



RESTAURANT & BAR MENU



START & SHARE

BORSCHT

A customer favorite. Made with tender cuts of beef, potatoes, sauerkraut, beets and cabbage.

Bowl 6.50 Cup 5.00

SOUP OF THE DAY

Bowl 6.00 Cup 4.00

THE DECK WINGS

9 wings with your choice of sauce and style:

- Breaded or Naked
- Hot and Spicy, Teriyaki, Honey Mustard, BBQ, Honey garlic, Salt and Pepper, Green Curry.

13.25

MEDITERRANEAN SAMPLER PLATTER

Ideal for two - Classic Hummus dip, spinach and artichoke dip and Tzatziki dip served with toasted naan bread, calamari, Greek meat balls and Greek salad.

24.00

CALAMARI

Marinated in a secret recipe and flash fried. Served with house made Tzatziki.

13.00

ESCARGOT

A Deck Favourite. Sautéed mushroom caps stuffed with escargots covered in our secret Pernod compound butter baked until golden brown and bubbly. Served with garlic toast.

13.50

STEAMED MUSSELS

East Coast Muscles steamed in a garlic, jalapeno and red onion cream sauce. Served with garlic toast.

15.00

NAAN BREAD

A light and tasty snack. Baked naan bread with sundried tomato pesto, feta cheese and sliced kalamata olives. Topped off with a Balsamic glaze.

11.00

NACHOS

.....enough for two - Homemade tri-coloured tortilla chips layered with jalapenos, diced tomatoes, olives and green onions, covered in shredded cheese mix. Served with salsa and sour cream.

16.00

Add chicken or beef 5.00

Add guacamole 3.00

JERKED SPICED PORK RIBS

Tender pieces of pork ribs baked in a Caribbean Jerk sauce and molasses. Served with house made coleslaw.

13.00

STUFFED POTATO SKINS

4 potato shells stuffed with a mushroom leek and onion mixed topped with bacon and triple cheese baked to gooeyness.

13.00

JALAPENO POPPERS

Battered Jalapeno, stuffed with cream cheese. Served with a ranch dip.

13.00

DEEP FRIED PICKLE CHIPS

Lightly battered tangy dill pickles. served with ranch dip.

10.00

MAC AND CHEESE BITES

Mom never made mac and cheese this way. Deep fried mac and cheese bites served up with a tangy marinara sauce.

12.00

GREENS

TOSS SALAD

Colourful mixture of salad greens with shredded carrots, shredded cabbage, tomatoes and cucumbers.

Full order 7.50 Half 4.25

HOUSE SALAD

A Deck Favourite! - Colourful mixture of Tuscan and Kale greens with red bell peppers, artichokes, goat's cheese, cherry tomatoes, topped grapefruit segments and dried cranberries.

12.00

Add chicken or shrimp 6.00

GREEK SALAD

A combination of red peppers, red onions, cucumbers, kalamata olives, tomatoes and feta cheese tossed in our homemade Greek dressing

12.00

STEAK SALAD

Seared top sirloin steak, on a bed of Tuscan greens, diced red onions, artichokes, olives, gorgonzola cheese, cherry tomatoes. Served with focaccia toast points.

16.00

CAESAR SALAD

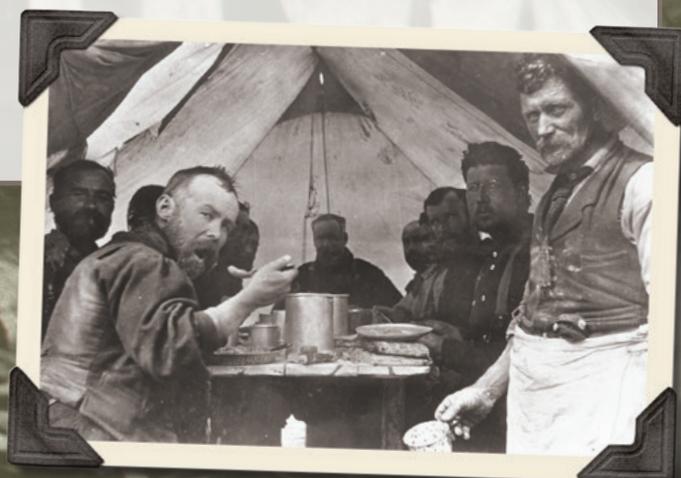
Fresh hearts of romaine lettuce tossed with a creamy Asiago dressing topped with bacon bits, parmesan cheese and croutons. Served with garlic toast.

