



## STARTERS

### CHICKEN WINGS 1 lb. \$13

Choose from 10 flavours. A Pod Fav!

- Mild
- Medium
- Scorching hot
- Salt & Pepper
- Honey garlic
- Chipotle BBQ
- Goldrush
- Lemon pepper
- Sweet chili
- Teriyaki

### JALAPEÑO & CHEESE POPPERS \$13

Breaded mozzarella cheese and jalapeños. Served with tomato basil jam dipping sauce.

### SPICY CALAMARI \$12

Marinated squid, breaded to order, sliced red peppers and served with Tzatziki.

### STUFFED MEATBALL SLIDERS \$14

*Slide over meatballs, meet bacon & Brie cheese!* Sterling silver® ground beef meatballs filled with bacon & Brie cheese. Topped with marinara sauce and served on toasted mini brioche buns.

### “AAA” PRIME RIB SLIDERS \$13

Three braised beef prime rib topped with melted Havarti cheese, horseradish mayo served on toasted mini brioche buns.

### SOFT SHELL TACOS \$14

Three types of soft shell tacos - (1) Chicken, (1) Beef, (1) Fish. Served with citrus dill coleslaw and avocado salsa.

### BATTERED PICKLES \$12 - Hot Seller!

Six breaded dill pickle spears with ranch dip.

### CITRUS WHITE WINE MUSSELS \$15

One pound of blue mussels sautéed with garlic, butter, tomatoes, roasted pearl onions and white wine. Served with grilled pita toast.

### CRISPY PORK DRY RIBS \$12

Tossed in rock salt and served with lemon sour cream.

### POTATO SKINS \$13

Loaded with bacon, diced tomato, chives and baked with cheese.

### COCONUT TIGER PRAWNS \$12

Six marinated then breaded tiger prawns topped with Tequila citrus sauce.

### SPINACH & BACON 3 CHEESE DIP \$13

Served with grilled toasted herb pita points and tri-colour tortilla chips.

### CRUNCHY CHICKEN TENDERS \$14

Five crispy chicken strips, served with hand cut fries and your choice of sauce.

### POD CLASSIC POUTINE \$11

Our crispy hand cut fries and melted cheese curds topped with house made beef gravy.

+ Bacon bits \$3 + Salsa \$2 + Chives \$1 + Chicken \$6 + Beef \$5 + Jalapeños \$2

### NACHOS

Full Size \$20 Half Size \$11

Tri-colour tortilla chips layered and topped with a three cheese blend, green onions, tomatoes, black olives and jalapeños. Served with sour cream and salsa.  
+ Chicken \$6 + Beef \$5 + Bacon bits \$3 + Guacamole \$3<sup>50</sup> (4 oz. portion)

### BUILD YOUR OWN PLATTER\*

CHOOSE ANY 3 from the above \$34

CHOOSE ANY 4 from the above \$44

\*Mussels and nachos are not available for platters.

## SOUPS & SALADS

SOUP OF THE DAY \$7 - Ask Your Server

### CHIPOTLE CHICKEN CORN CHOWDER \$8

Served with a bacon herb crostini.

### MIXED SPRING GREENS \$11

Mixed seasonal greens with cherry tomatoes, dried cranberries, cucumbers, carrots and champagne Dijon dressing.

### PODOLLAN STYLE CAESAR \$12

Romaine lettuce, crispy capers, shaved parmesan, roasted garlic Caesar dressing and croûtons.

### WHITE QUINOA CHICKEN SALAD \$17

Spring greens, strawberries, pickled red onions, toasted cashews and crumbled goat feta cheese with a champagne vinegar field berry dressing.

### “AAA” BEEF SIRLOIN STEAK SALAD \$20

Spinach and arugula with pickled red wine onions, peppers, corn, toasted cashews and feta cheese with a pesto dressing.

## BURGERS, SANDWICHES & MORE

All burgers and sandwiches include your choice of fries or garden salad.

Burgers are served on a toasted brioche bun with lettuce, sliced tomatoes, red onions, pickle wedge and our house made burger sauce.

### THE POD BURGER \$16

6 oz. house made Sterling silver® beef burger and cheddar cheese.

### STUFFED STERLING BURGER \$19

8 oz. house made Sterling silver® beef burger patty stuffed with bacon, jalapeño, Brie cheese and topped with melted jalapeño Havarti cheese.

### STUFFED BISON BURGER \$20

8 oz. farm raised ground bison stuffed with mushrooms and topped with melted blue cheese.

### THE KING BURGER \$23 - You only live once!

Two x 6 oz. house made Sterling silver® beef patties with bacon, fried egg, onion rings and topped with a three cheese blend.

### “AAA” PRIME RIB BEEF DIP \$18

6 oz. of thinly sliced prime rib roasted to perfection, sautéed white onions, toasted garlic baguette, melted Havarti cheese and served with au jus.

### POD PHILLY CHEESE STEAK \$20

Open faced 6 oz. grilled steak with sautéed onions, bell peppers, mushrooms and melted three cheese. Served on a garlic baguette.

