

APPETIZERS

CALAMARI WITH GRILLED SHISHITO PEPPERS 14½
Grilled lemon & house-made tzatziki

MINI MAC SLIDERS 14½
3 beef sliders, special sauce, American cheese, dill pickles, onions
Add fries 3

4 CHEESE TOAST 10
Melted mozzarella, asiago, white cheddar & manchego cheese on crispy ciabatta with fresh garlic and butter

QUESO CHEESE & BACON DIP 13
Fresh salsa with jalapeños & melted cheddar cheese, served with house-made corn chips

LETTUCE WRAPS 12
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce
Add chicken or prawns 5½

SHARK BITES 13¼
Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice

PARMESAN TATER TOTS 11
Spicy ketchup, truffle aioli

DIRTY CHIPS 12
Blue cheese, fresh cooked potato chips, bacon, ranch dressing, hot sauce

POUTINE 10
Quebec cheese curds, beef gravy
Add pulled pork 5½

FRIED PICKLES 10
Crunchy dill pickle spears, creamy hot sauce, ranch dip

CHICKEN TENDERS & FRIES 15½
Plain or Buffalo style

CHICKEN QUESADILLA 14
Cheddar, mozzarella, black beans, salsa, sour cream
Add fries 3

DOUBLE CHEESE NACHOS 21
Melted cheese, diced tomatoes, green onions, jalapeños, salsa roja, sour cream
Add guacamole 3

Add spicy beef, pulled chicken or pork 5½

CANTINA TACO PLATTER 15
Build your own, soft corn & wheat tortilla shells with corn salsa, cabbage slaw, lime cilantro sauce, pickles & jalapeños
Choose from pulled chicken, pulled pork or seared rare tuna

EDAMAME BEANS 9
Chili lime, sesame oil

ORIGINAL CHICKEN WINGS 14

CHOOSE FROM:

- Mexican Street
- Smoked Parmesan
- Teriyaki
- Sriracha Honey
- Hot
- Korean BBQ
- Golden Shark
- Ghost Pepper
- Honey Garlic
- Salt and Pepper
- Shark Spice
- Habanero Salt

Add veggies 1½

Double your order, add 13



SALADS

TEX-MEX SALAD 14½
Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, creamy hot sauce
Add pulled chicken or spicy beef 5½

STEAK SALAD 22½
Grilled 7 oz cab® top sirloin, green beans, grape tomatoes, potatoes, romaine, grainy mustard dressing, chimichurri

THAI TUNA SALAD 19¾
Ginger sesame crusted rare tuna, crisp greens, mangoes, soy & cilantro vinaigrette
Substitute grilled chicken breast N/C

CAESAR SALAD 11¾
Romaine, croutons, Asiago cheese
Add grilled chicken breast 5½

HANDHELDS

Our beef burgers are 100% Canadian ground chuck and seasoned with kosher salt & black pepper. Served on a toasted sesame seed bun.

Substitute onion rings, sweet potato fries or poutine 3 | Substitute soup or salad 2

CLASSIC BURGER 15½
Signature relish & all the fixin's, fries
Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½

SHARK BURGER 18½
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries

DOUBLE-FISTED BURGER 19¾
Double burger, bacon, melted cheddar cheese, fries

VEGGIE BURGER 16½
House-made panko crusted patty, cheddar cheese, arugula & spicy mayo, fries

CAJUN CHICKEN BURGER 16¾
Spicy grilled breast, bacon, jalapeño havarti cheese, herb ranch sauce, fries

CHICKEN QUESADILLA 16½
Cheddar, mozzarella, black beans, corn chips, fries

STEAK SANDWICH 21
Tender seasoned 7 oz cab® sirloin, aged up to 32 days. Served open-faced on toasted garlic baguette, crispy onion rings with Caesar salad and fries
Add sautéed onions, mushrooms or peppercorn sauce 1½

ROAST BEEF DIP 16¾
House-roasted shaved cab® beef, crispy onion rings, horseradish aioli, toasted baguette, au jus, fries

FISH TACOS 14¾
Oven roasted lime & chipotle cod, jalapeño infused cilantro lime crema, pickled cabbage slaw on soft corn & wheat tortilla shells, served with house-made corn chips & salsa

BUTTERMILK FRIED CHICKEN SANDWICH 17¼
Crispy fried chicken, spicy Ssam sauce, lettuce, pickles, onions, American cheddar, fries

MAINS

STEAK FRITES 25
Tender seasoned 7 oz cab® sirloin aged up to 32 days. With chimichurri, truffle fries and arugula salad

