



LUNCH MENU



Made in Canada



SANDWICHES

Served with house made fries or soup of the day



REUBEN

SMOKED MEAT \$16

Our house braised smoked meat is thinly sliced and piled high between two slices of mustard brushed marble rye bread.

MEATBALL HOAGIE \$15

Our meatballs are made in house then simmered in our own Pomodoro. Served on a fresh hoagie with provolone cheese. Add your choice of house made hot peppers or roasted red peppers!

ITALIAN BEEF HOAGIE \$16

AAA Canadian beef rubbed with a variety of spices then slow roasted for hours. Sliced paper thin then stacked high with house made hot peppers and provolone cheese. Served on a hoagie with parmesan mayo.

ATHENA WRAP \$15

Feta cheese, Kalamata olives, cucumber, red onion, tomatoes, spinach and Greek vinaigrette all in a soft flour tortilla.

REUBEN \$16

Lightly grilled marble rye brushed with traditional Russian dressing, topped with hand carved braised smoked meat, sauerkraut and swiss cheese. Served with fresh cut fries.

ULTIMATE STEAK SANDWICH \$19

A 6 oz teres major filet grilled to your liking then topped with a peppercorn mushroom cream sauce and onion rings. Served on garlic bread.

FISH TACO \$15

Fresh haddock tossed in beer batter, rolled in crispy potato chips then deep fried until golden brown. Served on warm soft shells with jalapeño garlic aioli, tomatoes and green onions.

CHICKEN CLUB ON CIABATTA \$16

A fresh grilled chicken breast, slices of crispy bacon, Canadian cheddar, lettuce and tomato with our house made Caesar dressing.

LOBSTER AND SHRIMP HOME LOAF \$16

Seasoned lobster, tossed in garlic aioli, topped with fried filo shrimp, shredded lettuce and chopped red onions. Served on a home loaf.

B.C. WRAP \$15

Crispy house made chicken tenders, lettuce, tomato, shredded cheese, buffalo sauce and ranch dressing, all wrapped in a fresh flour tortilla.

SALADS AND SOUPS

HOUSE SALAD SMALL \$7 REG \$10

Mixed greens tossed in our white balsamic vinaigrette, topped with slices of cucumber, Roma tomatoes and red onions.

THE MEDITERRANEAN \$14

Fresh Iceberg tossed in our vinaigrette then topped with red and green peppers, tomatoes, black olives, red onions and feta cheese.

TACO \$15

Iceberg lettuce, pinto beans, chopped tomatoes, green onions, black olives, crushed corn tortillas and mixed cheese tossed in our hacienda sauce and topped with spicy seasoned Canadian AAA ground beef.

CAESAR SMALL \$9 REG \$13

The classic, made with romaine lettuce, side bacon and seasoned croutons, tossed in our own Caesar dressing.

COBB \$16

Romaine lettuce, tossed in an orange dressing, then topped with bacon, mushrooms, cheese, sliced boiled egg, tomatoes and grilled chicken breast.

NATURE'S HARVEST \$15

Mixed greens tossed in our white balsamic vinaigrette then topped with granny smith apple, chopped pears, candied walnuts, feta cheese, red onions and grilled chicken breast.

SPINACH SALAD WITH GRILLED SALMON \$16

Baby spinach leaves, chopped red onions, walnuts and almond slices tossed in a house made maple vinaigrette and topped with a 4 oz portion of our orange maple glazed Atlantic salmon.

PEA SOUP \$6

House made yellow pea soup with chunks of pork, carrots and celery. Just like "tante Lucie" used to make.

SOUP OF THE DAY \$6

LIGHT LUNCHEES

GRILLED SALMON \$14



A 4 oz portion of Canadian Atlantic salmon, grilled to perfection, topped with a creamy maple syrup sauce. Served with your choice of house salad, Caesar salad or soup.

