

Starters

SATAYS + SWEETS

Sirloin steak w/ bourbon bbq sauce or tender chicken w/ sechwan peanut sauce & sweet potato fries. 10.95

BABY CALAMARI

The tenderest size, lightly dusted, fried crispy w/ truffle aioli drizzle. \$10.95

Fenwood Farms WINGS & FRIES

Properly Raised, all natural supplements ... Buffalo style of course. Mild to hot, honey bbq sauce, plus our famous hand cut fries. \$10.95

BRUSCHETTA

Hand diced romas, diced sweet onions, fresh herbs, artisan baguette, & grated parmesan. \$9.95
add feta cheese \$1.95

"Just Made" FRENCH ONION SOUP

Caramelized onions, Niagara red wine, beef broth, fresh herbs, Gruyère cheese. \$5.95

BEER Battered "Double Cream" BRIE

Stella battered, organic greens, fruit compote, toasted baguette. \$10.95

Quebecois POUTINE

Hand cut fries, cheese curds, extra mozzarella, pan gravy. \$6.95
Double bacon \$8.95

Ace Bakery "Very Cheesy" BAGUETTE

Roasted garlic butter, artisan cheeses, toasted baguette \$8.95

HAND CUT FRIES

A cone of our fresh cut fries w/ chipotle mayo & Heinz ketchup \$3.95
substitute sweets \$4.95

BLARNEY CHIPS

Crisp waffle cut potatoes w/ a spicy cheese sauce, green onions, diced tomatoes, jalapenos. ++ sour cream & salsa. \$9.95

Fresh Salads

Organic GREENS w/ Goat Cheese

Organic greens, goat cheese, red onions, cherry tomatoes, sundried tomato vinaigrette. \$9.95

New York STEAK

Baby greens, aged hand cut New York steak, butter brushed Montreal spice, blue cheese, red onions, cherry tomatoes ... cabernet sauvignon vinaigrette. \$11.95

BISTRO

Field greens, English cucumbers, cherry tomatoes, house baked croutons, balsamic vinaigrette. \$5.95

BABY SPINACH and Feta

Baby spinach, fresh berries, avocado, toasted almonds, feta cheese w/ raspberry poppyseed dressing. \$9.95

Chipotle CHICKEN SALAD

Crisp greens, pan seared chicken, bacon, roasted red pepper seasoning, shredded cheddar, avocado, red onions, tomatoes, chipotle ranch. \$11.95

CLASSIC CAESAR

Crisp romaine, house baked croutons, grano padano parmesan, creamy Caesar \$7.95

Add pan seared salmon or chicken to most of the above ... \$4.95

Stone Baked Flatbreads

HOG WILD

Double Dry cured pepperoni, double bacon, mozzarella, cheddar, spicy tomato sauce. \$12.95

BBQ CHICKEN

Grilled chicken, honey garlic bbq sauce, mushrooms, diced tomatoes, fresh herbs & creamy mozzarella. \$12.95

Dry Cured PEPPERONI

Venetian pepperoni, mushrooms, mozzarella, spicy tomato sauce. \$11.95

MARGARITA

A pizza that made Naples famous. Great savoury tomato sauce, Buffalo mozzarella, torn "fresh" basil, & drizzled w/ extra virgin olive oil. \$9.95

"Our culinary team is committed to providing you with the best possible quality and freshest ingredients from our local purveyors. From our gourmet burgers, savoury pies, Angus steaks, Fenwood Farms chicken, & house made desserts, you will enjoy "Scratch" cooking the way it's meant to be at Hamilton's first and only gastropub."



*Gerard Wogan - General Manager
Alisha Czerwiński - Chef
Amanda Czerwiński - Pastry Chef*

Sandwiches

Our sandwiches are made from "slow cooked" REAL Roasts, not from processed meats!

TURKEY CLUB

House-roasted turkey breast, multi grain crisp lettuce, field tomato, bacon & mayo. \$10.95

NY STEAK SANDWICH

Hand cut aged NY Steak, grilled baguette, sautéed onions & mushrooms. \$12.95

CLUB HOUSE TRIO

½ a turkey club, freshly made hearty soup and side of our Bistro salad. \$8.95

ROAST BEEF DIP

House roasted sirloin tip roast, smoked cheddar, caramelized onions, aujus, crusty roll. \$10.95

BBQ CHICKEN WRAP

Grilled breast, crispy bacon, lettuce, field tomatoes, cheddar, bbq sauce, mayo. \$10.95

CHICKEN GYRO

Grilled chicken breast, creamy tzatziki, diced tomatoes & onion, shredded lettuce, locally baked naan. \$9.95

*All the above come w/ choice of soup, salad, or hand cut fries
add sweets ... \$1.00*

Chef Favourites

...also some of our customer's favourite choices

KEITH'S BEER BATTERED FISH & CHIPS

Light battered haddock w/ our hand cut fries and tartar sauce \$10.95

2pc. \$14.95

add cole slaw .99

BOMBAY CHICKEN CURRY

Seasoned chicken, home made curry sauce, basmati rice, fall vegetables & grilled local naan. \$11.95

... substitute vegetarian

BISON TOURTIERE

Nicely ground bison, diced carrots, onions, celery, fresh herbs, red wine, flaky pie crust, creamy mashed. \$11.95

DUBLIN BRIDIE

Light pastry, slow cooked beef, onions, herbs, baked in-house, creamy mash, market vegetables. \$12.95

STEAK FRITES

Hand cut aged New York, Montreal spices, butter brushed & hand cut frites. \$14.95

Savoury Pies

Our savoury pies are baked in-house w/ fresh herbs and quality ingredients

GUINNESS Beef/Mushroom Crock

Braised sirloin tip, field mushrooms, slow cooked in Guinness, fresh herbs, & our just made mashed potatoes w/ winter vegetables. \$12.95

"SIRLOIN" SHEPHERD'S PIE

Shaved sirloin, simmered in a rich brown gravy, then baked w/ cheddar whipped potatoes, & seasonal vegetables. ...decadent lunch \$8.95
dinner \$11.95

LEEK & SALMON PIE

Fresh Atlantic salmon, julienne leeks and fresh dill baked in-house in a flaky pie crust w/ a side salad. ... one of our best sellers \$11.95

Luxe SEAFOOD PIE

A very nice combination of seafood, fresh herbs, cream, puff pastry w/ market vegetables. \$12.95

Ask about our "NO CHARGE" policy for our event space for your next Wedding, Corporate Function, Birthday, Graduation, Wake, Retirement Party, & McMaster functions. Our very talented chefs can customize a menu for your event