STEAK FRITES & GARLIC PRAWNS 7 oz cab® sirloin 28¾

JAMBALAYA 19¾
Chicken, prawns, chorizo sausage, onions, Creole rice

GINGER BEEF RICE BOWL 18¾
Sweet and spicy, peppers, onions, green beans, broccoli, toasted sesame seeds, jasmine rice

SPAGHETTI & MEATBALLS 19
Hand-rolled meatballs, rustic Italian tomato sauce, truffle cream sauce, topped with herb ricotta cheese, toasted ciabatta

COD & CHIPS 1 pc 14¾
Beer battered cod with 2 pc 19¼
fries, coleslaw and tartar sauce

BUTTER CHICKEN 19
Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan

PIZZA

MARGHERITA 14½
Rustic tomato sauce, fresh basil, extra virgin olive oil

MEAT PIZZA 17
Pepperoni, spicy capicola, mozzarella, crispy bacon

DESSERT

BUCKET OF ICE CREAM SANDWICHES 5
Not-made-in-house classic vanilla & chocolate cookie sandwich x 2
Add one more 2½ each

CHOCOLATE CHUNK COOKIE SKILLET 8
House-baked warm soft cookie, vanilla ice cream, chocolate sauce

#APPY HOUR

MONDAY TO FRIDAY | 3 PM - 6 PM | 10 PM - CLOSE

\$4¾
HOUSE HIGHBALLS 1 oz
WINE 5 oz
\$5½
CRAFT DRAFT 16 oz

1/2 PRICE
SLIDERS
SHARK BITES
DIRTY CHIPS
QUESO CHEESE & BACON DIP

CELEBRATING?

BOOK YOUR NEXT PARTY WITH US!
Ask for a manager to secure your table.

COCKTAILS

ABSOLUT LIT (2 oz) 9½
Absolut Mandarin, Beefeater gin, Altos tequila, Captain Morgan white rum, cola, fresh lemon

MEXICAN BULLDOG (1 oz + Coronita) 9¾
Tequila, triple sec, lime slush spiked with an upside down Coronita

BELGIAN BULLDOG (1 oz + Frülü) 10¾
Tequila, triple sec, lime slush spiked with an upside down Frülü

PINEAPPLE EXPRESS (2 oz) 9¾
Absolut Citron, Red Bull Yellow Edition, fresh lime

PINK LEMONADE (2 oz) 10½
Absolut Raspberri, peach schnapps, Sour Puss Raspberry, pineapple juice

SHARK CAESAR (1 oz) 8½
Vodka, Clamato cocktail, Frank's Red Hot, worcestershire, pepperoni, pickled green bean

RUM SWIZZLE (2 oz) 9½
Captain Morgan spiced rum, fresh pressed lime, orange juice & falernum - almond spiced syrup

ANCHO MARGARITA (2 oz) 9¼
Altos Blanco 100% agave tequila, Ancho liqueur, fresh lime, cayenne, spiced cinnamon salt rim

PORCH SIDE MARG (2 oz) 9¼
Altos Blanco 100% agave tequila, fresh pressed lime. Your choice of damn good lime, strawberry or raspberry

CUBAN MOJITO (1½ oz) 9¼
Havana Club Añejo Cuban rum, muddled mint, fresh lime juice, simple syrup, soda

OLD FASHIONED (2 oz) 10¾
Bulleit bourbon, Angostura bitters, house-made earl grey simple syrup

MOSCOW MULE (2 oz) 10
Ketel One vodka, Jamaican ginger beer, fresh lime

BELLINI (1 oz) 7¾
Absolut Peach, peach schnapps, sparkling wine, soda, sangria

ALTOS CRICKET CHALLENGE (1 oz) 8
Altos Blue Agave tequila, served with a side of spicy crickets & sangrita chaser

BURT REYNOLDS (1 oz) 7½
Spiced rum, Phillip's Butter Ripple schnapps

JÄGERBOMB (1 oz) 11
Jägermeister, Red Bull

BRUNCH SATURDAY, SUNDAY & HOLIDAYS | OPEN - 2:30 PM

BACON & EGG BRUNCH BURGER* 18
Classic burger, fried egg, smoky bacon, cheddar cheese, tater tots

BACON & EGG TATER TOTS* 11¾
Crisp tater tots, bacon bits, queso cheese dip, sunny side egg

CHORIZO SAUSAGE FRITTATA* 12½
Baked eggs, chorizo, red peppers, chimichurri, baby arugula

