



## **FOGG BITES**

### **POTATO SKINS - \$10**

Fried potato skins baked with nacho cheese, bacon bits, topped with green onions, side of sour cream

### **DRY RIBS - \$12**

Deep fried pork tossed in salt and pepper

### **CALAMARI - \$15**

Lightly breaded, deep fried with jalapenos, banana peppers, red onions & yogurt dill sauce



### **MAC N' CHEESE BALLS - \$12**

Fried mac balls with nacho cheese and marinara sauce



### **BAKED MAC N' CHEESE - \$12**

Cheesy, creamy macaroni baked in nacho cheese



### **FRIED PICKLES - \$9**

Battered pickle spears with honey mustard



### **NACHOS - \$16**

House made tricolour corn chips, nacho cheese, banana peppers, jalapeno, black olives, garnished with green onions, side salsa, sour cream, guacamole

**Add: Chicken \$5 or Beef \$4**

### **CHICKEN WINGS - \$16 *Flavors include:***

- Plain • Sriracha Lime • Cajun • Lemon Pepper
- Salt n Pepper • Garlic Herb • Thai Chili • Buffalo
- Teriyaki • Bbq • Spicy Bbq • Chili Lime • Suicide
- Honey Garlic • Jamaican Jerk • Flaming Fogg

**Add: Blue Cheese or Ranch Dressing \$1**

### **TERIYAKI STEAK BITES - \$12**

Steak bites deep fried, tossed in teriyaki with green onions and sesame seeds

## **SOUP AND SALADS**

### **SOUP OF THE DAY – chef's choice of soup**

Cup \$4 or Bowl \$7

**Add: Garlic Cheese Toast \$2.50**

### **SOUP AND SALAD TRIO - \$11**

Side tossed salad with garlic bread and a cup of soup

### **FOGG SALAD - \$13**

Mixed greens, tomatoes, onions, cucumbers, julienne peppers, topped with avocado, feta cheese, pumpkin seeds and cranberries, with honey lime dressing on the side

**Add: Chicken \$5 / Prawns \$6 / Salmon \$9**



### **KALE COBB SALAD - \$17**

Mixed kale and romaine lettuce, red onion, diced tomato, pumpkin seeds, bacon bits, feta cheese, avocado topped with grilled chicken (**Choice of Cajun or Garlic Herb**) drizzled with ranch dressing

### **ULTIMATE CAESAR SALAD - \$17**

(If no croutons)

House caesar with croutons, bacon bits, topped with avocado, grilled chicken (**choice of Cajun or Garlic Herb**)

**Sub: Salmon add \$4**



### **SEAFOOD SALAD - \$19**

Lobster meat and sautéed prawns on crispy romaine lettuce, tomato, red onion, cucumber, avocado, tossed with honey lime dressing

### **TACO SALAD - \$17**

Taco shell with blend of greens, peppers, black beans, corn, avocado, cilantro salsa, nacho cheese tossed with ranch dressing, topped with sour cream

**(choice of Cajun Chicken or Ground Beef)**



**-Gluten Friendly**



**-Vegetarian**

**\*please advise us of any food allergies when ordering\*  
(8 or more ppl add 18% Grat)**

**5% Gst and 10% Liquor tax added  
WIFI: IHG Connect Password Code: yvrap**



## PASTA ENTREES

Add: Garlic Cheese Toast \$2.50

### **SEAFOOD SPAGHETTI - \$24**

Sautéed shrimp, grilled salmon, in creamy Cajun sauce garnished with parmesan and parsley

### **SPAGHETTI CARBONARA - \$16**

Sautéed bacon, in creamy alfredo sauce garnished with parmesan and parsley

### **CHICKEN MUSHROOM FARFALLE - \$16**

Chicken and mushrooms in creamy rose sauce garnished with parmesan and parsley

### **BACON PRAWN FARFALLE - \$18**

Sautéed bacon and prawns in creamy alfredo sauce garnished with parmesan and parsley

### **LOBSTER RAVIOLI - \$29**

Sautéed lobster meat on striped lobster ravioli in a rose sauce, served with garlic toast



### **VEGGIE FARFALLE - \$14**

Sautéed red onions, tomato, julienne peppers, mushrooms in marinara sauce with farfalle pasta

Add: Chicken \$5 / Prawns \$6 / Steak \$12

## TACOS - \$10

**Chicken (2pc)** – crispy chicken, shredded lettuce, red onion, nacho cheese, chipotle mayo

**Beef (2pc)** – ground beef, shredded lettuce, nacho cheese, cilantro salsa drizzled with cilantro lime

**Teriyaki (2pc)** – (beef or chicken) teriyaki sauce, shredded lettuce, green onion, sesame seed

## TACOS - \$13

**Fish (2pc)** – fried fish, coleslaw, tartar sauce

**Cajun Lobster (2pc)** – lobster, shredded lettuce, red onion, house yogurt dill sauce

## MAIN ENTREES

### **LOCO MOCO - \$16**

White rice topped with sirloin burger, mushroom gravy and sunny side egg, garnished with green onion

### **GRILLED SALMON - \$24**

Salmon (**choice of Grilled or Cajun**) served with wild rice, seasonal vegetables

