

S T A R T E R S

NAAN DIP  **22**

Warm naan with roasted red pepper hummus, tzatziki, Mediterranean tomato, kalamata olives, pickled red onion, and feta.

COCONUT CALAMARI **21**

Coconut dusted calamari fried golden with pineapple jalapeño salsa.

MAPLE CHILI CHICKEN **16**

Battered chicken bites tossed in a maple chili sauce, sprinkled with sesame seeds.

KOREAN PORK BITES **17**

Tender crispy pork tossed in a Korean BBQ sauce, topped with dry chow mein noodles.

BASKET OF FRIES   **7**

Add Gravy \$3

POUTINE  **12**

Fries with Gravy and Ontario cheese curds

Add Pan Fried Chicken \$7 Bacon \$4 Crispy Chicken \$7 Pulled Pork \$6

S A L A D S

DOCKSIDE SALAD    **12**

Mixed baby greens with fresh assorted garden vegetables and a maple balsamic vinaigrette. Served with a garlic toast point.

CLASSIC CAESAR SALAD   **15**

Crisp romaine hearts, double smoked bacon, parmesan, toasted croutons and classic creamy garlic dressing. Served with a garlic toast point.

Salad Add-Ons Pan Fried Chicken \$7 Crispy Chicken \$7 Falafel \$4

 VEGETARIAN

 VEGAN

 GLUTEN WISE (UPON REQUEST)

THE DOCKSIDE

BONNIE VIEW INN

MAINS

All entrees are served with french fries. Upgrade to a dockside salad, caesar salad or raw veggies for \$3.50. Make your fries a poutine for \$4.50. Please tell your server about any dietary restrictions.

CHICKEN CAESAR WRAP		19
Classic caesar with crispy or pan-fried chicken wrapped in a flour tortilla.		
Add Falafel \$4		
FALAFAL WRAP   		
Lightly fried falafel with tender greens, pickled red onion, marinated tomato & tzatziki wrapped in a flour tortilla.		
Vegan - hold tzatziki.		
VEGGIE BURGER	  	17
Black bean patty with baby greens, Mediterranean tomato & pickled red onion on a brioche bun.		
Add Feta, aged cheddar, Swiss or smoked cheddar, vegan cheese \$3		
REUBEN		24
Montreal smoked meat, sauerkraut, pickles, Swiss cheese & grain mustard aioli grilled on marble rye.		
BLACKBERRY BOURBON PULLED PORK		23
In-house pulled pork basted with our blackberry bourbon BBQ sauce topped with slaw served on an artisan hoagie.		
MAPLE BUFFALO CHICKEN		24
Seasoned fried chicken tossed in a maple buffalo sauce made with Esson Creek maple syrup topped with smoked cheddar, bacon, pickle, red onion, tomato & baby greens on an artisan hoagie. GW - request pan fried.		
CANADIAN CHICKEN CLUB		23
Seasoned chicken breast, Canadian peameal, smoked cheddar, baby greens, tomato & chipotle aioli on sourdough.		
DOCKSIDE BURGER		21
Two 4oz ground chuck patties, seasoned with our steak spice, topped with baby greens, red onion, tomato & pickle on a brioche bun.		
Add Aged cheddar, Swiss or smoked cheddar \$3 Bacon \$4 Mushrooms \$3 Peameal \$6 Fried Onion \$3		
KIDS BURGER		14
A 4oz ground chuck patty lightly seasoned & served on a soft brioche.		
Add Aged cheddar, Swiss or smoked cheddar \$3 Bacon \$4 Fixings \$2		
GRILLED CHEESE	 	12
Grilled Sourdough with aged cheddar. Add Bacon \$4 Tomato \$2 Peameal \$6		
CHICKEN FINGERS 3PC/5PC		14/21
Crispy breaded chicken filets, served with fresh garden veg & plum or maple chili sauce.		
CHICKEN WINGS 1lb		22
Mild, medium, hot, cajun, maple chili, honey garlic, smokey bbq. Served with fresh garden veggies & blue cheese. (HG is not GW)		
FISH AND CHIPS 1PC/2PC		19/27
Atlantic haddock dipped in our beer batter made with Lake of Bays 'Lift Lock' Lager, fried golden & served with chips, tartar sauce, lemon & coleslaw. GW - request pan fried.		

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