B.E.L.T. & CHEESE SANDWICH* 12½
Bacon, egg, lettuce, tomato, cheese, tater tots

BREAKFAST TATER TOTS 5½
With spicy ketchup

*Proudly serving cage-free eggs

HAIR OF THE DOG

SHARK CAESAR (1 oz) 6½

BELLINI (1 oz) 7¾

BAILEYS & COFFEE (1 oz) 7¾

PINEAPPLE EXPRESS (2 oz) 9¾

BEER

TAPS (16 oz)

Molson Canadian CAN 6¾
Coors Light USA 6¾
Budweiser USA 6¾
Bud Light USA 6¾
Barking Squirrel ON 7¾
Mill St. West Coast IPA ON 7¾
Steam Whistle ON 7¾
Belgian Moon USA 7¾
Stella Artois BEL (50 cl) 9¼
Guinness Stout IRL (20 oz) 9¼
Guest Tap Handle (Seasonal Rotation) MP

CIDER & STUFF

Strongbow Cider GBR (20 oz) 8
Stiegl Radler AUT (500 ml) 8½

CAPS & TABS (330-750 ml)

Miller High Life USA (355 ml can) 6
Busch Lager CAN (355 ml can) 6
Coors Banquet USA (355 ml can) 6
Rolling Rock Pale Ale USA (355 ml can) 6
Miller Lite Lager USA (355 ml) 6
Miller Genuine Draft USA (355 ml) 6¾
Goose Island IPA USA (355 ml) 6¾
Muskoka Mad Tom IPA ON (355 ml) 7
Amsterdam Blonde Lager ON (355 ml) 7
Mill St. Organic ON (355 ml) 7
Corona MEX (330 ml) 7
Dos Equis Lager MEX (355 ml) 7
Modelo Especial MEX (355 ml) 7
Frülü Strawberry Ale BEL (330 ml) 7
Heineken Lager NLD (330 ml) 7½
Stiegl Lager AUT (500 ml) 8½
Budweiser Prohibition (Non-Alcoholic) USA 5¼

WINE

5 oz 8 oz btl

HOUSE SELECTIONS

Shark Club White 7 11 -
Shark Club Red 7 11 -

WHITE

White Zinfandel | Gallo Family Vineyards, California 8 12½ 40½
Sauvignon Blanc | Villa Maria, New Zealand 10 15¾ 51
Sauvignon Blanc | Kim Crawford, New Zealand - - 52
Pinot Grigio | Montalto, Italy 8¾ 13¾ 44½
Chardonnay | Wayne Gretzky, Niagara 9 13¾ 45¼
Cava | Freixenet Brut, Spain (200 ml) 11 - -
Prosecco | Astoria, Italy - - 40

RED

Merlot | Sterling Vintner's, California 9½ 15 48¾
Pinot Noir | Hahn, California 11 17¼ 56¼
Cabernet Sauvignon | Carnivor, California 10 15¾ 51
Cabernet Sauvignon | J. Lohr Seven Oaks, California 12 18¾ 59
Cabernet Sauvignon | Beringer Knights Valley, California - - 95
Malbec | Trapiche Estate Bottled, Argentina 9 13¾ 45¼
Malbec | Pascual Toso Limited Edition, Argentina - - 47
Chianti | Villa Antinori Classico, Italy - - 63

SHARK CLUB

sports bar grill

MONDAY

ROLLING ROCK CANS (355 ml) 4¾
HAND-SHAKEN MARGARITAS
Single (1 oz) 5¼ Shark Size (2 oz) +3
ALTOS BLUE AGAVE TEQUILA (1 oz) 5

TUESDAY

COORS BANQUET CANS (355 ml) 4¾
DOUBLE MOSCOW MULES (2 oz) 8¾

WEDNESDAY

THE BEER BUCKET (\$4.44 / 355 ml can x 4) 17¾
BULLDOGS (1 oz + Coronita or Frülü) 7½
WING WEDNESDAY (available after 3pm)

THURSDAY

1/2 PRICE WINE
CRAFT PINTS (16 oz) 5¾

FRIDAY

STIEGL LAGER & RADLER (500 ml) 7½
ABSOLUT LIT (2 oz) 8

SATURDAY

DOS EQUIS (355 ml) 6
CIROC DOUBLES (2 oz) 8½
WEEKEND BRUNCH

SUNDAY

SHARK SIZE BUDWEISER (22 oz) 6¾
SHARK CAESARS (1 oz) 6½
WEEKEND BRUNCH

f t i @SharkClub