

WELCOME TO OUR PUB!

Ye Olde Squire Welland is locally owned and operated by Cheryl and Denis Lapalme. We have been serving hungry and loyal patrons since 2008! We are dedicated to fresh-cooked food, made from scratch, in a warm and inviting atmosphere where friends and family gather, just like home.

Our promise to you is to provide a relaxing pub experience where our easy going staff gets to know you by name, and have your favourite drink ready for you even before you're ready to order.

Over the years, our guests have come back time and time again to enjoy our signature hand-breaded chicken fingers, house-made burgers, soups prepared daily, award winning fish and chips and of course our home-style meat loaf!

A must try is our Bleu Cheese Burger, Bacon Mac and Cheese, and Steak and Guinness Mushroom Yorky served in an edible Yorkshire pudding bowl to name a few. Denis' favourite is the classic Feta Bruschetta bread, and Cheryl can't get enough of Squire's Own Deluxe Nachos.

Thank you sincerely for choosing Ye Olde Squire. We realize that you have many choices in where you can spend your hard-earned dollars, and we are grateful that you have chosen us! We hope that you enjoy your experience in our cozy Pub. Should you have any special needs, requests or dietary restrictions, please let us know so that we may accommodate you.

Once again, thank you so much for being here. Cheers!
Owners Cheryl and Denis Lapalme

*Although we carry gluten free options available on request, we are not a gluten free establishment and cannot guarantee against cross contamination.
This is not a nut free establishment.*

SHARABLES



SQUIRE'S OWN DELUXE NACHOS

Corn tortilla chips, mixed cheese, house-made cheese sauce, seasoned ground beef, diced tomatoes, red and green peppers and onions. Sour cream, salsa and jalapeños. 18

Add guacamole 2

KETTLE CHIPS

Golden fried kettle chips tossed in your choice of seasoning: salt and vinegar or Cajun style. Served with ranch dressing. 7

CHICKEN QUESADILLA

Flour tortilla, diced chicken breast, diced tomatoes, red and green peppers and onions, mixed cheese, served with sour cream and salsa. 14

Add guacamole 2

SQUIRE SUPREME POUTINE

Fresh cut Yukon gold chips, cheese curds, seasoned ground beef, house-made cheese sauce, topped with sour cream and green onions. 11

POTATO SKINS

Crispy house-made potato skins, house-made BBQ sauce, mixed cheese, bacon bits, topped with green onions, served with sour cream. 12

Omit BBQ sauce for gluten free option.

DEEP FRIED PICKLES

Breaded dill pickles served with ranch dressing. 11

LOBSTER AND CRAB DIP

Lobster and crab, cream cheese, sautéed onions, spinach, peppers, and mushrooms. Topped with mixed melted cheese. Served with nacho chips and naan bread. 16

COCONUT SHRIMP

Coconut crusted jumbo prawns served with sweet Thai chili sauce for dipping. 14

FETA BRUSCHETTA

Plum tomatoes, red onion, fresh basil, garlic aioli, crumbled feta cheese, house-made balsamic reduction. 13

CALAMARI

Calamari rings, dusted in seasoned corn flour and fried, served with cocktail sauce, garlic aioli and a lemon wedge. 14

BUFFALO CALAMARI

Calamari rings, dusted in seasoned corn flour and fried, tossed in a choice of wing sauce: mild, medium, hot or Louisiana. Served with bleu cheese and a lemon wedge. 15

BBQ CHICKEN FLAT BREAD

Naan flat bread, topped with diced fresh chicken, mozzarella cheese, red onions, crispy bacon, house BBQ sauce, and served with garlic aioli for dipping. 13

SOUPS AND SALADS

SPRING SHRIMP SALAD

Mixed greens, fresh orange segments, tomato, onions, cucumbers, pan seared tiger shrimp, tossed in a white balsamic vinaigrette, topped with avocado wedges and toasted almonds. 17

Gluten free

Add feta cheese 1.50

GREEK CALAMARI SALAD

Mixed greens, cucumber, tomatoes, carrots, Kalamata olives, red onion and feta cheese, house-made Greek dressing, fried calamari rings, garlic aioli drizzle. 17

Substitute fresh seared chicken or shrimp for a gluten free option.

