

APPETIZERS		
CALAMARI WITH GRILLED SHISHITO PEPPERS	14½	
Grilled lemon & house-made tzatziki		
MINI MAC SLIDERS	13¾	
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	14	
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	13	
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		
POUTINE	9½	
Quebec cheese curds, beef gravy, green onions		
CHICKEN TENDERS & FRIES	15	
Plain or Buffalo style		
FRIED PICKLES	10	
Crunchy dill pickle spears, creamy hot sauce, ranch dip		
CHICKEN QUESADILLA	14	
Cheddar, mozzarella, black beans, salsa, sour cream		
Add fries 3		
SHISHITO PEPPERS	8	
Grilled to order, with fresh lemon & house-made tzatziki		
KEG OF NACHOS	23½	
1lb of cheese, house-made salsa, queso fresco & fresh garnishes		
Add guacamole 3		
Add spicy beef or pulled chicken 5½		
ORIGINAL CHICKEN WINGS	14	
CHOOSE FROM:		
• Mexican Street • Smoked Parmesan • Biryani • Maple Bourbon • Teriyaki • Sriracha Honey • Hot • Golden Shark • Ghost Pepper • Honey Garlic • Salt and Pepper • Shark Spice • Habanero Salt		
Add veggies 1½		
Double your order, add 13		

CELEBRATING?

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

SALADS		
TEX-MEX SALAD	13	
Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, creamy hot sauce		
Add pulled chicken or spicy beef 5½		
STEAK SALAD	21½	
7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, Kalamata olives & mustard seed dressing		
TUNA BLT SALAD	19¾	
Peppered ahi tuna, smoky bacon, fresh greens, pumpkin seeds, queso fresco, tomato & avocado crema with lime vinaigrette		
CAESAR SALAD	11½	
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	18	
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries		
DOUBLE-FISTED BURGER	20	
Double burger, bacon, melted cheddar cheese, fries		
VEGGIE BURGER	16	
House-made panko crusted patty, cheddar cheese, arugula & spicy mayo, fries		
CAJUN CHICKEN BURGER	16½	
Spicy grilled breast, bacon, jalapeño havarti cheese, herb ranch sauce, fries		
CHICKEN QUESADILLA	16¾	
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	17	
Crispy fried chicken, spicy Ssäm sauce, lettuce, pickles, onions, American cheddar, fries		

MAINS		
STEAK FRITES	24	
Tender seasoned 7 oz cab® sirloin aged up to 32 days. With chimichurri, truffle fries and arugula salad		
STEAK FRITES & GARLIC PRAWNS	28	
7 oz cab® sirloin		
JAMBALAYA	18½	
Chicken, prawns, chorizo sausage, onions, Creole rice		
GINGER BEEF RICE BOWL	17¾	
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	2 pc 19¼
Beer battered cod with fries, coleslaw and tartar sauce		
BUTTER CHICKEN	17¾	
Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan		

PIZZA		
MARGHERITA	15	
Rustic tomato sauce, fresh basil, extra virgin olive oil		
MEAT PIZZA	17	
Pepperoni, spicy capicola, mozzarella, crispy bacon		

DESSERT		
BUCKET OF ICE CREAM SANDWICHES	4	
Not-made-in-house classic vanilla & chocolate cookie sandwich x 2		
Add one more 2 each		
CHOCOLATE CHUNK COOKIE SKILLET	8¼	
House-baked warm soft cookie, vanilla ice cream, chocolate sauce		

THE HOME OF

HAPPY HOUR

AND SPORTS

3-6 pm & 10 pm-close, Monday to Friday • Ask your server for details

YOU MISS 100% OF THE APPYS YOU DON'T EAT.

