

# 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. 19

*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*

## **BBQ CHICKEN FLAT BREAD**

Naan flat bread, topped with diced fresh chicken, mozzarella cheese, red onions, crispy bacon, BBQ sauce, and served with garlic aioli for dipping. 14

## **POTATO SKINS**

Crispy house-made potato skins, BBQ sauce, mixed cheese, bacon bits, topped with green onions, served with sour cream. 13

*Omit BBQ sauce for gluten free option.*

## **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. 17



## **FETA BRUSCHETTA**

Plum tomatoes, red onion, fresh basil, garlic aioli, crumbled feta cheese, house-made balsamic reduction. 14



## **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

## **DEEP FRIED PICKLES**

Breaded dill pickles served with ranch dressing. 11



*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.*



# 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. 18

*Gluten free*

*Add feta cheese 1.50*

## **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. 14

*Add guacamole 2*

*Substitute Greek or Caesar salad for 2.50*

## **SOUP, SALAD & GARLIC BREAD**

House salad, soup of the day, toasted garlic bread. 13

*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. 18

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

## **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. 18

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

## **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. 17

## **SQUIRE'S BAKED FRENCH ONION SOUP**

Caramelized onions simmered in a beef broth, Swiss cheese, and golden baked puff pastry. 11

## **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*



*Ask your server about today's house-made soup selection.*



# TRADITIONAL FARE



## 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. 23  
*Gluten free when served lemon style.*

## LEMON PEPPER HADDOCK

Baked haddock fillet lightly seasoned with lemon pepper, topped with a zesty lemon butter, and served with basmati rice and house vegetables. 16  
*Gluten free without seasoning*

## 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. 14

## STEAK & GUINNESS MUSHROOM YORKY BOWL

Yorkshire pudding bowl stuffed with fresh, hand-butchered beef, Yukon Gold potatoes, red wine and Guinness stout broth with mushrooms, served with garlic mashed potato. 20

## 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. 15

## OUR MOST POPULAR ITEM

### CLASSIC FISH & CHIPS

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

Haddock one piece 14 *Add second piece for 5*

*Pan seared is an option, ask your server*

## 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

## LIVER & ONIONS

Beef liver topped with sautéed onions, bacon, and house-made gravy, served with garlic mashed potatoes and fresh vegetables. 17



*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*

# 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. 17

*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. 17

*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. 17

*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. 17

## **PHILLY CHEESE STEAK SANDWICH**

House roasted beef, sliced peppers, onions, mushrooms, smothered in a house-made cheese sauce, gravy, and topped with Swiss cheese, toasted ciabatta bun, served with Yukon Gold fries. 18

## **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 14 • 2 Pound 25

*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. **15**  
*Add cheese and bacon: 2*  
*Add mac and cheese: 4*  
*Gluten free when paired with a gluten free bun (note mac and cheese option is not gluten free).*

## **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. **18**  
*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. **18**  
*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. **15**

## **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. **18**

## **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. **18**  
*Add cheese: 1.50*



*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. 18

## 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

## TIKKA MASALA

A British favourite with fresh chicken breast, mild aromatic curry, cream and tomatoes, basmati rice. Served with naan bread. 18

*Substitute shrimp 2*

## 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

## MANCHURIAN VEGETABLE PASTA

Chow mein 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. 15 *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*





# 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 8 • 9 oz. glass 10  
half litre 17 • litre 28*

## ***Wayne Gretzky Pinot Grigio***

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

## ***Peller Estates Riesling***

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

## ***Truis Sauvignon Blanc***

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

## ***Peller Private Reserve Rosé***

*6 oz. glass 10 • 9 oz. glass 13  
half litre 18 • litre 30*

## ***House Red: Peller Family Select Cabernet Merlot***

*6 oz. glass 8 • 9 oz. glass 10  
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*

## SWEET ENDINGS



### **STICKY TOFFEE PUDDING**

For someone who wants a treat! House-made in the traditional manner with dates, warm spiced-rum toffee sauce. Served with a scoop of French vanilla ice cream. 8

### **SQUIRE'S BUTTER TART**

Back by popular demand! Made with fresh ingredients, this melt-in-your-mouth tart is topped with French vanilla ice cream and a drizzle of our spiced rum toffee sauce. 8

### **GUINNESS CHOCOLATE BROWNIE**

Our crave-worthy chocolate brownie, vanilla ice cream, rich Guinness chocolate sauce and whipped cream. 8



## SPECIALITY COFFEES



*All specialty coffees 1.5 oz \$9*

### **UP YER KILT**

Drambuie and Kahlúa

### **MONTE CRISTO**

Grand Marnier and Kahlúa

### **SPANISH COFFEE**

Brandy and Kahlúa

### **BAILEYS COFFEE**

Baileys Original Irish Cream

### **FUNKY MONKEY**

Kahlúa and banana liqueur mixed with hot chocolate

### **BLUEBERRY TEA**

Grand Marnier and amaretto with hot tea

### **B52**

Kahlúa, Baileys and Grand Marnier



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