QUESADILLA & SALAD

Flour tortilla, diced chicken breast, diced tomatoes, red and green peppers and onions, mixed cheese, served with sour cream and salsa. Served with a house salad, and choice of dressing. 13

Add guacamole 2

Substitute Greek or Caesar salad for 2.50

ASIAGO CHICKEN CAESAR

Romaine lettuce, house-made Caesar dressing, fresh bacon bits, Parmesan cheese, house-made croutons, pan-seared asiago chicken breast. 16

Substitute fresh seared chicken or shrimp for a gluten free option.

SOUTHWEST WEDGE SALAD

Crisp iceberg lettuce, hard-boiled eggs, crispy bacon, cucumber, tomato, beets, crumbled bleu cheese, walnut halves, served with a house-made creamy roasted red pepper dressing. 13

Add chicken 4

Add shrimp 6

SQUIRE'S BAKED FRENCH ONION SOUP

Caramelized onions simmered in a beef broth, Swiss cheese, and golden baked puff pastry. 10

SOUP OF THE DAY

Ask your server for today's house-made selection. 6

TACO SALAD

Seasoned ground beef, mixed greens, tomatoes, red onions, avocado slices, mixed cheese, nacho chips, tossed in a chipotle ranch dressing. Served with sour cream and salsa. 16

APPETIZER HOUSE SALAD

Mixed greens, carrots, cucumber, red onion and tomato, choice of dressing. 6 *Gluten free*

APPETIZER CAESAR SALAD

Romaine lettuce, house-made Caesar dressing, fresh bacon bits, Parmesan cheese, house-made croutons. 7

APPETIZER GREEK SALAD

Mixed greens, house-made Greek dressing, cucumber, tomato, carrots, Kalamata olives, red onion and feta cheese. 7 *Gluten free*

SOUP, SALAD & GARLIC BREAD

House salad, soup of the day, toasted garlic bread. 11

Substitute Greek or Caesar salad for 2.50

SANDWICHES



BUFFALO CHICKEN SANDWICH

Hand-breaded chicken breast, tossed in guest choice of wing sauce, bleu cheese dressing, lettuce and tomato. Served on toasted ciabatta bun. 16

Choice of sauce: Forty Creek BBQ, Louisiana, mild, medium, hot, ultimate, honey hot, or honey garlic

SQUIRE'S BEEF DIP

Fresh roast beef, thinly sliced and stacked on toasted French stick, served with house-made jus and horseradish mayo. 15

Add Swiss cheese: 1.50

Gluten free when paired with a gluten free bun.

PUB CHICKEN CLUB

Freshly grilled chicken breast, bacon, tomato, lettuce and mayonnaise, all topped on a ciabatta bun. 15

Add cheese: 1.50 Add avocado slices 2

Gluten free when paired with a gluten free bun.

REUBEN SANDWICH

Corned beef, house-made sauerkraut, slices of Swiss cheese all on top of marble rye bread, Thousand Island dressing, and served with a slice of pickle. 15

JALAPEÑO POPPER PUB GRILLED CHEESE

Jalapeño cream cheese, pepper jack cheese, bacon slices loaded on a panini style bread. 14

Add crispy onion straws for 1.50

PHILLY CHEESE STEAK SANDWICH

House roasted beef, sliced peppers, onions, mushrooms, smothered in a house-made cheese sauce, gravy, and topped with Swiss cheese, Ace Bakery ciabatta roll, served with Yukon Gold fries. 17

FAMOUS SQUIRE WINGS

CHOOSE YOUR STYLE:

Classic: lightly dusted
New York style: no breading

CHOOSE YOUR SAUCE:

Forty Creek BBQ, Louisiana, mild, medium, hot, ultimate, honey hot, or honey garlic

1 Pound 13 • 2 Pound 23

Add extra carrots, celery and bleu cheese 2

All of our sandwiches come with fresh-chipped Yukon Gold fries.

Substitute a House salad for 1.50, Caesar salad for 2.50, Greek salad for 2.50. Substitute sweet potato fries or kettle chips for 2.50, poutine for 3.00

SQUIRE'S BURGERS



SQUIRE BURGER

Butcher-fresh ground beef, topped with lettuce, red onion, tomato, pickle and mayo, served on an Ace Bakery egg bun. 14
Add cheese and bacon: 2
Gluten free when paired with a gluten free bun.

