

APPETIZERS

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

SHARK BITES 13½
Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice

PARMESAN TRUFFLE TATER TOTS © 11
Spicy ketchup

POUTINE 10
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

BRUSSEL SPROUTS © 12½
Fried sprouts, tossed in lime, capers & shredded Asiago

KEG OF NACHOS © 24
1lb of cheese, salsa, queso fresco & fresh garnishes
Add guacamole 3
Add spicy beef or pulled chicken 5½

GUAC & CHIPS © 9½
Fresh made guacamole, with chimichurri & queso fresca

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 Caesar salad 2

CLASSIC BURGER 15¾
Signature relish & all the fixin's, fries
Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½

SHARK BURGER 18¾
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries

VEGGIE BURGER 16
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

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 or mushrooms 1½

SOUTHERN FRIED CHICKEN SANDWICH 17
Crispy fried chicken, Bo Ssäm, lettuce, pickles, onions, American cheddar, fries

CHICKEN QUESADILLA 16¾
Cheddar, mozzarella, black beans, house-made corn chips, fries

VEGETARIAN

BRUSSEL SPROUTS © 12½
Fried sprouts, tossed in lime, capers & shredded Asiago

LETTUCE WRAPS 12
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce

VEGGIE BURGER 16
Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries

SALADS

STEAK SALAD © 21½
7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, Kalamata olives & mustard seed dressing

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

TEX-MEX SALAD © 13
Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, creamy hot sauce
Add pulled chicken or spicy beef 5½

MAINS

GINGER BEEF RICE BOWL 17¾
Sweet and spicy, peppers, onions, green beans, broccoli, toasted sesame seeds, jasmine rice

STEAK FRITES © 24
Tender seasoned 7 oz cab® sirloin aged up to 32 days. With chimichurri, truffle fries & arugula salad

JAMBALAYA © 18½
Chicken, prawns, chorizo sausage, onions, Creole rice

BUTTER CHICKEN 17¾
Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan

SPAGHETTI & MEATBALLS 19
With rustic Italian tomato sauce, truffle cream sauce, topped with herb ricotta cheese, toasted ciabatta

CHICKEN WINGS

ORIGINAL CHICKEN WINGS 14

CHOOSE FROM

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

Add veggies 1½
Double your order, add 13

DESSERT

CHOCOLATE CHUNK COOKIE SKILLET 8¼
House-baked warm soft cookie, vanilla ice cream, chocolate sauce
Add a shot of Baileys 5

SHARK CLUB
sharkclub.com

© Gluten conscious menu items, with modifications from our kitchen. 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.

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	
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	

BEER

TAPS (16 oz)	
Molson Canadian CAN	7
Coors Light USA	7
Budweiser USA	7
Bud Light USA	7
Michelob Ultra CAN	7
Big Life Amber AB	8
Big Life Euro AB	8
Original 16 Seasonal Rotation SK	8
Rickard's Red Dark Ale CAN	8
Alexander Keith's IPA CAN	8
Belgian Moon USA	8
Lagunitas IPA USA	8
Stella Artois BEL (50 cl)	9½
Guinness Stout IRL (20 oz)	9½
Guest Tap Handle (Seasonal Rotation)	MP
CIDER & STUFF	
Strongbow Cider GBR (500ml)	8
Somersby Cider DNK (500 ml)	8
Stiegl Radler AUT (500 ml)	8½
CAPS & TABS (330-750 ml)	
Coors Original USA (355 ml can)	6¼
Rolling Rock Pale Ale USA (355 ml can)	6¼
Kokanee CAN	6¼
Miller Lite Lager USA	6¼
Miller Genuine Draft USA	6¾
Goose Island IPA USA	6¾
Fort Garry Dark Lager MB	7¼
Local Rotation	7¼
Corona MEX	7¼
Heineken Lager NLD	7¼
Stiegl Lager AUT (500 ml)	8½
Budweiser Prohibition (Non-Alcoholic) USA	5¼

WINE

WHITE	5oz	8oz	Btl
Shark Club House White	6	9¼	
White Zinfandel Gallo Family Vineyards, California	8	12	39
Sauvignon Blanc Kim Crawford, New Zealand	11	17½	54
Pinot Grigio Ogio, Italy	8½	12¾	41
Chardonnay Cono Sur Organic, Chile	9	13¾	45
Cava Freixenet Brut, Spain (200 ml)	11	-	-
Prosecco Il Mionetto, Italy	-	-	45
	5oz	8oz	Btl
RED			
Shark Club House Red	6	9¼	
Pinot Noir Cono Sur Organic, Chile	8½	12¾	42
Merlot Anakena, Chile	8	12½	39
Cabernet Sauvignon Sterling, California	10	15	49
Cabernet Sauvignon James Mitchell, California	-	-	59
Shiraz Lindeman's Bin 50, Australia	8	13¾	39
Malbec Trapiche Estate Bottled, Argentina	9	13¾	45

THE HOME OF HAPPY HOUR AND SPORTS

Mon - Thurs 3 - 6 pm & 10 pm - close
Friday 3pm - close | Sat - Sun open - 4pm
Ask your server for details