BROWN BUTTER HADDOCK \$16

A 6 oz portion of Canadian Haddock, pan fried in a brown butter reduction with capers and chopped tomatoes. Served with your choice of house salad, Caesar salad or soup.

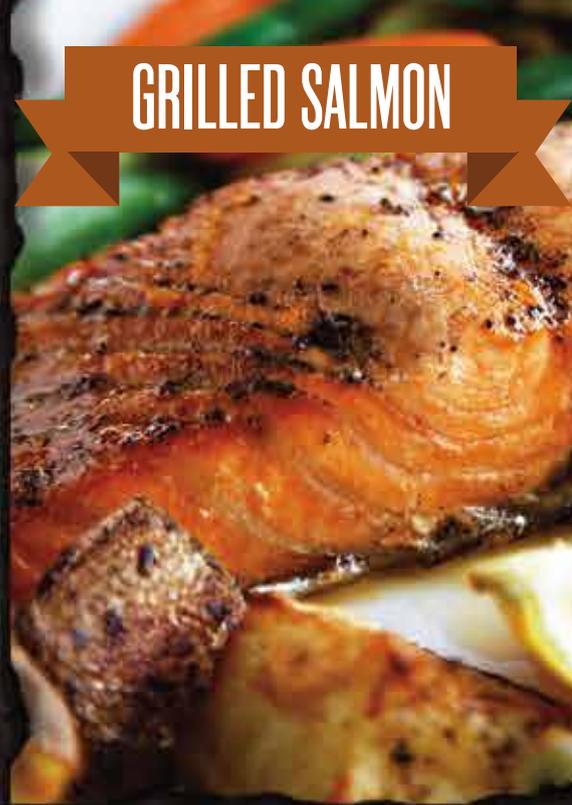
SOUP & SALAD \$12

Choose one of our daily made soups and your choice of a Caesar, house or Mediterranean salad.



ORIGINAL POUTINE

GRILLED SALMON



POUTINE

ORIGINAL \$13

Fresh fries, cheese curds, poutine gravy.

SMOKED MEAT \$16



Fresh fries, cheese curds, poutine gravy and slow braised Montreal smoked meat.

BUFFALO \$16



Fresh fries, cheese curds, buffalo BBQ gravy, buffalo chicken tenders, green onions and our house made creamy ranch dressing.

BURGERS

Served with house made fries or soup of the day

Our burgers are blended in house and made with a 1/4 pound of never frozen ground chuck and sirloin.

Served with house made fries.

SINGLE \$14 | DOUBLE \$16 | TRIPLE \$18

MOOSE JAW \$20



If you've got a lumberjack appetite, this one is for you! Four patties, topped with crisp bacon and sautéed mushrooms, then smothered with Canadian cheddar.

BACKYARD

BBQ sauce, sautéed mushrooms, onions, and cheddar cheese.

SPICY SMOKEHOUSE

Jalapeno mayo, crispy bacon and smoked Canadian cheddar.

THE HOSER BURGER

Topped with Canadian back bacon, Canadian cheddar, lettuce, pickle, red onion and tomato.

THE WHISKY JACK

Topped with whisky BBQ sauce, sautéed mushrooms and onions and melted monterey jack cheese.

CREEMORE BURGER



Smothered with our Creemore BBQ sauce then topped with melted swiss cheese and onion rings.

