

BURGERS AND HANDHELD

Choice of Famous Beer Battered Fries, Salad or Soup.
Sub Greek or Caesar salad, Yam fries, Onion rings **\$2.50**

FOGG BURGER - \$19

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

CHEESE BURGER - \$15

Sirloin beef patty, lettuce, tomato, red onion, mayo, red relish, cheddar cheese topped with house pickle in a brioche bun
Add bacon \$2

AVOCADO BEYOND MEAT BURGER - \$16

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

CAJUN CHICKEN BURGER - \$16

Cajun chicken breast, chipotle mayo, lettuce, tomato, red onion in schiacciata bun with cheddar cheese
Add bacon \$2

SPICY BBQ CHICKEN WRAP - \$14

Crispy spicy BBQ chicken strips wrapped with lettuce, tomato, cheddar cheese and ranch dressing in a flour tortilla

BEEF DIP - \$16

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

FOGG CLUB HOUSE - \$14

Sliced chicken breast, lettuce, tomato, bacon, mayo in schiacciata bun

STEAK SANDWICH - \$23

7oz New York Steak served on garlic toast, sautéed mushrooms, topped with onion rings

KIDS MENU

GRILLED CHEESE - \$9

with fries

CHICKEN FINGERS - \$9

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

SPAGHETTI & MEAT SAUCE - \$9

House made meat sauce with spaghetti topped with parmesan

DESSERT

TIRAMISU CHEESECAKE - \$8

Decadent, triple-layered tiramisu-infused cheesecake

FEATURED DESSERT - \$9

Ask server

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

Choice of Vanilla, Strawberry, Chocolate or Mango, topped with whipping cream and choice of Caramel or Chocolate Sauce



please advise us of any food allergies when ordering



5% GST added all items and 10% Liquor tax added to all alcoholic beverages

WIFI: IHG Connect
Password Code: yvrap



DRAFT BEERS

	<u>18oz</u>
Dead Frog Steel Toe Lager	6.00
Bomber Pale Ale	6.15
Bomber Pilsner	6.15
Bomber Marzen (Amber)	6.15
Lighthouse Shipwreck IPA	6.15
Molson Canadian	6.50
Guinness	8.50

ROTATING TAPS

Lighthouse Race Rock	6.00
Lighthouse Night Watch Coffee Lager	6.15

Ask server about more rotating taps

WHITE WINES

	<u>6oz</u>	<u>9oz</u>	<u>Btl</u>
Jackson Triggs Pinot Grigio	6	8	n/a
Prospect Sauv Blanc	6	8	29
Red Rooster Pinot Gris	8	11	31
Wayne Gretzky Chardonnay	6	8	29
Red Rooster Gewurztraminer	10	15	38
Gray Monk Pinot Blanc	9	13	37
Prosecco Brut Sparkling			40

ROSE WINES

	<u>6oz</u>	<u>9oz</u>	<u>Btl</u>
Sandhill Rose	9.5	14	37

RED WINES

	<u>6oz</u>	<u>9oz</u>	<u>Btl</u>
Jackson Triggs Merlot	6	8	n/a
JP Chenet Pinot Noir	9	13	33
Sandhill Cabernet Merlot	9.5	14	37
Bordertown Merlot	9.5	14	37
Wayne Gretzky Cab/Shiraz	9	13	33
Woodworks Cab Sauv	10.5	15	38
Mission Hill Meritage Reserve			43
Tom Gore Cab Sauv			40

FOGG BITES

POTATO SKINS - \$10

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

DRY RIBS - \$12

Deep fried pork tossed in salt n pepper

CALAMARI - \$13

Lightly breaded, deep fried with jalapenos, banana peppers, red onions & tzatziki

NACHOS - \$14

House made tricolor corn chips, nacho cheese, banana peppers, jalapeno, black olives, topped with green onions, side salsa, sour cream, guacamole. **Add Chicken \$5 or Beef \$4**

CHICKEN WINGS - \$13 *Flavors include:*

Plain, Sriracha Lime, Cajun, Lemon Pepper, Salt n Pepper, Garlic Herb, Thai Chili, Teriyaki, Bbq, Spicy Bbq, Chili Lime, Suicide, Honey Garlic, Buffalo, Jamaican Jerk, Flaming Fogg
Add Blue Cheese or Ranch Dressing \$1

ONION RINGS - \$9

Breaded with panko served with honey mustard

YAM FRIES - \$8

Fried to perfection served with chipotle mayo

FRIED PICKLES - \$9

Battered pickle spears with honey mustard

PARTY PLATTER - \$43

Combination of Wings (your choice of flavor), Dry Ribs, Cheese Bread, Deep Fried Pickles, Calamari

SOUP AND SALADS

SOUP OF THE DAY - chef 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

SOUP AND SALADS Con't

FOGG SALAD - \$13

Mixed greens, tomatoes, onions, cucumbers, julienne peppers, mandarin oranges topped with avocado, feta cheese, pumpkin seeds and cranberries served with honey lime dressing

Add: Chicken \$5, Prawns \$6 or Salmon \$7

KALE COBB SALAD - \$16

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

ULTIMATE CAESER SALAD **if no croutons - \$16**

House caesar with croutons, bacon bits, topped with avocado, grilled chicken (**choice of Cajun or Garlic Herb**)
Sub Salmon add \$2

RAINFOREST SALAD - \$19

Mixed greens, mandarin oranges, tomatoes, red onion, cucumber, corn, julienne peppers, side avocado, grilled salmon filet, raspberry dressing on the side

TACO SALAD - \$16

Blend of greens, tomatoes, corn, peppers, red onions, nacho cheese in a ranch dressing, topped with sour cream.
(choice of Cajun Chicken or Ground Beef)

FLAT BREADS

MARGHERITA FLAT BREAD - \$15

Sliced roma tomatoes, mozzarella topped with bocconcini and fresh basil

PEPPERONI FLAT BREAD - \$15

Mozzarella cheese and sliced pepperoni

PESTO FLAT BREAD - \$14

Pesto sauce, mozzarella, caramelized onion black olives, drizzled with balsamic

Add Chicken \$5 Prawns \$6 Steak \$7

PASTAS

Add Garlic Cheese Toast \$2.50

SEAFOOD SPAGHETTI - \$18

Sautéed shrimp, grilled salmon, basil in creamy cajun sauce with spaghetti topped with parmesan and parsley

SPAGHETTI & MEAT SAUCE - \$15

House meat sauce mixed with spaghetti topped with parmesan and parsley

CHICKEN FARFALLE - \$16

Grilled chicken in creamy alfredo sauce, sautéed mushrooms with farfalle pasta topped with parmesan and parsley

VEGGIE PESTO FARFALLE - \$14

Sautéed red onions, tomato, julienne peppers, mushrooms in creamy pesto sauce with farfalle pasta
Add Chicken \$5 Prawns \$6 Steak \$7

ENTREES

GRILLED SALMON - \$22

Filet of salmon grilled served with wild rice, seasonal vegetables

ROAST LAMB - \$23

Our famous tomato-herb braised lamb shoulder with greek salad, wild rice, pita & tzatziki

FOGG SURF & TURF - \$26

7oz New York Steak grilled to your perfection with garlic herb prawns, wild rice and seasonal vegetables

FAJITA'S (if sub lettuce wrap) (if no meat) - \$22

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 \$7 Add: Guacamole \$3



- **Gluten Friendly**



- **Vegetarian**

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