

SALADS

MENU

House Salad — 7 / 11

Mixed greens, cherry tomatoes, cucumber, radish, chive vinaigrette.

Caesar Salad — 8 / 12

Romaine, bacon, croutons, parmesan, house made creamy Caesar dressing.
Add chicken - \$8

Grizzly Salad — 14

Spinach, fried sweet potato, balsamic mushrooms, red onion, red pepper, feta, orange balsamic vinaigrette.

Steak and Avocado Salad — 19

AAA striploin, avocado, mixed greens, romaine, cherry tomatoes, old cheddar, basil sour cream, charred tomato vinaigrette.

Beet Salad — 14

Beets, horseradish goat cheese, candied pecans, pickled onions, arugula, chive vinaigrette.

Blackened Potato Salad — 14

Potato, bacon, scallions, caper aioli.
Add chicken - \$8
Add grilled steak - \$8

APPETIZERS

Basket of Fries — 8

House cut fries, served with Grizz fry sauce.

Sweet Potato Fries — 9

Served with roasted red pepper aioli.

BBQ Pork Rib Poutine — 16

Baby back rib meat, house gravy, bbq sauce, cheese curd, garnished with smoked cheddar & green onions, served on house cut fries.

Shaved Prime Rib Poutine — 17

Beef gravy and cheese curd, garnished with green onions, served on house cut fries.

Dry Rib Sampler — 19

Dusted with spice rub and deep fried, served with house made bbq sauce on the side.

Spinach Dip — 15

Served with grilled flat bread.

Feta Dip — 16

Topped with blistered cherry tomatoes, red onion, chili oil, served with grilled flat bread.

P.E.I. Mussels — 16

Daily sauce, served with lemon and grilled baguette.

Garlic Shrimp — 16

White wine and garlic butter, scallions, parmesan, served with grilled baguette.

Pecan Shrimp — 16

Served with horseradish mustard.

Crispy Calamari — 15

Served with lemon caper aioli.

Pull Apart Garlic Bread — 14

Topped with alfredo sauce.
Add marinara \$2

Pull Apart Garlic Cauliflower — 16

Topped with alfredo sauce.
Add marinara \$2

Chicken Wings — 18

Tossed in house-made bbq sauce or honey-sriracha.

WOOD FIRED PIZZA

Muskoka — 23

Salami, mushroom, green pepper, mozzarella, marinara sauce.

Margherita — 19

Buffalo mozzarella, fresh basil, marinara sauce.

Olive and Artichoke Heart — 24

Genoa salami, artichoke hearts, green olives, red onions, buffalo mozzarella, sun-dried tomato pesto.

Say Cheese — 22

Mozzarella, smoked cheddar, goat cheese, cheddar cheese curd, arrabiata sauce.

Roasted Vegetable — 20

Roasted vegetables, sun-dried tomato, buffalo mozzarella, pesto, balsamic drizzle.

Philly Cheese Steak — 25

Shaved AAA prime rib, green peppers, onions, provolone, roasted garlic cheese sauce.

Barbecue Chicken and Pineapple — 23

Grilled chicken, pineapple, double smoked bacon, mozzarella, pickled onions, house made bbq sauce.

Prosciutto and Pear — 24

Prosciutto, poached pear, arugula, brie, honey and roasted garlic puree.

Meat Chili Heat — 26

Debrezini sausage, pepperoni, double smoked bacon, mozzarella, crispy onions, banana peppers, arrabiata sauce.

Chicken Pesto — 23

Chicken, goat cheese, arugula, roasted Roma tomato, balsamic mushroom, pesto.

Mushroom and Brie — 23

Mixed mushrooms (cremini, oyster and enoki), brie, green onions, double smoked bacon, roasted garlic cheese sauce.

WOODFIRED WEDNESDAYS

EACH WEEK WE
OFFER A NEW
SPECIALTY PIZZA
FOR YOUR
ENJOYMENT!

*LIMITED
QUANTITIES*

Ask your server for details!



CRUST
AVAILABLE
ADD \$6

SANDWICHES

Caprese — 18 (Order Hot or Cold)

Fresh buffalo mozzarella, roasted Roma tomato (hot) or fresh local beefsteak tomatoes (cold), basil pesto, arugula, balsamic grilled onion. Served with house fries.
Add prosciutto \$4

Shaved Prime Rib — 20

AAA prime rib, caramelized onion, horseradish mustard, au jus. Served with house cut fries.

