

# *Ye Olde* SQUIRE

*It's Your Pub*

SERVING NIAGARA SINCE 2008

## SHAREABLES

### MUSHROOM SIZZLER

mushrooms, garlic, white wine, red onions, chives, garlic bread

\$14

### PEROGIES

potato and cheddar perogies, bacon, sautéed onions, sour cream, green onions

\$15

### POTATO SKINS

potatoes, BBQ sauce, mixed cheese, bacon bits, green onions, sour cream

\$15

### FRIED DILL PICKLES

breaded dill pickle spears, buttermilk ranch

\$16

### FETA BRUSCHETTA FLAT BREAD

naan flat bread, tomatoes, red onion, basil, garlic aioli, feta cheese, balsamic glaze

\$16

### BBQ CHICKEN FLAT BREAD

naan flat bread, chicken, mozzarella, red onions, bacon, BBQ sauce, garlic aioli

\$16

### ASIAGO SHRIMP SCAMPI

shrimp, garlic butter, spinach, cherry tomatoes, white wine, mozzarella, asiago, panko breadcrumbs, garlic bread

\$18

### LOBSTER AND CRAB DIP

lobster, crab, cream cheese, onions, spinach, peppers, mushrooms, mixed cheese, nacho chips, naan bread

\$20

### DELUXE NACHOS

A Squire favourite, corn tortilla chips piled high with mixed cheese, house made cheese sauce, seasoned ground beef, diced tomatoes, peppers, and onions, topped with sour cream, salsa, and jalapeños.

add guacamole \$3

\$26

# SOUP

SOUP OF THE DAY \$7

FRENCH ONION \$13

SOUP, SALAD, AND GARLIC BREAD \$16

house salad, soup of the day, garlic bread

substitute greek or caesar \$3 substitute french onion \$6

# SALAD

APPLE PECAN SALAD \$23

mixed greens, chicken breast, granny smith apples, honey  
cider vinaigrette, goat cheese, cranberries, toasted pecans

QUESADILLA AND SALAD \$16

flour tortilla, chicken, tomatoes, green peppers, onions,  
cheese, sour cream, salsa, house salad, choice of dressing

substitute greek or caesar \$3.50 add guacamole \$3

ASIAGO CHICKEN CAESAR \$23

romaine lettuce, caesar dressing, bacon, parmesan,  
croutons, pan-seared asiago chicken breast

COBB WEDGE SALAD \$15

iceberg lettuce, bacon, tomatoes, hard-boiled egg,  
bleu cheese, buttermilk ranch

TACO SALAD \$20

mixed greens, ground beef, tomatoes, red onions, cheese,  
guacamole, salsa, sour cream, chipotle ranch, nacho chips

APPETIZER CAESAR SALAD \$10

romaine lettuce, caesar dressing, bacon,  
parmesan, croutons, garlic bread

APPETIZER GREEK SALAD \$10

mixed greens, greek dressing, cucumber, tomato, carrots,  
kalamata olives, red onion, feta cheese, garlic bread

ADD

CHICKEN BREAST \$7

SHRIMP \$8

SALMON \$10

BUFFALO FINGERS(2) \$6

# FAMOUS SQUIRE WINGS

MILD

MEDIUM

HOT

FORTY CREEK BBQ

CAJUN

LEMON PEPPER

SALT AND PEPPER

SQUIRE'S ULTIMATE

HONEY HOT

HONEY GARLIC

NEW YORK

one pound \$17

two pounds \$32

(not breaded)

CLASSIC

one pound \$18

two pounds \$34

(breaded)

TO OUR VALUED  
CUSTOMERS

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

# SANDWICHES

ALL SQUIRE BURGERS & SANDWICHES  
ARE SERVED WITH FRESH-CUT FRIES

## BUFFALO CHICKEN

**SANDWICH** \$23

breaded chicken breast, choice of wing sauce, bleu cheese dressing, lettuce, tomato, ace bakery bun

**REUBEN SANDWICH** \$23

corned beef, sauerkraut, swiss cheese, marble rye, thousand island dressing, deep-fried pickle spear

