


GRILL  **MARKS**

Bistro

"A TWIST ON CASUAL DINING.
EXPERIENCE THE DIFFERENCE."

APPETIZERS

Crudités & Dip

Carrots, celery, green peppers, cherry tomatoes & cucumbers
\$6

Nachos

Red and white tortilla chips with melted cheese, lettuce, tomatoes & scallions with sour cream & salsa
\$8
add chicken or steak
\$2

Crispy Calamari

Lemon or Cajun battered, fried till golden brown served with our homemade Seafood pomodori sauce
\$10

Shrimp Martini

Tiger shrimp served chilled with our homemade seafood pomodori sauce
\$10



Chef's Soup du Jour

A daily creation from the kitchen
\$5

Garden Salad

Tomatoes, cucumbers & red onion in a spring mix served with a dressing of your choice
Sm \$5 - Lg \$9

Taco Salad

Lettuce, tomato, marble mix shredded cheese with salsa & sour cream topped with grilled chicken or steak
\$11



Santa Fe Wrap

Sliced turkey with lettuce, tomato, swiss cheese & our homemade herb mayo all wrapped up in a flour tortilla
\$8

Beef Martini

Sliced roast beef with sautéed mushrooms & onions, swiss cheese & our homemade horseradish mayo
All on an onion bun
\$9

Grilled Garlic Vienna

Grilled Vienna loaf with our homemade garlic butter
\$6
add cheese
\$2

Bruschettini

Grilled garlic crustini smothered with chevron cheese topped with marinated tomatoes splashed with our aged balsamic reduction "Drizzo"
\$9

Wontons

Hand rolled beef wontons stuffed with scallions, mushrooms & zucchini fried till golden brown served with an oriental sauce for dipping
\$9

SOUP & SALADS

Soups are served with a grilled crustini
Add chicken or salmon to any salad for \$4

Greek Salad

(original Greek)
Tomato, cucumbers, red onion, kalamata olives & feta cheese all tossed in a light greek dressing
Sm \$6 - Lg \$10

The Mandarin

Cashews, mandarins & sun dried tomatoes all tossed with a spring mix, splashed with a tomato basil vinaigrette topped with a grilled chicken breast
\$12

Cobb Salad

Egg, bacon, romaine, avocado, tomatoes, Roquefort cheese, chicken & watercress all topped with a Dijon vinaigrette
\$14

Chicken Wings

Ask waitress for all of our sauce options
1lb \$9 - 2lb \$17

Quesadilla

Flour tortilla stuffed with cheese, tomatoes & scallions, grilled & brushed with a spiced garlic spread
\$8
Add chicken or steak
\$2

Trumpets

Flour tortillas stuffed with cheese, chicken & salsa rolled up & fried served with dipping sauce
\$9

Par Four Platter

Perfect for Sharing
Pick four of your favorite appetizers
\$20



When in Rome

(original Caesar)
Romaine hearts with maple bacon, croutons, red onion, sautéed mushrooms & parmesan cheese all splashed with a caesar dressing
Sm \$5 - Lg \$9

Cucumber Wrapped

A thin sliced cucumber filled with spring mix, cherry tomatoes, cucumbers & julienne carrots splashed with a tomato vinaigrette
\$7

Grilled Salmon

A grilled fillet of Atlantic salmon placed on a bed of baby spinach, roasted red peppers, capers & chevron cheese with a honey citrus dressing
\$14



THE SANDWICH BOARD

All sandwiches & burgers are served with your choice of soup, salad or fresh cut fries

8 oz Burger

Hand pressed with herbs & spices, grilled to perfection, topped with all the fixings
\$9
Add cheese & bacon or mushrooms & swiss

Grilled Chicken Club

Grilled chicken breast topped with bacon & cheddar cheese, lettuce, tomato & our homemade herb mayo
All on a cheese bun
\$9



Steak Sandwich

6 oz striploin, grilled just the way you like it, smothered in sautéed mushrooms & onions served on a grilled vienna loaf, with chipolte mayo
\$12

PASTA

All our pastas are served with a side of our Grilled Garlic Vienna bread
Add Chicken, Shrimp or Beef to any pasta for \$4

Whole Wheat Linguini Alfredo

Spinach, scallion, bruschetta mix & mushrooms all sautéed together, tossed in an Alfredo sauce

Lunch \$8 • Dinner \$12



Rigatoni Reduction

Roasted red peppers, scallions, red onion, mushrooms & spinach all tossed in a caramelized cream sauce topped with a grilled chicken breast

Lunch \$10 • Dinner \$14

Asian Stir-Fry

Asian style carrots, celery, spinach, broccoli & red peppers sautéed together in an oriental sauce topped with sesame seeds served on a bed of rice

Dinner \$10

Classic Spaghetti

Our original Italian sauce with or without meat

Lunch \$8 • Dinner \$12

Add 4 Golf ball sized meat balls
\$3



Beef Bowtie

Grilled steak, sautéed with mushrooms, scallions, bell peppers & zucchini with a pepper beef sauce all on a bed of whole wheat bowtie noodles