Chicken Bacon Club — 22

Grilled chicken breast, bacon, avocado, tomato, lettuce, red pepper aioli. Served with house cut fries.

Grizzly Burger — 20

6 oz beef patty, old cheddar, bacon, tomato, lettuce, red onion, pickle, roasted garlic aioli. Served with house cut fries.

Plant Based available, add \$3

Steak and Goat Cheese — 23

AAA striploin, arugula, horseradish goat cheese, roasted red pepper, garlic butter. Served with house cut fries.

BBQ Ranch Burger — 21

6 oz beef patty, house bbq sauce, ranch, provolone cheese, onion rings, greens, tomato. Served with house cut fries.

Plant Based available, add \$3

PASTAS

Canadian — 27

Wood fire roasted grilled chicken breast, double smoked bacon, cremini mushrooms, pea shoots, linguine, alfredo sauce.

Brandy & Blue Cheese Gnocchi — 25

Prosciutto, cremini mushrooms, kale, caramelized onions, brandy and blue cheese cream sauce.

Butternut Squash Ravioli — 23

Seasonal vegetables, pumpkin seeds, butter sage cream sauce.

Chicken Parmesan — 26

Breaded chicken breast, mozzarella, parmesan, linguine, marinara sauce.

Substitute alfredo sauce, add \$2

Vegetable Gnocchi — 22

Roasted vegetables, pesto cream sauce, balsamic glaze.

Beef Stroganoff — 22

AAA beef, cremini mushrooms, onions, egg noodles, smoked paprika sour cream.



PASTA AVAILABLE
ADD \$6

Shrimp and Chorizo — 26

Chorizo, shrimp, kale, sun-dried tomato, parmesan, lemon, linguine, chili oil.

Rigatoni Bolognese — 25

House made bolognese sauce, buffalo mozzarella, fresh basil.

CLASSICS

AAA SLOW ROASTED PRIME RIB (A LA CARTE)

10oz Cub Cut - \$29

12oz Bear Cut - \$31

14oz Grizzly Cut - \$33

Add Sides:

Garlic Mashed Potato - \$7

Mac & Cheese - \$8

Fries - \$6

Seasonal Vegetables - \$5

House Salad - \$7

Caesar Salad - \$8

Roasted Cremini Mushrooms - \$5

Sautéed Onions - \$5

Mushrooms & Onions - \$9

Yorkshire Pudding - \$5

Sauces Options:

House Made Jus, Grizzly Steak Sauce
or Horseradish Cream Sauce

Striploin — 34

Montreal steak spiced 10oz AAA beef, topped with red wine shallot green peppercorn butter and house made onion strings. Served with garlic mashed potato and seasonal vegetables.

Surf and Turf — 42

8oz AAA striploin, served with Grizzly potato salad, topped with pecan shrimp and served with seasonal vegetables.

Sticky Chicken — 26

Herb-lemon brined, slow roasted chicken, house made bbq sauce. Served with mac & cheese and coleslaw.

Wood Fired Ribs — Half Rack - 26

Full Rack - 33

Brined baby back pork ribs, served with mac & cheese and coleslaw.

Atlantic Salmon — 30

Spicy pecan crusted salmon filet with maple crème fraiche. Served with butternut squash and double smoked bacon barley pilaf and seasonal vegetables.

Steak Frites — 29

Grilled flank steak, house cut fries, Grizzly steak sauce.

Stuffed Chicken — 29

Chicken breast supreme, stuffed with manchego and chorizo, topped with romesco sauce. Served with seasonal vegetables, roasted potatoes.

Ribs and Wings — 39

Ribs are glazed in house made BBQ sauces, wings are tossed in sriracha honey buffalo sauce, served with fries, coleslaw and dill pickle.

LARGE

SHARING BOARDS



Charcuterie — 29

Selection of cured meats and cheeses accompanied by an assortment of sides from the chef's pantry.

Carvery for 1 — 37.00

Carvery for 2 — 67.00

Served with sticky bbq chicken, ribs, prime rib, debrezini sausage, mac & cheese, coleslaw, fries, assortment of sauces.

Additions : Grilled Steak \$8, Grilled Chicken \$8, Salmon \$9, Garlic Shrimp \$7, Shaved Prime Rib \$7, Mac & Cheese \$8, Garlic Mashed Potatoes \$6, Sautéed Onions \$5, Roasted Cremini Mushrooms \$5, Yorkshire Pudding \$5, Any House Made Sauces \$2