

Share Plates

Spicy Meatballs \$10

Spicy meatballs in a house made tomato sauce, house flat bread.

Calamari \$19

Lightly breaded, jalapenos, banana peppers, red onions and tatziki.

Dry Ribs \$15

Choice of honey garlic or salt & pepper.

Chicken Wings \$19

Choice of plain, buffalo, smokey bbq, teriyaki, salt and pepper, honey garlic, Thai chili, flaming fogg, chili lime or lemon pepper.

+ add blue cheese or ranch \$1 +

California Crunch Roll \$14

Crispy prawns, avocado, cucumber, mango, seaweed paper, sriracha mayo, teri glaze.

Gyoza \$16

Pan fried asian dumplings with house made sauce.

Guac and Chips \$13

Tri-color tortilla chips, guacamole, feta cheese, green onions.

Medi Dipping Platter \$14

Roasted red pepper hummus, baba ghanoush, whipped feta and house bread.

Garlic Truffle Fries \$11

Roasted garlic, truffle oil, parmesan cheese.

Chicken or Fish Tacos \$14

Choice of two tacos - fish or crispy chicken, lettuce, red onions, nacho cheese, chipotle mayo.

+ add fries for \$4 +

Vegetable Samosas \$10

Flaky pastry filled with vegetables, served with mango chutney.

Nachos \$20

House made tri-color corn chips, cheese blend, jalapeño, black olives, banana peppers, green onions, salsa, sour cream, guacamole.

+ add chicken \$6 +

Soup And Salad

Fogg Salad \$14

Mixed greens, bell peppers, tomatoes, avocado, onions, pumpkin seeds, cranberries, feta cheese tossed in honey lime dressing, panini.

+ Add Chicken 6, Prawns 9, Salmon 9. +

Seafood Chowder \$16

Salmon, prawns, scallops, mussels, rich creamy broth.

Taco Salad \$20

Cajun chicken, taco shell, blend of greens, corn, avocado, peppers, black beans, cheese, cilantro salsa, ranchero sauce, sour cream.

Ultimate Caesar Salad \$20

Romaine lettuce, bacon bits, avocado, shaved asiago, croutons, tossed in caesar dressing, cajun chicken, panini.

Soup of the Day C:\$6 B:\$9

Ask server for daily choice.

+ add garlic toast \$2 +

Seafood Salad \$23

Prawns, scallops, salmon sautéed in cajun butter, mixed greens, peppers, onions, bleu cheese, mango dressing, panini.

Mains

Blackened Salmon \$26

Blackened salmon, wild rice, seasonal vegetables and creole butter.

Coconut Curry Prawns \$23

Sautéed prawns in our house coconut curry, jasmine rice, naan bread.

Fajitas \$20

Cajun chicken, peppers, onions, lettuce, salsa, sour cream, guacamole, cheese, soft flour tortilla.

+ add steak for \$ 11 +

Fish n' Chips \$18

Beer battered Atlantic cod, fries, coleslaw, tartar sauce.

+ add extra piece \$4 +

Steaks & Ribs

Peppercorn New York \$27

8oz New York chargrilled, peppercorn sauce, seasonal vegetables, mashed potatoes.

Steak Frites \$28

8 oz Chargrilled New York, truffle garlic fries, coleslaw.

Steak & Cajun Prawns \$33

8 oz New York, Cajun prawns, mash potato, seasonal vegetables.

BBQ Ribs \$31

Full rack of ribs, Spicy BBQ sauce, fries, slaw.

Burgers

ALL OUR BURGERS COME WITH FRIES OR HOUSE SALAD

Fogg Burger \$21

6oz patty, bacon, caramelized onions, fried egg, lettuce, tomatoes, cheddar & swiss cheese, onion ring, pickle, Fogg sauce.

Truffle Burger \$21

6oz patty, truffle cheese, caramelized onions, lettuce, tomatoes, Fogg sauce, mushroom truffle sauce.

+ add bacon \$3 +

Backyard Burger \$18

6oz patty, cheddar cheese, lettuce, tomatoes, onions, sliced pickle, Fogg sauce.

+ add bacon \$3 +

Blackened Salmon Burger \$20

Blackened salmon, lettuce, tomatoes, onions, garlic aioli, Fogg sauce.

