

APPETIZERS

FRENCH ONION SOUP \$12

slow-caramelized onions in a rich beef broth, topped with a toasted baguette slice and melted Gouda cheese

WARM BRUSCHETTA FLATBREAD \$14

fresh bruschetta, garlic, basil, mozzarella, balsamic glaze

THE TRIFECTA DIP \$16.50

old cheddar, Monterey Jack, mozzarella, spinach, fresh kettle chips, pita chips

MILL ST. ONION RINGS \$11

battered onion rings, Mill St. aioli

TRACKSIDE NACHOS \$22.50

house kettle chips, cheddar, mozzarella, Monterey Jack cheese, Cattleman's BBQ sauce, pickled jalapeños, tomatoes

ADD-ONS

bacon \$5 | chicken \$5 | steak \$15

POUTINE \$12

wedge fries, cheese curds house-made gravy

ADD-ONS

bacon \$4 | buffalo topper chicken \$5 | battered cauliflower \$5

HANDHELDS

ALL HANDHELDS ARE SERVED WITH SEASON WEDGE FRIES

sub gluten free bun \$1 | add gravy \$2

ENHANCEMENTS

SUBSTITUTE FRIES FOR ANY OF THE FOLLOWING

onion rings \$5 | poutine \$6 | side salad \$7

CLASSIC BURGER \$23

Ontario sirloin, smoked bacon, white cheddar, secret sauce, lettuce, tomato, toasted brioche bun

BEYOND BEEF BURGER \$22

Beyond Beef burger, vegan smoked provolone, lettuce, tomato, mustard aioli, butter pickles, toasted brioche bun

VEAL PARMIGIANA IN SMOKED TOMATO SAUCE \$23

crisp-breaded veal cutlet, smoked tomato sauce, mozzarella, shaved parmesan, fresh basil

HOT HONEY CHICKEN SANDWICH \$22

buttermilk-marinated Ontario chicken breast, smoked paprika crust, hot honey syrup, roasted garlic aioli, tomato, and coleslaw

FISH TACOS (3) \$17.50

crispy breaded Pacific cod, sweet and sour slaw, pico de gallo, feta cheese, flour tortillas

MAINS

TURKEY POT PIE \$18

apple cider-brined and house-smoked turkey, puff pastry, creamy sauce, Ontario vegetables

COCONUT THAI PINEAPPLE CHICKEN \$18

coconut Thai curry, house-smoked chicken, pineapple, carrots, celery, pearl onions, jasmine rice, warm pita

ARCTIC CHAR \$24

pan-seared Arctic char, balsamic mushrooms, jasmine rice, asparagus, chive butter

CHUTE CHICKEN WINGS \$17

+\$10 for each additional 1 lb

SAUCES: Nashville hot, smoky BBQ, maple garlic, chipotle sriracha

RUBS: forest berry, sriracha & lime, chipotle and lime, Cajun

MAKE IT A COMBO +\$8: add wedge fries, garden crudité, blue cheese dressing

SALADS

KALE CAESAR \$14

massaged kale, house-made Caesar dressing, sriracha honey bacon, house-made garlic croutons, shaved parmesan

ELLEGI-TONIC SALAD \$13

baby arugula, pomegranate arils, salt-roasted beets, red onion, toasted almonds, goat cheese, citrus vinaigrette

ROASTED ACORN SQUASH SALAD \$13

roasted acorn squash wedge, arugula, dried cranberries, toasted pumpkin seeds, goat cheese, maple balsamic vinaigrette

PROTEIN OPTIONS

marinated tofu \$5

halloumi \$9

chicken \$9

steak \$15



Dairy-free



Gluten-free



Vegetarian