### **LAMB CHOPS - \$27**

Grilled lamb chops served with greek salad, wild rice, pita bread & yogurt dill sauce

### **FOGG SURF & TURF - \$29**

8oz New York Steak grilled to your perfection with garlic herb prawns, wild rice and seasonal vegetables

### **FAJITAS - \$20** (if sub lettuce wrap)

Cajun chicken sautéed peppers & onions served on sizzling skillet. With side of salsa, nacho cheese, sour cream, shredded lettuce and soft flour tortillas

Sub: New York Steak \$8 Add: Guacamole \$3

### **FISH N CHIPS 1pc - \$17 (add extra pc - \$5)**

Beer battered fresh Atlantic cod, coleslaw, tartar sauce with our beer battered fries

### **TERIYAKI RICE BOWL - \$17**

White rice, red onion, mixed peppers, broccoli, mushroom, cabbage, garnished with green onion and sesame seeds

(Choice of Chicken or Beef)

### **CHICKEN BURITTO BOWL - \$16**

Taco shell with white rice, corn, black bean, avocado, cilantro salsa, cajun chicken drizzled with cilantro lime sauce dusted with siracha lime seasoning

Sub: New York Steak \$8



-Gluten Friendly



-Vegetarian

\*please advise us of any food allergies when ordering\*  
(8 or more ppl add 18% Grat)

5% Gst and 10% Liquor tax added  
WIFI: IHG Connect Password Code: yvrp



## **HANDHELDS**

**Choice of:** Famous Beer Battered Fries, Salad or Soup

**Sub:** Greek or Caesar salad, Yam fries, Poutine, Onion rings **\$2.50**

### **BEEF DIP - \$16**

Slow roasted shaved beef, caramelized onions, mushrooms, swiss cheese, horseradish mayo on a schiacciata bun served with au jus

### **FOGG CLUB SANDWICH - \$16**

Chicken breast, lettuce, tomato, bacon, mayo on a schiacciata bun

### **STEAK SANDWICH - \$24**

8oz New York Steak served on garlic toast, sautéed mushrooms, coleslaw, topped with onion rings

### **SPICY BBQ CHICKEN WRAP - \$15**

Crispy spicy BBQ chicken strips wrapped in flour tortilla with lettuce, tomato, red onion, nacho cheese and ranch dressing

### **BEEF BURRITO WRAP - \$15**

Ground beef with lettuce, corn, black beans, sour cream, cilantro salsa, nacho cheese wrapped in a flour tortilla

### **CHICKEN TENDERS - \$13**

Tender golden fried strips served with fries  
(choice of plum, honey mustard or bbq sauce)

## **KIDS MENU**

**Kids meal comes with beverage**  
(choice of pop, juice or milk)

### **CHICKEN FINGERS - \$10**

Crispy strips served with fries  
(choice of plum, honey mustard or bbq sauce)

### **MACARONI N' CHEESE- \$10**

Macaroni in cheesy cream sauce

### **CHEESE BURGER - \$10**

Burger with cheese only, served with fries

## **BURGERS**

**Choice of:** Famous Beer Battered Fries, Salad or Soup.

**Sub:** Greek or Caesar salad, Yam fries, Poutine, Onion rings **\$2.50**

### **FOGG BURGER - \$19**

Sirloin beef patty, lettuce, tomato, red onion, mayo, red relish, caramelized onions, cheddar cheese, sautéed mushroom, bacon, with fried egg, swiss cheese, onion ring topped with a sliced pickle on a brioche bun

### **CHEESE BURGER - \$16**

Sirloin beef patty, lettuce, tomato, red onion, mayo, red relish, cheddar cheese topped with sliced pickle on a brioche bun

**Add: Bacon \$2**



### **AVOCADO BEYOND MEAT BURGER - \$17**

Beyond meat patty, lettuce, tomato, red onion, red relish, avocado, mayo topped with a sliced pickle in a brioche bun

### **BLACKENED CHICKEN BURGER - \$16**

Cajun chicken breast, chipotle mayo, lettuce, tomato, red onion, cheddar cheese on a brioche bun

**Add: Bacon \$2**

### **BLACKENED SALMON BURGER - \$21**

Grilled Cajun Salmon filet, avocado, shredded lettuce, tomato, red onion, house yogurt dill on a brioche bun

## **DESSERT**

### **TIRAMISU CHEESECAKE - \$9**

Decadent, triple-layered tiramisu-infused cheesecake drizzled with chocolate and caramel sauce

### **CHOCOLATE TRUFFLE MOUSSE - \$9**

Rich creamy truffle mousse layered cake

### **ICE CREAM 1-scoop \$2 2-scoops \$4**

Choice of vanilla or chocolate, topped with whipped cream and choice of caramel or chocolate sauce

### **FEATURE DESSERT**

Ask your server for more information!



**-Gluten Friendly**



**-Vegetarian**

**\*please advise us of any food allergies when ordering\*  
(8 or more ppl add 18% Grat)**

**5% Gst and 10% Liquor tax added  
WIFI: IHG Connect Password Code: yvrap**