PARMESAN, TRUFFLE CREAM FRIES \$2 | SIDE CAESAR OR HOUSE \$2

BACKYARD BURGER



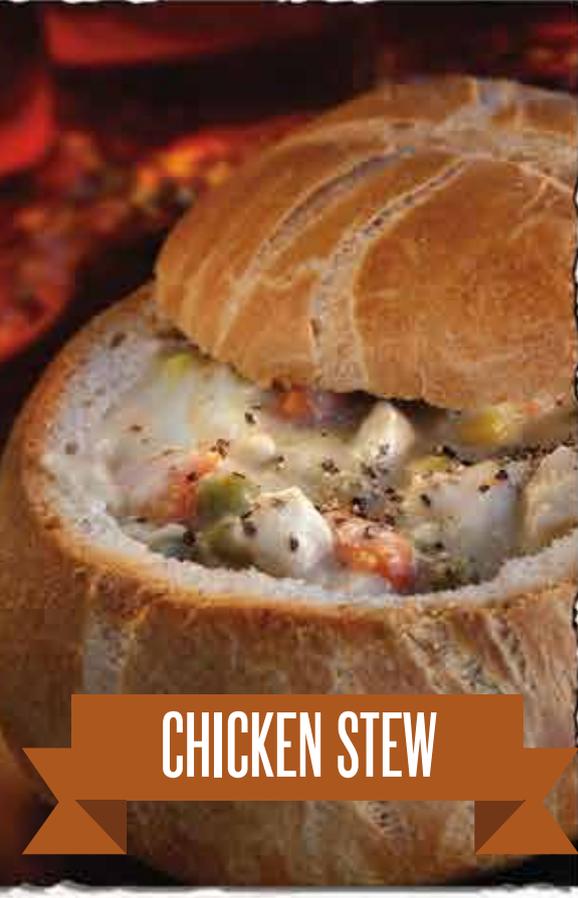
WICKED RIBS

OUR SIDE RIBS ARE RUBBED WITH OUR SECRET BLEND OF SEASONINGS, BRAISED FOR HOURS THEN GRILLED WITH OUR HOUSE MADE RIB SAUCE AND CUT BY THE BONE.

SERVED WITH QUEBEC STYLE BAKED BEANS, COLESLAW AND FRIES

MINI COMBO \$19
3 Bones with
½ order of wings or fingers.

3 BONES \$13 | 6 BONES \$18



CHICKEN STEW

LODGE CLASSICS

CHICKEN FINGERS \$17

House made chicken tenders accompanied by fries, coleslaw and house made beans.

FISH & CHIPS 1PC \$14 2PC \$18

Haddock prepared in a homemade batter, served with French fries, coleslaw and lemon tartar sauce.

MARITIME CLAM CHOWDER \$10

East Coast clam chowder made in house and served San Francisco style in our house made bread bowl.

CHICKEN STEW \$15

House made, thick and hearty chicken stew served in a house made bread bowl.

Accompanied by your choice of Caesar or house salad \$13

APPETIZERS

BRUSCHETTA \$11

A sun dried tomato flat bread topped with marinated tomatoes and fresh basil (the tomatoes are served cold, as they should be).

SPINACH DIP \$15

A blend of spinach, artichokes, cream cheese, onion and garlic topped with monterey jack and cheddar cheeses, then baked. Served with nacho chips and fried pita wedges for dipping.

ATLANTIC MUSSELS \$13

P.E.I. mussels, steamed with garlic, shallots, pomodoro, cream and white wine. Served with garlic bread for dipping.

M.I.C. BRAISED RIBLETS \$12

Braised pork tail ends, deep fried then seasoned with pepper, garlic and coarse salt. Served with house made honey mustard sauce for dipping.

CHEESE STICKS \$12

Light havarti cheese, wrapped in spring rolls and fried to a golden brown. Served with tomato sauce.

MAC & CHEESE BALLS \$10

Macaroni elbows tossed with our own creamy cheese sauce, breaded with panko and a touch of cayenne then fried until golden brown. Served with spicy ketchup.

KETTLE CHIP NACHOS \$15

Kettle chips, topped with mixed cheese, bacon and green onions, then baked. Served with sour cream and salsa for dipping.



CHEESE STICKS

WINGS AND FRIES

A FULL POUND OF OUR ROASTER WINGS COUPLED WITH OUR FRESH FRIES

M.I.C. SIGNATURE CRISPY \$17 | ORIGINAL \$16

Mild | Medium | Hot | Crazy Canuck Hot | Honey Hot
Cajun | Honey Garlic | Buffalo | Whisky BBQ | Blackened