



APPETIZERS & SHAREABLES

FRENCH FRIES	6
POUTINE	10
GARLIC BREAD WITH CHEESE	9
SOUP OF THE DAY	8
FRENCH ONION SOUP	12
House-made with sherry beef stock and caramelized onions topped with a seasoned crouton and melted gruyere cheese	

X SWEET POTATO FRIES 10
Chipotle mayo

BEER BATTERED ONION RINGS 10
Garlic red pepper dip

X DEEP FRIED PICKLES 9
Spicy mayo dipping sauce

PEROGIES 12
Deep fried perogies, caramelized onions, bacon, sour cream, topped with green onions

TEN CHICKEN WINGS 17
Carrots and celery

Choice of: salt and pepper, honey garlic, teriyaki, barbeque, medium, hot or suicide
Dry spices: citrus, spicy or sweet

TRADITIONAL NACHOS

BACK BY POPULAR DEMAND! 22
Tortilla chips, tomatoes, black olives, jalapenos, green onions, mozzarella and cheddar cheese served with salsa and sour cream

ADD-ONS
Guacamole 4
Chicken 7
Chili 5

SALADS

X POWER SALAD 13
Heritage greens tossed with pomegranate dressing, cucumbers, sundried blueberries, quinoa, edamame beans and goats' cheese

CAESAR SALAD 12
Chopped romaine hearts with pancetta, garlic-black pepper croutons, shaved grana padano cheese and house-made Caesar dressing

ENHANCE YOUR SALAD

Garlic Shrimp 9
Chicken 7

X staff favourite

MAINS

Served with fries, soup or garden salad

CHICKEN POT PIE 16
Traditional chicken pot pie filling with puff pastry topping

WEST GREY BURGER 15
6oz West Grey beef burger with tomato and lettuce on a toasted garlic buttered Thornbury Bakery kaiser

BURGER ADD-ONS
Avocado, gruyere cheese 5
Bacon, sautéed mushrooms, cheddar cheese 2
Onion, chipotle mayo, garlic-parsley mayo 1

X VEGGIE BURGER 15
House-made spiced chickpea and quinoa burger, goats' cheese, charred tomato relish and pea shoots on a toasted garlic buttered Thornbury Bakery kaiser

BEEF DIP 18
Slow roasted AAA beef, horseradish-rosemary mayo, crispy onions and gruyere cheese, served on a toasted Vienna loaf with a side of beef jus

CHICKEN FINGERS 13
Five plump and juicy chicken fingers with plum sauce

UPGRADE YOUR SIDE
Add gravy 2
Make it a poutine 5
Substitute Caesar salad 5
Substitute sweet potato fries 4
Substitute beer battered onion rings 4

SIDELESS MAINS

X ROD'S CHILI AND CORNBREAD 16
Our chunky house-made chili topped with applewood smoked cheddar cheese, green onions, sour cream, served with house-made cornbread

gratuities and taxes not included, subject to change without notification

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

These items may be served raw or under cooked based on your specification, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



WEEKLY SPECIAL EVENTS

MONDAY:	WING NIGHT OPEN MIC HOSTED BY CRAIG SMITH 7PM
WEDNESDAY:	INDUSTRY NIGHT 9PM
THURSDAY:	LIVE ENTERTAINMENT 3PM-8PM
FRIDAY/SATURDAY:	LIVE ENTERTAINMENT 3PM-7PM & 10PM-1AM
SUNDAY:	\$5.65 CAESAR SUNDAY!!!

**Subject to change without notice*

SWEET TOOTH SECTION:

HOUSE-MADE ICE CREAM	5	PHYLLO WRAPPED CHEESECAKE	12
PRETZEL BREAD PUDDING	10	Baked New York style cheesecake wrapped in a phyllo pastry, topped with warm Collingwood whisky caramel sauce, caramelized local apples and house-made granola	
CHOCOLATE LAVA CAKE	10	MINIATURE DESSERTS	3.50ea
Moist chocolate cake filled with white and milk chocolate served with vanilla bean crème anglaise		Hand crafted classic desserts made light and fresh, served in a shooter glass.	

Ask your server for today's selection. 3 for 9



Need an après pick me up?

Now serving

