




The Birch Canoe
DINNER MENU


AVAILABLE FROM 5:00PM - 9:00PM



APPETIZERS

BAKED GARLIC BREAD  **\$11**

Oven-baked ciabatta bread. Topped with garlic butter.
 + Add three cheddar cheese blend for \$3 or bacon crumble for \$2

BRUSCHETTA  **\$15**

Baked garlic bread. Topped with pico de gallo, feta cheese crumble, parsley & merlot balsamic reduction.

SPINACH & ARTICHOKE DIP  **\$15**

Oven-baked spinach & artichoke dip. Topped with melted three cheddar cheese blend. Served with fried pita chips.

BAM BAM SHRIMP **\$16**

Lightly seasoned & dusted shrimp. Served with sweet chili Thai sauce.

FRIED CALAMARI **\$16**

Lightly seasoned & dusted calamari. Served with garlic aioli & lemon.


WINGS **\$16**

Lightly seasoned fried chicken wings tossed in your choice of sauce or dry rub. Served with veggie sticks & choice dip. Flavours include **Honey Garlic, Smoky Bourbon BBQ, Spicy Buffalo, Sweet Thai Chili, Dry Cajun & Lemon Pepper.**

IRISH-STYLE NACHOS **\$17**

Fried kettle chips. Topped with bacon crumble, three cheese blend & pico de gallo. Served with salsa & sour cream.
 + Add pulled pork or brisket for \$6.

SALADS

GARDEN SALAD  **\$12**


Mixed field greens, tomato, cucumber, onion, bell pepper & choice dressing.

ARUGULA & BEET SALAD  **\$15**

Arugula, red onion, beet, walnut, feta cheese crumble & merlot balsamic reduction.

CAESAR SALAD **\$15**

Romaine lettuce, bacon, freshly-gated parmesan cheese, croutons & creamy Caesar dressing.

GREEK SALAD  **\$15**

Mixed field greens, tomato, cucumber, red onion, bell pepper, kalamata olive, feta cheese & herbed oil vinaigrette.



ENTRÉES

PORK SCHNITZEL \$23

Breaded pork loin cutlet topped with portobello mushroom gravy. Served with herb & garlic mashed potato, seasonal veggies & grilled garlic bread.

CHICKEN SOUVLAKI \$24

Grilled seasoned chicken. Served with Mediterranean-style veggies, seasoned rice & grilled garlic pita.

ATLANTIC SALMON \$28

7oz grilled Atlantic salmon. Served with Mediterranean-style veggies, seasoned rice & grilled garlic bread.

STEAKS

All served with seasonal veggies and choice of garlic mashed potato, baked potato (plain or loaded) or fresh cut fries & grilled garlic bread.

+ Add a lobster tail and make it a Surf n' Turf for \$11.

NEW YORK STRIPLOIN ● \$36

8oz Certified Angus Beef grilled to your preferred doneness.

RIB EYE ● \$38

10oz Certified Angus Beef grilled to your preferred doneness.

TENDERLOIN ● \$41

7oz Certified Angus Beef grilled to your preferred doneness.

PASTAS

CHICKEN ALFREDO \$22

Oven-roasted chicken on fettuccine. Tossed in creamy garlic alfredo.

PUTTANESCA ● \$22

Spaghettini tossed in tomato sauce, kalamata olive, capers, anchovy, bell pepper & red onion.

CHICKEN PARMESAN \$24

Oven-baked chicken on puttanesca. Topped with four-cheese blend & freshly-grated parmesan cheese.

CHICKEN PRIMAVERA \$24

Oven-roasted chicken on fusilli. Tossed in creamy garlic alfredo with sautéed mushroom & veggies.

SHRIMP ALFREDO \$24

Sautéed white Pacific shrimp on fettuccine. Tossed in creamy garlic alfredo.

LOBSTER & SHRIMP PRIMAVERA \$29

Sautéed lobster and white Pacific shrimp on fusilli. Tossed in creamy garlic alfredo, sautéed mushroom & veggies.



PIZZAS

All served on our hand-pressed oven-baked crust, homemade pizza sauce & four cheese blend base. Offered in Small, Medium & Large sizes.

HAWAIIAN

\$14 / \$22 / \$30

Pineapple, smoked ham & bacon.

MARGHERITA

\$15 / \$24 / \$32

Diced tomato, fresh basil, red onion & bell pepper. Topped with merlot balsamic reduction.

MEDITERRANEAN

\$16 / \$26 / \$36

Pepperoni, red onion, bell pepper, kalamata olive, diced tomato & feta cheese.

BRESSANI ITALIAN

\$16 / \$26 / \$34

Genoa salami, pepperoni, Italian sausage, diced tomato, red onion & freshly-grated parmesan. Topped with basil pesto sauce.

SMOKY BOURBON BBQ CHICKEN

\$17 / \$27 / \$37

Cheddar cheese blend, grilled chicken, red onion, bacon crumble. Topped with smoky bourbon BBQ sauce.

BUILD-YOUR-OWN

\$11 / \$16 / \$26

Each topping: \$1 / \$1.5 / \$2.5

Protein Toppings: Bacon (Crumble), Chicken (Grilled), Ham (Diced), Pepperoni, Salami (Genoa), Sausage (Italian).

Veggie Toppings: Mushrooms, Olives (Kalamata), Onion (Red), Pepper (Banana), Pepper (Bell), Tomato (Sliced or Diced), Jalapeno.

Cheese Toppings: Feta (Crumble), Four Cheese Blend.

DESSERTS

MAPLE BUTTER TART

\$11

Served with Kawartha Dairy ice cream.

SEASONAL FRUIT PIE & CAKE

\$11

Served with Kawartha Dairy ice cream.

BEAVER TAIL

\$13

Topped with cinnamon, apple & caramel drizzle. Served with Kawartha Dairy ice cream.

