

APPETIZERS

TUNA POKE 13½

Rare ahi tuna, soy & lime marinade with avocado + corn chips

GUAC & CHIPS (GC) 9½

Fresh made guacamole, with chimichurri & queso fresca

CALAMARI WITH GRILLED SHISHITO PEPPERS 14

Grilled lemon & tzatziki

MINI MAC SLIDERS 14

3 beef sliders, special sauce, American cheese, dill pickles, onions
Add fries 3

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 TRUFFLE TATER TOTS (GC) 10¾

Spicy ketchup

POUTINE 10

Quebec cheese curds, beef gravy, green onions

CHICKEN TENDERS & FRIES 14½

Plain or Buffalo style

FRIED PICKLES 9

Crunchy dill pickle spears, creamy hot sauce, ranch dip

BRUSSELS SPROUTS 12½

Fried sprouts, tossed in lemon, capers & shredded Asiago

CHICKEN QUESADILLA 13¾

Cheddar, mozzarella, black beans, salsa, sour cream

SHISHITO PEPPERS (GC) 9

Grilled to order, with fresh lemon & tzatziki

KEG OF NACHOS (GC) 24½

1lb of cheese, salsa, queso fresco & fresh garnishes
Add guacamole 3
Add spicy beef or pulled chicken 5½

ORIGINAL CHICKEN WINGS 14

CHOOSE FROM:

- Smoked Parmesan
- BBQ
- Maple Bourbon
- Suicide Sauce
- Sriracha Honey
- Teriyaki
- Golden Shark
- Hot
- Honey Garlic
- Salt and Pepper
- Shark Spice

Add veggies 1½

Double your order, add 13



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 14¾

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

SHARK BURGER 17¾

Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries

VEGGIE BURGER 16½

Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries

CAJUN CHICKEN BURGER 16½

Spicy grilled breast, bacon, jalapeño havarti cheese, fries

CHICKEN QUESADILLA 16½

Cheddar, mozzarella, black beans, house-made corn chips, fries

STEAK SANDWICH 20

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 or mushrooms 1½

ROAST BEEF DIP 16½

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

FISH TACOS 14¾

Lime & chipotle fried cod, jalapeño infused cilantro lime crema, fresh iceberg on soft corn & wheat tortilla shells, served with house-made corn chips & salsa

SOUTHERN FRIED CHICKEN SANDWICH 17

Crispy fried chicken, Bo Ssäm, lettuce, pickles, onions, American cheddar, fries

VEGETARIAN

GUAC & CHIPS (GC) 9½

Fresh made guacamole, with chimichurri & queso fresca

BRUSSELS SPROUTS 12½

Fried sprouts, tossed in lemon, capers & shredded Asiago

LETTUCE WRAPS 12

Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce

TEX-MEX SALAD (GC) 13¾

Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, creamy hot sauce

VEGGIE BURGER 16½

Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries

SALADS

TEX-MEX SALAD (GC) 13¾

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

STEAK SALAD (GC) 20

7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, Kalamata olives & mustard seed dressing

TUNA BLT SALAD (GC) 19¾

Seared rare peppered ahi tuna, smoky bacon, fresh greens, pumpkin seeds, queso fresco, tomato & avocado crema with lime vinaigrette

CAESAR SALAD (GC) 12

Romaine, croutons, Asiago cheese
Add grilled chicken breast 5½

MAINS

SUSHI BOWL 19¾

Sushi roll in a bowl, rice, lime & soy marinated ahi tuna, avocado, house-made pickled onions & spicy mayo

STEAK FRITES (GC) 24

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

STEAK FRITES & GARLIC PRAWNS (GC) 7 oz cab® sirloin 27¾

Chicken, prawns, chorizo sausage, onions, Creole rice

GINGER BEEF RICE BOWL 18

Sweet and spicy, peppers, onions, green beans, broccoli, toasted sesame seeds, jasmine rice

SPAGHETTI & MEATBALLS 19

With rustic Italian tomato sauce, truffle cream sauce, topped with herb ricotta cheese, toasted ciabatta

BUTTER CHICKEN (GC) 18

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

PIZZA

THE OG 15

Classic margherita style pizza with house-made tomato sauce, soft fresh mozzarella, bocconcini & basil

TENDERONI 17

Pepperoni, house-made tomato sauce, banana peppers & mozzarella cheese

CELEBRATING?

BOOK YOUR NEXT PARTY WITH US!

Ask for a manager to secure your table.

(GC) Gluten conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

• Not all ingredients are listed. Please speak directly to a manager if your allergy is severe.