Lunch \$10 • Dinner \$14



ENTRÉES

All Entrées are served with fresh baked french roll & your choice of herb mashed potato, rice pilaf or fresh cut fries, along side grilled red & green peppers, red onion & zucchini



Rosemary Chicken

Boneless, skinless chicken breasts, grilled to perfection topped with our homemade rosemary cream sauce

\$17



Maple Pork Chop

Marinated in Monk Lake Maple Syrup grilled & served on the bone for excellent flavour served along side our famous apple cinnamon whiskey sauce

\$16

Rack of Ribs

Grilled ribs with your choice of sauce

½ rack \$15

Make it a full rack \$20

Add four wings for \$4

Peppercorn Steak

AAA 10 oz ribeye rimmed in a trio of peppercorns grilled to your specifications topped with red wine & mushroom sauce

\$20

BBQ Chicken

Boneless, skinless chicken breast grilled to perfection topped with our signature BBQ sauce, sautéed mushrooms & cheese blend

\$16

Atlantic Salmon

Grilled to perfection, topped with a dill compound butter

\$15

NY NY

AAA 10 oz striploin grilled to your specifications, topped with sautéed onions & mushrooms

\$19

Herb Crusted Fillet

Fresh Atlantic salmon fillet, smothered in various herbs & spices. Grilled topped with a tomato cilantro salsa

\$16

Pork Tenderloin

Grilled and served whole splashed with our homemade balsamic reduction "Drizzo"

\$23



EXTRAS

All \$4



• Sautéed Balsamic Mushrooms •

• Red Wine & Mushrooms Steak Sauce • Side Soup •

• Fresh cut Fries • Three Grilled Shrimp •

• Grilled Vegetables • Rice Pilaf • Side Salad •



• Herb Mashed Potatoes •

• Sautéed Mushrooms & Onions •



Indicates GRILL MARKS Signature Dishes



FROM THE BAR

Martinis 2oz \$7

Melon Bomb

Smirnoff Watermelon Vodka, Red Bull & Cranberry juice

Blue Dragon

Smirnoff Orange Vodka & Blue Curacao shaken not stirred, served on the rocks

Rude Cosmo

Jose Cuervo Classico Tequila, Triple Sec, Cranberry & Lime Juice

White Raz

Smirnoff Raspberry Vodka, Godiva white chocolate

Rollo

Butterscotch ripple, Crème de Cacao & Baileys served on the rocks with a chocolate rim

Chocotini

Crème de Cacao, Vanilla Vodka rimmed with chocolate served on the rocks



Caesars 1oz \$5



Classic Caesar

Vodka, Clamato Juice, Tabasco & Worcestershire

Red Snapper

Gin, Clamato Juice, Tabasco, Horseradish & Lime Juice

Citrus Casear

Citrus Vodka, Clamato Juice, Tabasco & Lime Juice



Cocktails 2oz \$7



Funky Monkey

Malibu Rum, Appleton Rum & Mango Five Alive

Long Island

Rum, Gin, Vodka, Triple Sec, Pepsi & Lime Juice

Tequila Sunrise

White Tequila with orange juice, 7up & Grenadine

The Beach

Vodka, Peach Schnaps, Blue Curacao & Pineapple juice

Jolly Rancher

Sour Apple, Cranberry Juice & Ginger Ale

THE WINE CELLAR

White

Jackson Triggs Sauvignon Blanc	6.25	-----
Ernest Julio Zinfandel	5.25	-----
Stoneleigh Sauvignon Blanc	6.00	23.00
Wyndham Estate - Bin 222 Chardonnay	6.50	25.00

Red

Jackson Triggs Merlot	6.50	-----
Gato Negro Cab Sauvignon	5.50	21.00
Jacob's Creek Reserve Shiraz	7.75	30.00
Wyndham Estate - Bin 444 Cab Sauv	6.75	26.00

Glass 6oz Bottle 750 ml

Bottled Beer

Labatt Blue, Blue Light, Bud, Bud Light, Canadian, Coors Light, Export (341ml)	\$3.58
Keith's Red, Keiths Indian Pale Ale (341 ml)	\$3.88
Stella Artois (330 ml)	\$4.31
Brahma	\$4.31

Glass 6oz Bottle 750 ml

Draft Beer

Budweiser, Bud Light	12 oz	\$3.23	20oz	\$4.35
Keiths India Pale Ale	12oz	\$3.32	20oz	\$5.25
Stella Artois	12oz	\$4.25	20oz	\$5.90

BEER

BEVERAGES

• Aquafina.....	\$2.00	• 2% Milk.....	\$2.25
• Perrier.....	\$3.00	• Chocolate Milk.....	\$2.25
• Softdrinks.....	\$2.50	• Orange Juice.....	\$2.50
• Pepsi		• Pineapple Juice.....	\$2.50
• Ginger Ale		• Cranberry Juice.....	\$2.50
• 7 UP		• Apple Juice.....	\$2.50
• Diet Pepsi		• Hot Chocolate.....	\$2.00
• Ice Tea		• Coffee.....	\$2.00
• Shirley Temple.....	\$3.00	• Tea.....	\$2.00
Bottomless Softdrinks with		• Specialty Tea.....	\$2.50
Food Purchase		• Specialty Coffee (ask your server).	\$5.00