**PHILLY CHEESESTEAK SANDWICH** \$23

roast beef, peppers, onions, mushrooms, cheese sauce, gravy, swiss cheese, toasted ciabatta roll

**SQUIRE'S BEEF DIP** \$20

roast beef, french loaf, jus, horseradish mayo  
add swiss cheese & mushrooms \$4

**CAJUN CHICKEN NAAN WRAP** \$23

cajun chicken breast, bacon, lettuce, tomato, chipotle mayonnaise, guacamole, naan wrap  
add cheese \$3

**GOAT CHEESE & CRANBERRY** \$23

chicken breast, goat cheese, cranberry salsa, spinach, ace bakery bun

## SUBSTITUTIONS

HOUSE SALAD \$2.50

CAESAR SALAD \$3.50

GREEK SALAD \$3.50

KETTLE CHIPS \$4

POUTINE \$5

SWEET POTATO FRIES \$4

# BURGERS

MADE WITH FRESH, NEVER  
FROZEN BEEF, SERVED ON  
AN ACE BAKERY BUN

**SQUIRE BURGER** \$20

lettuce, red onion, tomato, pickle, mayo  
add mac & cheese \$4  
add cheese & bacon \$4

**VEGETARIAN BURGER** \$20

vegetarian patty, lettuce, pickle, tomato, onion, and mayo

**JALAPENO POPPER** \$23

jalapeño cream cheese, pepper jack cheese, popper jam, lettuce, tomato, onion, pickle

**BLEU CHEESE & BACON** \$23

bleu cheese, caramelized onions, bacon, lettuce, tomato

**CANADIAN BURGER** \$23

peameal, smoked bacon, cheddar cheese, bacon jam, lettuce, tomato, pickle, onion

**FORTY CREEK BURGER** \$23

forty creek BBQ sauce, smoked bacon, onion straws, pickle, lettuce, tomato  
add cheese \$3

## FRENCH ONION SMASH BURGER SLIDERS

\$23

Three all-beef smash burger patties stacked with French onion aioli, caramelized onions, crispy onion strings, fresh lettuce, and tomato.

# MAINS

<b>CHICKEN PARMESAN</b>	\$25
breaded chicken breast, bowtie pasta, tomato sauce, mozzarella, parmesan, garlic bread	
<b>LOBSTER MAC AND CHEESE</b>	\$25
lobster, elbow macaroni, monterey jack, cheddar, asiago, parmesan, panko breadcrumbs, garlic bread	
<b>CHICKEN ALFREDO PEROGIES</b>	\$22
potato and cheddar perogies, alfredo sauce, seared chicken, sautéed onions, bacon, green onions	
<b>CHICKEN FRIED CHICKEN</b>	\$24
breaded chicken breast, country fried gravy, garlic mashed potatoes, coleslaw	
<b>TIKKA MASALA</b>	\$23
mild aromatic curry, chicken, cream, tomatoes, basmati rice, green onion substitute shrimp \$2	
<b>BACON MAC AND CHEESE</b>	\$20
elbow macaroni, bacon, monterey jack, sharp cheddar, asiago, parmesan, garlic bread add buffalo fingers (2) \$6	
<b>MARRY ME CHICKEN PASTA</b>	\$24
chicken breast, bowtie pasta, sundried tomatoes, spinach, basil, parmesan cheese sauce, garlic bread substitute shrimp \$2	

# TRADITIONAL FARE

<b>CAJUN SALMON</b>	\$30
pan-seared cajun atlantic salmon, creamy aioli, basmati rice, vegetables	
<b>LEMON PEPPER HADDOCK</b>	\$26
two baked haddock fillets, lemon pepper, garlic butter, basmati rice, house vegetables	
<b>SHEPHERD'S PIE</b>	\$18
minced meat, onions, peas, carrots, corn, garlic mashed potatoes, cheese, garlic bread	
<b>BANGERS AND MASH</b>	\$17
farmer's sausage, sautéed onions, baked beans, garlic mashed potatoes, gravy	
<b>CHICKEN POT PIE</b>	\$18
chicken, vegetables, cream sauce, puffed pastry, mashed potatoes or fresh cut fries	
<b>LIVER AND ONIONS</b>	\$20
beef liver, sautéed onions, bacon, gravy, garlic mashed potatoes, vegetables	

