.

AVAILABLE JUNE 27TH TO SEPTEMBER 27TH

FRIDAY | CATCH OF THE WEEK

Weekly inspired Chef's catch from traditional favourites to current trend inspired flavours, served aside Chef's rice creation and vegetables. Ask your server for details. **Market priced**

SATURDAY | ROAST STRIPLOIN NIGHT

Plated roast striploin dinner served with garlic mashed potatoes, vegetables of the day, finished with Yorkshire pudding and topped with au jus.

42.00 | Children (Under 12) 19.95



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AVAILABLE JULY 14TH TO JULY 27TH

BREADED RAVIOLI

24.00

Wonton wrappers stuffed with mozzarella, parmesan, and ricotta cheeses with a house herb blend, deep-fried and served with tomato basil sauce.

TACO WRAP

25.00

Seasoned ground beef, shredded cheese, lettuce, diced tomato, diced onion all rolled up in a grilled flour tortilla, served with a side of salsa and sour cream.

RIBEYE STEAK

51.00

10oz ribeye steak grilled to your liking, topped with horseradish demi, served with seasonal vegetables and potatoes.

PESTO CHICKEN PENNE

26.00

Penne pasta tossed in pesto cream sauce with grilled chicken breast, peppers, and served with garlic bread on the side.

GRILLED CHEESEBURGER

35.00

Two 3.5oz ground chuck burger patties, topped with cheddar cheese, strip bacon, lettuce, tomato, onion and pickle, placed between two grilled cheese sandwiches, served with your choice of side.

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AVAILABLE JULY 28TH TO AUGUST 10TH

ARUGULA CAESAR

19.00

Arugula tossed in creamy Caesar dressing, topped with bacon bits, croutons, and shaved shredded parmesan cheese.

JERK SHRIMP

18.00

Jerk seasoned grilled shrimp served with house-made Freeport sauce.

PULLED PORK SANDWICH

25.00

House smoked pulled pork tossed in Chef's BBQ sauce topped with crunchy coleslaw, placed on garlic toasted bun, served with your choice of side.

PAPPARDELLE & MEATBALLS

26.00

Pappardelle pasta tossed in tomato basil sauce with meatballs, serve with a side of garlic bread.

CORNISH HEN

32.00

Herb marinated and pan seared ½ Cornish hen topped with a mushroom and smoked bacon cream sauce, served with seasonal vegetables and potato.

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AVAILABLE AUGUST 11TH TO AUGUST 24TH

WELLINGTON

22.00

Baked mini beef wellington, served over green peppercorn sauce.

BIG PORK SANDWICH

26.00

House smoked bacon, sausage patty, pulled pork, topped with tomato, lettuce and caramelized onion in BBQ sauce on a garlic toasted bun.

WESTERN PIZZA

30.00

12in round pizza with seasoned ground beef, peppers, red onions, and three cheese blend.

CHEESE CAPPELLETTI

26.00

Cheese cappelletti tossed in creamy cheese sauce with diced tomatoes and spinach, served with a side of garlic bread.

VEAL CHOP

48.00

10oz veal chop grilled to your liking, topped with herb demi, and served with seasonal vegetables and potatoes.

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AVAILABLE AUGUST 25TH TO SEPTEMBER 7TH

MOZZARELLA STICKS

18.00

Deep-fried cheese sticks with side of tomato basil sauce for dipping.

BUFFALO CHICKEN SANDWICH

24.00

Deep-fried breaded chicken breast tossed in buffalo sauce, served on a bun with tomato, lettuce and crumbled blue cheese.

CHICKEN FAJITA WRAP

23.00

Grilled tortilla wrap filled with grilled chicken, peppers, onion, shredded cheese, salsa and sour cream.

SURF & TURF STIR FRY

35.00

Lo Mein noodles with fresh cut peppers, carrots, celery, wild mushrooms, green onion, baby bok choy, beef and shrimp tossed in a classic stir fry sauce.

LAMB SHANK

36.00

Braised lamb shank, topped with mint demi glaze, served with seasonal vegetables and potatoes.

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