COCKTAILS

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

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

PORCH SIDE MARG (2 oz) 9½
Altos Blanco tequila, triple sec, fresh pressed lime. Your choice of damn good lime, strawberry or raspberry

CLASSIC MOJITO (2 oz) 10
Captain Morgan rum, muddled mint, fresh lime juice, simple syrup, soda

OLD FASHIONED (2 oz) 11¼
Bulleit bourbon, Angostura bitters, house-made earl grey simple syrup

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

SOMERSBY SANGRIA (2 oz) 10
Somersby, Absolut Peach, lemonade, fresh watermelon, orange

MOSCOW MULE (2 oz) 11
Ketel One vodka, Fever Tree ginger beer, fresh lime

Cauldron Mule (8 oz, serves 4)	36
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TEQUILA MULE (2 oz) 11
Altos Blanco tequila, Fever Tree ginger beer, fresh lime

Cauldron Mule (8 oz, serves 4)	36
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MEXICAN BULLDOG (1 oz + Coronita) 10¾
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

BEER

TAPS (16 oz)

Molson Canadian CAN	7
Coors Light USA	7
Budweiser USA	7
Bud Light USA	7
Kokanee CAN	7
Big Life Amber AB	8
Big Life Euro AB	8
Seasonal Rotating IPA	8
Original 16 Seasonal Rotation SK	8
Rickard’s Red Dark Ale CAN	8
Alexander Keith’s IPA CAN	8
Belgian Moon USA	8
Stella Artois BEL (50 cl)	9½
Heineken Lager NLD	9½
Guinness Stout IRL (20 oz)	9½
Guest Tap Handle (Seasonal Rotation)	MP

CAPS & TABS (330-750 ml)

Miller High Life USA (355 ml can)	6¼
Lucky Lager CAN (355 ml can)	6¼
Coors Banquet USA (355 ml can)	6¼
Rolling Rock Pale Ale USA (355 ml can)	6¼
Miller Lite Lager USA	6¼
Miller Genuine Draft USA	6¾
Goose Island IPA USA	6¾
Fort Garry Dark Lager MB	7¼
Corona MEX	7¼
Dos Equis Lager MEX	7¼
Heineken Lager NLD	7¼
Frülü Strawberry Ale BEL	7¼
Stiegl Lager AUT (500 ml)	8½
Budweiser Prohibition (Non-Alcoholic) USA	5¼

CIDER & STUFF

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

WHITE WINE	5 oz	8 oz	750 ml
Shark Club House White	6	9¼	-
White Zinfandel Gallo Family Vineyards, California	8	12½	40½
Sauvignon Blanc Monkey Bay, New Zealand	9	13¾	45¼
Sauvignon Blanc Kim Crawford, New Zealand	-	-	54
Pinot Grigio Ogio, Italy	8	12½	40½
Chardonnay Cono Sur Organic, Chile	9	13¾	45¼
Cava Freixenet Brut, Spain (200 ml)	11	-	-
Prosecco Il Mionetto, Italy	-	-	45

RED WINE	5 oz	8 oz	750 ml
Shark Club House Red	6	9¼	-
Pinot Noir Cono Sur Organic, Chile	9	13¾	45¼
Merlot Anakena, Chile	8	12½	40½
Cabernet Sauvignon Carnivor, California	11	17¼	56¼
Cabernet Sauvignon James Mitchell, California	12	18¾	59
Shiraz 19 Crimes, Australia	10	13¾	55
Malbec Trapiche Estate Bottled, Argentina	9	13¾	45¼
Malbec Trivento Golden Reserve, Argentina	-	-	49
Chianti Villa Antinori Classico, Italy	-	-	56

SHARK CLUB sports bar grill	
MONDAY	ROLLING ROCK CANS (355 ml) 4¾
TUESDAY	1/2 PRICE BOTTLES OF WINE LOCAL CRAFT (16 oz) 5½
WEDNESDAY	THE BEER BUCKET (\$4.44 / 355 ml can x 4) 17¾ BULLDOGS (1 oz + Coronita or Frülü) 7¼ WING WEDNESDAY (available after 3pm)
THURSDAY	1/2 PRICE BOTTLES OF WINE CRAFT PINTS (16 oz) 5½
FRIDAY	SHOT OF TEQUILA (1 oz) 5
SATURDAY	CIROC DOUBLES (2 oz) 8¼
SUNDAY	SHARK SIZE BUDWEISER (22 oz) 6¾ SHARK CAESARS (1 oz) 6½ 1/2 PRICE BOTTLES OF PROSECCO

Food features not available before events