### WRAPPED TURKEY \$17

6 oz. roasted turkey breast with bacon, cranberry, mayo, Swiss cheese, spring greens and tomatoes wrapped in a toasted flour tortilla.

### BLACKENED GRILLED CHICKEN \$17

6 oz. chicken breast marinated in lemongrass. Topped with pickled red wine onions, carrots and sliced cucumbers, served on a toasted panini bun.

### GRILLED ALE DOG \$16

Beer marinated Bratwurst topped with fire-roasted peppers, sautéed sauerkraut and Havarti cheese with a house made roasted garlic mayo. Served on a sausage bun with a choice of side.

### SPICY DOG \$17

Spicy pork chorizo sausage topped with beer battered jalapeños, jalapeño Havarti cheese and a sweet chili aioli. Served on a sausage bun with a choice of side.

### BEER BATTERED FISH N' CHIPS \$20

Two honey ale beer battered cod pieces served with house citrus dill coleslaw and tartar sauce.

### HANGOVER BREAKFAST \$12

Two large eggs any style, choice of bacon, ham or sausage, caramelized onion potato hash, toast and jams. (Available until 3pm)

### STEAK & EGGS \$19 - So Good!

7 oz. Sterling silver® Sirloin steak served with two large eggs any style, caramelized onion potato hash and toast. (Available until 3pm)

**ASK YOUR SERVER FOR OUR DAILY DRINK SPECIALS!**



### The Sterling Silver® Difference

Only the best part of AAA and Prime graded beef makes the cut for Sterling Silver® Premium Beef. This means we hand-select only the most highly marbled, 21 day aged Beef, which is guaranteed to deliver maximum tenderness and enhanced rich beef flavour.

7 OZ. STERLING SILVER® SIRLOIN	\$26	<b>STEAK ADD-ONS</b>	
10 OZ. STERLING SILVER® STRIPLOIN	\$29	PEPPERCORN SAUCE	\$3
8 OZ. STERLING SILVER® TENDERLOIN	\$35	RED WINE MUSHROOM SAUCE	\$3
14 OZ. STERLING SILVER® RIB-EYE	\$37	PRAWNS (6 pcs sautéed in garlic butter)	\$10
24 OZ. PORTERHOUSE STEAK -Treat yourself like a King!	\$65	SCALLOPS (5 pcs sautéed in garlic butter)	\$12
Join us every Friday & Saturday at 6pm for our prime rib!		ONIONS	\$2
12 OZ. STERLING SILVER® PRIME RIB	\$29	MUSHROOMS	\$2

## CHEF CREATIONS

**CREOLE SPICED CHICKEN BREAST \$26**   
 8 oz. pan seared chicken breast with a spicy creole compound butter glaze and served with roasted red skin mashed potatoes and seasonal vegetables.

**GRILLED BONE-IN PORK CHOP \$24**   
 6 oz. grilled pork chop served with sautéed vegetables and bacon roasted garlic confit corn salsa.

**GRILLED PORK BRATWURST & CHORIZO SAUSAGE \$24**   
 Grilled Bratwurst sausage with mustard seed gravy, roasted garlic mashed potatoes and seasonal vegetables.

**BUTTERMILK HERB CHICKEN PARMESAN \$22**   
 6 oz. breaded chicken breast topped with bacon, marinara tomato sauce, melted mozzarella and parmesan cheese over a bed of spaghetti noodles.

**PROSCIUTTO WRAPPED HALIBUT \$29**   
 5 oz. pan seared Halibut with roasted garlic mashed potatoes, seasonal vegetables and a pesto cream sauce.

## PASTA & PIZZA

**BEEF RIB-EYE & MUSHROOM PENNE \$21**   
 Thin shaved beef, sausage, spinach and cherry tomatoes finished in a rich beef demi-glace cream sauce.

**SCALLOPS AND TIGER PRAWN LINGUINE \$24**   
 Four scallops and six tiger prawns tossed with linguine in a spicy tomato rose sauce.

**JACK DANIEL'S CHIPOTLE BBQ CHICKEN \$17**   
 10" flat bread with tomato sauce, roasted chicken, peppers, red shaved onions, topped with a 3 cheese blend.

**MEAT LOVERS \$18**   
 10" flat bread with tomato sauce, pepperoni, ham, sausage, bacon and caramelized onions. Topped with mozzarella cheese.

## SIDES

House made fries	\$5
Dill lemon coleslaw	\$6
Yam fries	\$6
Roasted red skin mash potatoes	\$6
Roasted garlic jasmine scented rice	\$6
Beer battered onion rings	\$6
Sautéed chef vegetables	\$6

Spring mixed green salad - <i>choice of dressings</i>	\$6
Pod style tangy potato salad	\$7
Caesar salad	\$7
Baked potato - <i>with all the side fixings</i>	\$7
Soup of the day	\$7
Poutine - <i>beef gravy with melted cheese curds</i>	\$7 <sup>50</sup>

**ASK YOUR SERVER FOR OUR DAILY DRINK SPECIALS!**