

Lunch & Dinner Menu - (Available Monday - Saturday from 12 PM to 8 PM)

SOUPS & SALADS

Seafood Chowder

medley of seafood, vegetables, clams & cream

Tomato Basil Soup

Traditional Cobb Salad (GF) grilled chicken breast, bacon, marinated tomato, avocado, hardboiled egg & crumbled blue cheese

Southwest Chicken Salad

cajun spiced chicken breast, greens, smoked black beans, pico de gallo, avocado, corn, fried jalapeno, tortilla chips, jalapeno cilantro ranch dressing

Classic Caesar Salad

crispy romaine, focaccia croutons, parmesan shavings, bacon, fried capers & house-made creamy anchovy dressing add grilled chicken, salmon or ahi tuna

Chef's Power Bowl (V/GF) marinated sprouted organic grains, black beans, edamame, arugula, cashew cream, spiced sunflower seeds, berries, pickled grapes, avocado, poppy seed dressing add grilled chicken, salmon or ahi tuna

SMALL PLATES

Welsh Rarebit

aged white cheddar, ale & spice on toasted baquette

Mini Yorkshire Pudding

three AAA prime rib stuffed yorkies, horseradish aioli, au jus

Deep Fried Pickles (VEG)

with house-made ranch

Lions Scotch Egg

spiced pork- wrapped soft boiled egg with curried mustard

Chicken Wings (1 lb)

buffalo-style hot sauce, sea salt & black pepper, BBQ or sweet chili

BBQ Duck Spring Rolls

sriracha aioli, red cabbage slaw

Ahi Tuna Stack

ponzu marinade, avocado, bell pepper mango salsa, tamari glaze, sesame seeds, wonton chips

Crispy Fish Tacos

beer-battered cod, bell pepper mango salsa, pickled cabbage, fried jalapeno, cilantro oil

Lions Poutine

cheese curds & beef gravy

add grilled chicken or shaved AAA beef

Lobster & Shrimp Rolls

lemon dill aioli, avocado mousse, marinated tomato, pommes paille, grilled brioche toast



CRAFT BURGERS & SANDWICHES

Served with your choice of soup, salad or fries.

Cajun Chicken Club

cajun-rubbed chicken breast, lettuce, tomato, red onion, bacon, cheddar cheese, chipotle aioli, toasted ciabatta

AAA Prime Rib Beef Dip

slow roasted AAA prime rib of beef sliced thin, crispy onions, horseradish aioli, toasted baguette, au jus

Roast Turkey Clubhouse

shaved roast turkey breast, lettuce, tomato, red onion, bacon, swiss cheese, cranberry mayo, grilled cranberry loaf

Ahi Tuna Burger

ahi tuna steak grilled rare, mango bell pepper salsa, lettuce, tomato, onion ring, sriracha aioli, toasted brioche bun

Empire Burger

6 oz. certified angus beef patty, cheddar, lettuce, tomato, red onion, bacon, onion ring, chef's signature sauce, toasted brioche bun

Veggie Burger (VEG)

vegan option available spiced quinoa patty, onion ring, grilled portobello mushroom, roasted pepper hummus & tzatziki, toasted brioche bun

MAINS

Bangers & Mash

traditional english pork sausages, yukon gold mashed potato, caramelized apples & house-made gravy

Fish & Chips

west coast ling cod, ale battered with house-made tartar sauce

Cottage Pie

classic blend of beef, pork & veal, yukon gold mashed potato, mixed vegetables, topped with cheddar

Lions Breakfast

bacon, british banger, multigrain toast, fried potatoes & fried or scrambled eggs

Open-Face Steak Sandwich

CAB herb- marinated flat iron steak, chimichurri, arugula, garlic sourdough

Butter Chicken*

tender chicken breast in creamy curry sauce, cumin basmati rice, tomato chutney, grilled naan, cilantro

*gluten-free without naan

Brick Lane Masala & Samosas

(VEG / DF / GF without samosas)
two vegetable samosas, chickpeas, potato,
cauliflower, peppers,
coconut masala & raita

Grilled Salmon

chickpea, swiss chard & roasted pepper sauté, zucchini ribbon apple arugula salad, fried chickpea & shallot crunch, chimichurri

DESSERT

Warm Chocolate Chip Skillet Cookie served with vanilla gelato, caramel sauce