DESSERT

CHOCOLATE CHUNK COOKIE SKILLET 8¼

House-baked warm soft cookie, vanilla ice cream, chocolate sauce
Add a shot of Baileys 5

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Rare ahi tuna, soy & lime marinade with avocado + corn chips

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Grilled lemon & tzatziki

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3 beef sliders, special sauce, American cheese, dill pickles, onions
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SHARK BITES 13

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

PARMESAN TRUFFLE TATER TOTS ^{GC} 10¾

Spicy ketchup

POUTINE 10

Quebec cheese curds, beef gravy, green onions

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Plain or Buffalo style

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COCKTAILS

WHISKEY SMASH (2 oz) 10
Bulleit bourbon, fresh mint, pineapple

SHARK LONG ISLAND (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

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

ELECTRIC ARNOLD (1 oz) 7¾
Absolut Citron vodka, triple sec, served frozen

ROSÉ SANGRIA (1 oz) 10
rosé, brandy, triple sec, pineapple juice

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

CAULDRON MULE (8 oz, serves 4) 36
Ketel One vodka, ginger beer, fresh lime

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

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

APEROL SPRITZ (2 oz) 9
Aperol, sparkling wine

NON-ALCOHOLIC

GINGER FIZZ Grapefruit juice, fresh basil, ginger beer 5½

BEER

TAPS (16 oz)

Phillips Blue Buck Pale Ale BC 7¾

Driftwood Fat Tug IPA BC 7¾

Hoyne Pilsner BC 7¾

Big Life Amber AB 7¾

Big Life Euro AB 7¾

Belgian Moon USA 7¾

Molson Canadian CAN 6¾

Coors Light USA 6¾

Budweiser USA 6¾

Bud Light USA 6¾

Stella Artois BEL (50 cl) 9½

Guinness Stout IRL (20 oz) 9½

Guest Tap Handle (Seasonal Rotation) MP

CIDER & STUFF

Strongbow Cider GBR (20 oz) 8

Somersby Cider DNK (500 ml) 8

Stiegl Radler AUT (500 ml) 8½

CAPS & TABS (330-750 ml)

Lucky Lager CAN (355 ml can) 6¼

Coors Original USA (355 ml can) 6¼

Rolling Rock Pale Ale USA (355 ml can) 6¼

Miller Lite Lager USA 6¼

Goose Island IPA USA 6¾

Miller Genuine Draft USA 6¾

Steamworks Pilsner BC 7¼

Corona MEX 7¼

Heineken Lager NLD 7¼

Stiegl Lager AUT (500 ml) 8½

Budweiser Prohibition (Non-Alcoholic) USA 5

RED WINE

Shark Club House Red 6 9¼ -

Pinot Noir | Cono Sur Bicicleta, Chile 8½ 12¾ 42

Merlot | Red Rooster VQA, Okanagan, BC - - 43

Cabernet Sauvignon | Sterling Vintners Collection, California 9 13¾ 45

Cabernet Sauvignon | J. Lohr Seven Oaks, California - - 65

Shiraz | Lindeman's Bin 50, Australia - - 39

Malbec | Trapiche Estate Bottled, Argentina 9 13¾ 45

WHITE WINE

Shark Club House White 6 9¼ -

Gewürztraminer | Sumac Ridge VQA, Okanagan, BC 9 13¾ 45

Sauvignon Blanc | Kim Crawford, New Zealand 11 17½ 52

Pinot Gris | Thornhaven VQA, Okanagan, BC 9 13¾ 45

Chardonnay | Wayne Gretzky, Okanagan, BC 9 13¾ 45

White Zinfandel | Gallo Family Vineyards, California 8 12 39

Cava | Freixenet Brut, Spain (200 ml) 11 - -

Prosecco | La Marca, Italy - - 49

SHARK CLUB

sports bar grill

MONDAY

TEX-MEX SALAD 13
your choice of pulled chicken or spicy beef
ROLLING ROCK CANS (355 ml) 4¾

TUESDAY

STEAK SANDWICH 15
1/2 PRICE SHARK BITES (available after 3pm)
1/2 PRICE GLASSES OF WINE
LOCAL CRAFT DRAFT (16 oz) 5½

WEDNESDAY

SHARK BURGER 14
WING WEDNESDAY (available after 3pm)
BULLDOGS (1 oz + Coronita) 8½
COORS ORIGINAL BEER BUCKET 18¾
(\$4.69 / 355 ml can x 4)

THURSDAY

SPAGHETTI & MEATBALLS 14
1/2 PRICE BOTTLES OF WINE
BIG LIFE™ AMBER & EURO DRAFT (16 oz) 5½

FUNDAY

COOKIE SKILLET 5
STEAK FRITES 20
ALL NIGHT HAPPY HOUR (3pm - close)

SATURDAY

CIROC DOUBLES (2 oz) 8½
STELLA (50 cl) 8½

SUNDAY

SHARK SIZE BUDWEISER (22 oz) 6¾
SHARK CAESARS (1 oz) 6½
1/2 PRICE BOTTLES OF PROSECCO

Taxes not included

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COCKTAILS

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