# SQUIRE FAVOURITES

<b>CLASSIC FISH &amp; CHIPS (ONE PIECE)</b>	<b>\$17</b>
Battered haddock served with fresh-cut fries, house-made coleslaw, and tartar sauce.	
<b>CLASSIC FISH &amp; CHIPS (TWO PIECE)</b>	<b>\$25</b>
<b>FRESH CHICKEN FINGERS</b>	<b>\$22</b>
Classic style, hand-breaded chicken tenders made fresh to order (never frozen), served with fresh-cut fries and plum sauce for dipping.	
<b>BUFFALO CHICKEN FINGERS</b>	<b>\$24</b>
Squire's classic fresh chicken fingers, coated in your choice of wing sauce.	
<b>STEAK &amp; GUINNESS YORKIE</b>	<b>\$26</b>
A golden Yorkshire pudding bowl filled with tender beef simmered in a rich red wine and Guinness stout broth, with mushrooms, carrots, and a side of creamy garlic mashed potatoes.	
<b>CFC SKILLET POUTINE</b>	<b>\$22</b>
Hand-breaded chicken tenders served over a bed of fresh-cut fries and melty cheese curds, smothered in a rich chicken gravy and topped with fresh chives.	

# SWEET ENDINGS

<b>SQUIRE'S BUTTER TART</b>	<b>\$8</b>	<b>GUINNESS CHOCOLATE BROWNIE</b>	<b>\$12</b>
<b>KEY LIME PIE</b>	<b>\$10</b>	<b>STICKY TOFFEE PUDDING</b>	<b>\$10</b>

# SPECIALTY COFFEE

SERVED WITH WHIPPED CREAM

<b>UP YER KILT</b> \$12 drambuie, kahlua	<b>SPANISH COFFEE</b> \$12 brandy, kahlua	<b>FUNKY MONKEY</b> \$12 kahlua, banana liqueur, hot chocolate
<b>MONTE CRISTO</b> \$12 grand marnier, kahlua	<b>B52</b> \$12 kahlua, baileys, grand marnier	<b>BLUEBERRY TEA</b> \$12 grand marnier, amaretto, hot tea

# YE OLDE DRINK MENU

## PROUDLY SERVING VQA WINES

### HOUSE

	6oz	9oz	½ litre	litre
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PELLER FAMILY SELECT CHARDONNAY	\$9	\$11	\$18	\$30
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PELLER FAMILY SELECT CABERNET MERLOT	\$9	\$11	\$18	\$30
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### WHITE

	6oz	9oz	bottle
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WAYNE GRETZKY PINOT GRIGIO	\$10	\$13	\$32
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PELLER ESTATES RIESLING	\$10	\$13	\$30
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TRIOUS SAUVIGNON BLANC	\$10	\$13	\$30
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### RED

	6oz	9oz	bottle
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WAYNE GRETZKY BACO NOIR	\$10	\$13	\$32
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TRIOUS MERLOT	\$10	\$13	\$30
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TRIOUS CABERNET SAUVIGNON	\$10	\$13	\$32
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### ROSE

	6oz	9oz	½ litre	litre
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PELLER PRIVATE RESERVE ROSÉ	\$10	\$13	\$18	\$32
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# COCKTAILS

\$9 | 1.5 OZ

### A KICK IN THE CROTCH

vodka, blue curaçao,  
cranberry

### GGT: GREGŚ GOOD TIME

rye, triple sec, bar lime, sprite

### BARBIE DOLL

malibu rum, raspberry sour  
puss, pineapple juice, sprite

### ALABAMA SLAMMER

southern comfort, amaretto,  
orange juice, grenadine

### IRISH COLA

jameson whiskey, baileys,  
coca cola

### MCLOVIN

blue curaçao, peach  
schnapps, vodka, sprite

### IRISH RED HEAD

jameson whiskey, ginger ale,  
grenadine

### SQUIREŚ SANGRIA

house wine, assorted fruit,  
chambord, triple sec, cherry  
brandy, sprite, grenadine

16oz glass \$14

32oz pitcher \$32