



CHARDONNAY

3 CHEESE BRUSCHETTA 8

A split Italian loaf with fresh tomatoes, garlic, chopped basil, shredded Mozzarella, grated Parmesan and Feta cheeses

MEDITERRANIAN PIZZA 10

A 7 inch thin crust pizza with olives, Feta cheese, caramelized onions, sun dried tomato, peppers and truffle oil

3 CHEESE ONION SOUP 8

Julienne of onion in a beef broth gratinée with Swiss, Mozzarella and Parmesan cheese

FIRE GRILLED CHICKEN BREAST 16

A 6 oz chicken breast marinated with Cajun spices then grilled over an open flame. Served on a Kaiser with homemade fries or fresh salad

TRADITIONAL ROAST TURKEY CLUB 15

Toasted or plain on white or brown bread with back bacon, turkey, tomatoes and lettuce. Served with fries or fresh salad

CHARDONNAY SIGNATURE ANGUS BURGER (6 oz.) 18

Certified Angus beef patty served with grilled Portobello mushroom, sliced Brie, roasted red pepper with your choice of homemade fries or fresh salad

THE CLASSIC BURGER 15

6 oz. fire-grilled beef patty topped with medium Cheddar and maple cured bacon. Served with homemade fries or fresh salad

1 POUND OF WINGS 15

A pound of wings. Served with a selection of homemade aiolis (peppered mango, roasted garlic and honey lime)

NEW YORK STEAK SANDWICH 22

A 6 oz. New York striploin with caramelized onions and sautéed mushrooms. Served on a Italian bun with homemade fries or fresh salad

COCONUT SHRIMP 14

8 large lightly breaded shrimp served with tequila honey dip

THAI CHICKEN TENDERS 12

5 chicken tenders lightly breaded. Served with a selection of homemade dips (peppered mango, roasted garlic and honey lime)

CHARDONNAY SIGNATURE FRIES 7

With Mexican chipotle, tomato-asiago and cilantro chili aiolis





CHARDONNAY

White Wines

| | Glass 5 oz | Glass 9 oz | Bottle 750 ml |
|--|---------------|---------------|------------------|
| 101 Jackson Triggs, Chardonnay, Proprietor's Edition Chardonnay VQA, Niagara | 7 | 12 | 33 |
| 104 Inniskillin, Pinot Grigio, Niagara | 8 | 14 | 38 |
| 107 Fetzer, Valley Oaks Chardonnay, California | 9 | 16 | 39 |
| 114 R.H. Phillips, Sauvignon Blanc, California | 8 | 14 | 38 |
| 134 Bolla Pinot Grigio, Italy | 8 | 14 | 35 |
| 135 Tilia Torontes, Argentina | 9 | 16 | 40 |

Red Wines

| | Glass 5 oz | Glass 9 oz | Bottle 750 ml |
|---|---------------|---------------|------------------|
| 201 Jackson Triggs, Okanagan Estate Merlot VQA, British Columbia | 9 | 16 | 42 |
| 213 Santa Carolina, Merlot, Chile | 9 | 16 | 39 |
| 215 Inniskillin, Pinot Noir VQA, Niagara | 9 | 16 | 39 |
| 226 Jackson Triggs, Proprietor's Edition Cabernet-Franc/Sauvignon, VQA, Niagara | 7 | 12 | 34 |
| 229 Rosemount Estates, Diamond Blended Shiraz-Cabernet, Australia | 9 | 16 | 37 |
| 232 Bankside Shiraz, Australian | 9 | 16 | 39 |
| 233 Tilia Malbec, Argentina | 9 | 16 | 40 |

Draft Beer on Tap

| | 12 oz | 18 oz |
|--|-------|-------|
| Domestic - Labatt Blue | 5.50 | 6.50 |
| Premium - Alexander Keith's Red Amber Ale, Alexander Keith's India Pale Ale, Sleeman's Honey Brown and Sleeman's Lite | 6 | 7 |
| Imported - Stella Artois and Warsteiner | 6.25 | 7.25 |



Our Kitchen is your Kitchen. Should you wish an item not found on our menu, please inform your server and we will do our best to accommodate your special request. Subject to applicable taxes.