PORTOBELLO MUSHROOM BURGER

Portobello mushroom, roasted red peppers, goat cheese crumble, baby spinach, balsamic glaze and tomato served on an Ace Bakery egg bun. 14
Add a house-made beef patty: 4
Gluten free when paired with a gluten free bun.

VEGETARIAN BURGER

Pan-seared vegetarian patty, lettuce, pickle, tomato, onion and mayonnaise, served on an Ace Bakery egg bun. 14

PEPPER JACK BURGER

Butcher-fresh ground beef, jalapeño pepper-jack cheese, Cajun mayo, fried jalapeño chips, lettuce, tomato, onion and pickle, served on an Ace Bakery egg bun. 16

MAC AND CHEESE BURGER

Butcher-fresh ground beef, fried bacon mac and cheese, bacon slices, cheese sauce, red onion, lettuce, tomato, served on an Ace Bakery egg bun. 17

FORTY CREEK BURGER

Butcher-fresh ground beef, Forty Creek BBQ sauce, smoked bacon, crispy onion straws, pickle, lettuce, and tomato, served on an Ace Bakery egg bun. 17

BLEU CHEESE BURGER

Butcher-fresh ground beef, topped with a rich crumbled bleu cheese, caramelized onions, lettuce and tomato served on an Ace Bakery egg bun. 17
Add bacon: 2
Gluten free when paired with a gluten free bun.

CANADIAN BURGER

Butcher-fresh ground beef, house-made bacon jam, peameal, smoked bacon, cheddar cheese, lettuce, tomato, pickle and onion, served on an Ace Bakery egg bun. 17
Gluten free when paired with a gluten free bun.



*All of our burgers come with fresh-chipped Yukon Gold fries.
Substitute a House salad for 1.50, Caesar salad for 2.50, Greek salad for 2.50
Substitute sweet potato fries or kettle chips for 2.50, poutine for 3.00*

ENTREES



CHICKEN FRIED CHICKEN

Fresh chicken breast, dredged in seasoned flour, fried to perfection, topped with country fried gravy, served with mashed potato and coleslaw. 17

PENNE PRIMAVERA

Penne pasta, mixed seasonal vegetables tossed in a roasted garlic herb oil. 13

Add chicken: 4

Add shrimp: 6

Add Cajun salmon: 10

Gluten free pasta available on request.

BOURBON CHICKEN PASTA

Cajun seasoned chicken breast, penne pasta tossed in a bourbon cream sauce, served with garlic bread. 18

Substitute shrimp 2

ASIAGO CHICKEN PARMESAN

Pan seared asiago chicken breast, tomato sauce, mozzarella cheese, topped with Parmesan shavings, served with penne pasta. 18

BACON MAC AND CHEESE

Elbow macaroni, four-cheese blend of jalapeño jack, sharp cheddar, asiago, and Parmesan cheese. Pepper bacon is added to form the most delicious mac and cheese ever! Baked in an iron skillet. Served with garlic bread. 17

TIKKA MASALA

A British favourite with fresh chicken breast, mild aromatic curry, cream and tomatoes, basmati rice. Served with naan bread. 17

Substitute shrimp 2

LOBSTER & CRAB RAVIOLI

Three-cheese ravioli, lobster and crab medley, sautéed baby spinach tossed with a creamy Alfredo sauce. Served with garlic bread. 22

MANCHURIAN VEGETABLE PASTA

Rice noodles, baby spinach, assorted fresh vegetables stir-fried in a house-made Asian sauce. Let your server know if you would like a little spice. 13 *Gluten free*
Add chicken 4 shrimp 6
Add salmon 10

FRESH CHICKEN FINGERS

CLASSIC STYLE

Fresh (never frozen made to order) chicken tenders, hand-battered and fried golden brown, served with Yukon Gold fries and plum sauce. 15

BUFFALO STYLE

Our famous chicken fingers tossed in your choice of wing sauce, served with Yukon Gold fries and bleu cheese dressing. 16

Choice of sauce: Forty Creek BBQ, Louisiana, mild, medium, hot, ultimate, honey hot, or honey garlic



*Substitute a House salad for 1.50, Caesar salad for 2.50, Greek salad for 2.50
Substitute sweet potato fries or kettle chips for 2.50, poutine for 3.00*



TRADITIONAL FARE



SHEPHERD'S PIE

Fresh minced meat with onion, peas, carrots and corn, topped with garlic mashed potatoes, mixed cheese and baked until golden, served with toasted garlic bread. 13

CAJUN SALMON

Cajun seasoned Atlantic Salmon, pan seared, then topped with a drizzle of house-made creamy aioli. Served with basmati rice and fresh vegetables. 22
Gluten free when served lemon style.