12.00

Add chicken or prawns 5.00

SPECIAL FEATURES OF THE WEEK

Wing Night Tuesdays 1/2 price 6.50
Pasta Thursdays - feature of the week 12.00
Prime Rib Sandwich Saturdays 18.50



BUTCHER BURGERS AND SANDWICHES

*All burgers and Sandwiches come with a choice of soup, tossed salad or fries.
Substitute Caesar salad, onion rings, poutine or yam fries for \$3.00*

THE DECK BURGER

Sink your teeth into 7oz of goodness. Made In-House patty served on a rustic style burger bun with lettuce, tomato, onion and pickle spear. Comes with our homemade burger sauce.

12.00

Add on aged white cheddar, bacon, mushrooms, fried onions, or jalapenos for 1.25 each

BISON BURGER

Made In-House 7 oz. bison patty served on a rustic style burger bun with lettuce, tomato, sliced onion, and pickle spear. Comes with our homemade burger sauce.

18.00

Add on aged white cheddar, bacon, mushrooms, fried onions, or jalapenos for 1.25 each

CHICKEN MUSHROOM AND SWISS BURGER

Charbroiled Chicken breast covered in mushrooms and topped with melted Swiss cheese. Served on Rustic bun with lettuce tomato and a pickle spear.

15.00

THE DECK STEAK SANDWICH - CHAR-BROILED

6oz Steak sandwich cooked to your preference on top of garlic toast. It comes smothered in fried garlic mushrooms and topped with onion rings.

16.00

SOUTHERN FRIED CHICKEN ON WAFFLES

Classic (soon to be a Deck favorite!) Southern Fried Chicken marinated in buttermilk, served with chicken gravy, maple syrup and topped with candied bacon.

16.00

SEASONED CHICKEN FINGERS

Tender fillets of chicken lightly bread and tossed in a chipotle mango seasoning. Served with crispy French fries and a sweet and spicy Thai sauce.

12.00

COD AND CHIPS

4 oz. cod loin done in a crispy 'Yukon Beer' batter, deep fried to a golden brown. Served with French fries and homemade tartar sauce.

One piece 14.00 Two piece 18.00

FISH TACOS

Cajun battered cod, signature slaw in a fresh chili lime vinaigrette & fresh cilantro. Served with hot sauce.

12.00

MEXICAN WRAP

In a garlic pesto tortilla - marinated strips of chicken, pan seared with onions and bell peppers, crunchy romaine lettuce, triple cheese and tomatoes. Served with salsa.

15.00

CHICKEN CLUB HOUSE

A Deck favorite... more than 1 million made- a triple decker experience. Roasted chicken, tomatoes aged white cheddar cheese, bacon and lettuce.

14.00

ARCTIC CHAR SANDWICH

Our most popular gluten free option - Pan seared local arctic char served on layered potatoes garnished with lettuce, tomato, and bacon finished with a lime tarragon aioli.

16.00

VEGETARIAN DELIGHT

A gluten free option and can be made vegan as well- grilled eggplant, zucchini, and peppers layered with fresh tomatoes, provolone cheese and lettuce placed in between two roasted portabella mushrooms. Served with a sundried tomato pesto.

16.00

AFTER FIVE - DINNER FARE

SEAFOOD HOT POT

Mixture of clams, mussels, and shrimp in a rich broth combined with potatoes and veggies served up with warm French bread. Sure to cure what ails ya!

25.00

BISON PAPPARDALLE

Hearty Bison Bolognese with mushrooms and zucchini tossed with pappardalle noodle topped with shredded asiago cheese and basil oil. Comes with garlic toast

25.00

FETTUCCHINI ALFREDO

Home made creamy Alfredo sauce tossed together with fettuccini pasta. Comes with garlic toast.

15.00

Add chicken or prawns 5.00

BEEF KABOBS

Two skewers with hearty pieces of marinated beef, onions and peppers grilled to perfection, topped with a cracked pepper and balsamic glaze, served with rice pilaf and greek salad.

20.00