Blackened Chicken Burger \$18

Chargrilled chicken breast, cheddar cheese, lettuce, tomatoes, onions, chipotle mayo.

+ add bacon \$3 +

Beyond Meat Burger \$22

Beyond meat patty, truffle cheese, caramelized onions, lettuce, tomatoes, avocado, slice pickle, Fogg sauce

Handhelds

ALL OUR HANDHELDS COME WITH A CHOICE OF FRIES, HOUSE SALAD, OR SOUP. SUB CAESAR SALAD, GREEK SALAD, OR YAM FRIES \$4, ONION RINGS \$5

Spicy BBQ Chicken Wrap \$17

Blackened chicken, wrapped in flour tortilla with lettuce, tomatoes, onions, cheese, ranch dressing, spicy bbq sauce.

Steak Sandwich \$27

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

Chicken Clubhouse \$19

Chicken, bacon, lettuce, tomatoes, Fogg sauce, cranberry bread.

Beef Dip \$18

Thin sliced beef, caramelized onions, mushrooms, swiss cheese, horseradish mayo, schiacciata bun, au jus.

Falafel Wrap \$16

House made falafel, baby dill pickles, lettuce, tomatoes, onion, peppers, feta cheese and tzatziki.

Chicken tenders \$16

Tender golden strips, served with fries.
+ *Choice of plum, honey mustard or bbq sauce.*
+

Flat Bread Pizza

Truffle Pepperoni Pizza \$20

Pepperoni, mozzarella cheese, arugula, truffle sauce, truffle oil, balsamic truffle drizzle.

Tomato Bocconcini \$17

Sliced tomatoes, bocconcini, tomato sauce, cheese, drizzled with balsamic glaze.

Smokey Bbq Chicken \$18

Diced chicken, bbq sauce, mozzarella cheese, bacon, onions, drizzled with ranch dressing.

Vegetarian Pizza \$18

Tomato sauce, peppers, mushrooms, artichokes, mozzarella cheese.

Bowls

Teriyaki Chicken Rice Bowl \$21

Mixed peppers, onions, broccoli, cabbage, green onions, sesame seed.

Mediterranean Bowl \$23

Wild rice, edamame, grape tomatoes, avocado, falafel, olives, tzatziki.

Crispy Salmon Rice Bowl \$25

Jasmine rice, edamame, carrots, avocado, spicy miso mayo, teriyaki glaze, green onions, sesame seeds.

Pastas

Truffle Prawns Fettuccine \$22

Sautéed prawns, onions, house truffle cream sauce and panini.

Spaghetti & Meatballs \$19

House beef meatballs, house tomato sauce, panini.

Spaghetti Bolognese \$19

House made meat sauce, parmesan cheese, panini.

Traditional Lasagna \$21

Layers of lasagna noodles, house tomato meat sauce, blends of cheese, panini.

Chicken Fettuccine Alfredo \$21

Sautéed chicken, mushrooms, onions, house Alfredo sauce, panini.

Jambalaya \$25

Sautéed prawns, chicken, mussels, spicy house creole sauce, fettuccine, panini.

Louisiana Chicken Pasta \$23

Parmesan crusted chicken, cheese tortellini, mushrooms, peppers, onions, spicy Louisiana tomato sauce, panini.

Seafood Linguini \$26

Shrimp, cod, scallops, mussels, tomato cream sauce, shaved asiago, panini.

Steak & Lasagna \$29

Chargrilled 8 oz NY, meat lasagna, panini.

Truffle Pork Chop Risotto \$29

Chargrilled bone in chop, truffle mushroom risotto.

Pasta Carbonara \$21

Spaghetti, smoked bacon, green peas, roasted garlic parmesan cream sauce, panini.

Gnocchi a la Pesto \$19

Bocconcini, peppers, onion, artichokes, broccoli, zucchini, grape tomatoes, pesto tomato sauce, panini.

Linguini California \$22

Capers, onions, peppers, artichokes, mushrooms, sundried tomato cream sauce, panini.

Baked Ravioli \$22

Stuffed mushroom and mascarpone ravioli, sundried tomato cream sauce, baked with a three cheese blend, panini.

+ Add cajun chicken for \$4 +