LEMON PEPPER HALIBUT

Baked halibut fillet lightly seasoned with lemon pepper, topped with zesty lemon butter, and served with basmati rice and fresh vegetables. 22
Gluten free



STEAK & GUINNESS MUSHROOM YORKY BOWL

Yorkshire pudding bowl stuffed with fresh, hand-butchered beef, red wine and Guinness stout broth with mushrooms, served with garlic mashed potato. 18



KING RICHARD'S MEATLOAF

Mixture of fresh veal, beef and pork, cracked peppercorn gravy topped with crispy fried onion straws, served with garlic mashed potatoes. 18

BANGERS & MASH

Farmer sausage, sautéed onions, baked beans, garlic mashed potatoes and house-made gravy. 14

OUR MOST POPULAR ITEM

CLASSIC FISH & CHIPS

Served with fresh-cut fries, tartar sauce, house-made coleslaw, and a lemon wedge.

Haddock one piece 13 *Add second piece for 5*

Halibut one piece 22 *Add second piece for 8*

COCONUT SHRIMP CURRY

Sautéed tiger shrimp, slightly sweet coconut curry, basmati rice, sliced red pepper, pineapple bits. Served with naan bread. 18

LIVER & ONIONS

Beef liver topped with sautéed onions, bacon, and house-made gravy, served with garlic mashed potatoes and fresh vegetables. 15

CHICKEN POT PIE

Chicken and vegetables simmered in a creamy sauce topped with a puffed pastry, served with garlic mashed potatoes or fresh cut fries. 14



*Substitute a House salad for 1.50, Caesar salad for 2.50, Greek salad for 2.50
Substitute sweet potato fries or kettle chips for 2.50, poutine for 3.00*



YE OLDE WINE LIST

** We proudly serve a full selection of Niagara VQA wines in support of the local Ontario wine industry. **

House White: Peller Family Select Chardonnay

*6 oz. glass 7.50 • 9 oz. glass 9.50
half litre 17 • litre 28*

Wayne Gretzky Pinot Grigio

*6 oz. glass 8.50 • 9 oz. glass 10.50
Bottle 30*

Peller Estates Riesling

*6 oz. glass 8.50 • 9 oz. glass 10.50
Bottle 30*

Truis Sauvignon Blanc

*6 oz. glass 9 • 9 oz. glass 11
Bottle 30*

Peller Private Reserve Rosé

*6 oz. glass 9 • 9 oz. glass 11
half litre 18 • litre 30*

House Red: Peller Family Select Cabernet Merlot

*6 oz. glass 7.50 • 9 oz. glass 9.50
half litre 17 • litre 28*

Peller Private Reserve Gamay Noir

*6 oz. glass 10 • 9 oz. glass 13
Bottle 35*

Trius Cabernet Sauvignon

*6 oz. glass 9 • 9 oz. glass 11
Bottle 30*

Trius Merlot

*6 oz. glass 9 • 9 oz. glass 11
Bottle 30*

COCKTAILS

A KICK IN THE CROTCH

Vodka, blue Curaçao, cranberry. 9

GGT

Greg's good time: Seagram's rye, triple sec, bar lime, splash of Sprite. 8

BARBIE DOLL

Malibu rum, raspberry sour puss, pineapple juice, splash of Sprite. 9

ALABAMA SLAMMER

Southern Comfort, amaretto, orange juice and grenadine to garnish. 9

IRISH COLA

Jameson Irish whiskey, Baileys Irish cream, Coca Cola. 9

MC LOVIN

Blue Curaçao, peach schnapps, vodka, Sprite. 9

IRISH RED HEAD

Jameson Irish whiskey, ginger ale, grenadine. 9

SQUIRE'S SANGRIA

A fruity blend of red or white house wine, assorted fruit, Chambord, triple sec, cherry brandy, and a spritz of Sprite.

*16 oz. glass 9
32 oz. pitcher 15*