

APPETIZERS

LETTUCE WRAPS 12½	FRIED PICKLES 9
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce Add chicken or prawns 5½	Crunchy dill pickle spears, creamy hot sauce, ranch dip
SHARK BITES 14	MINI MAC SLIDERS 15
Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice	3 beef sliders, special sauce, American cheese, dill pickles, onions Add fries 3
PARMESAN TRUFFLE TATER TOTS © 12	BRUSSEL SPROUTS © 12½
Spicy ketchup	Fried sprouts, tossed in lime, capers & shredded Asiago
POUTINE 10	KEG OF NACHOS © 24
Quebec cheese curds, beef gravy, green onions	1lb of cheese, salsa, queso fresco & fresh garnishes Add guacamole 3 Add spicy beef or pulled chicken 5½
CHICKEN TENDERS & FRIES 15¾	GUAC & CHIPS © 9½
Plain or Buffalo style	Fresh made guacamole, with chimichurri & queso fresco
CHICKEN QUESADILLA 14½	
Cheddar, mozzarella, black beans, house-made corn chips	

CHICKEN WINGS

ORIGINAL CHICKEN WINGS 14½

CHOOSE FROM

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

Add veggies 1½

Double your order, add 13½

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 16	STEAK SANDWICH 22
Signature relish & all the fixin's, fries Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½	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
SHARK BURGER 18¾	ROAST BEEF DIP 17½
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries	House-roasted shaved cab® beef, crispy onion rings, horseradish aioli, toasted baguette, au jus, fries
VEGGIE BURGER 16¾	SOUTHERN FRIED CHICKEN SANDWICH 17¾
Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries	Crispy fried chicken, Bo Ssäm sauce, lettuce, pickles, onions, American Cheddar, fries
CAJUN CHICKEN BURGER 17½	
Spicy grilled breast, bacon, jalapeño havarti cheese, fries	
CHICKEN QUESADILLA 16¾	
Cheddar, mozzarella, black beans, house-made corn chips, fries	

VEGETARIAN

BRUSSEL SPROUTS © 12½	VEGGIE BURGER 16¾
Fried sprouts, tossed in lime, capers & shredded Asiago	Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries
LETTUCE WRAPS 12½	
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce	

SALADS

STEAK SALAD © 23	TEX-MEX SALAD © 13¾
7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, Kalamata olives & mustard seed dressing	Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, creamy hot sauce Add pulled chicken or spicy beef 5½
CAESAR SALAD © 11¾	
Romaine, croutons, Asiago cheese Add grilled chicken breast 5½	

MAINS

GINGER BEEF RICE BOWL 19½	JAMBALAYA © 19¾
Sweet and spicy, peppers, onions, green beans, broccoli, toasted sesame seeds, jasmine rice	Chicken, prawns, chorizo sausage, onions, Creole rice
STEAK FRITES © 25	BUTTER CHICKEN 19
Tender seasoned 7 oz cab® sirloin aged up to 32 days. With chimichurri, truffle fries & arugula salad	Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan
STEAK FRITES & GARLIC PRAWNS © 7 oz cab® sirloin 29	SPAGHETTI & MEATBALLS 19½
	With rustic Italian tomato sauce, truffle cream sauce, topped with herb ricotta cheese, toasted ciabatta

PIZZA

THE OG 16	TENDERONI 18
Classic margherita style pizza with house-made tomato sauce, soft fresh mozzarella, bocconcini & basil	Pepperoni, house-made tomato sauce, banana peppers & mozzarella cheese

DESSERT

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

© 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)	10
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
Big Life Amber AB	8
Big Life Euro AB	8
Wild Rose IPA AB	8
Stanley Park Seasonal BC	8
Belgian Moon USA	8
Stella Artois BEL (50 cl)	9¼
Guinness Stout IRL (20 oz)	9¼

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)

Coors Original USA (355 ml can)	6¾
Rolling Rock Pale Ale USA (355 ml can)	6¾
Miller Lite Lager USA	6¾
Miller Genuine Draft USA	7¼
Goose Island IPA USA	7¼
Mill Street Organic ON	7¼
Corona MEX	7¼
Heineken Lager NLD	7¼
Stiegl Lager AUT (500 ml)	8½
Budweiser Prohibition (Non-Alcoholic) USA	5

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	10	15	49
Pinot Grigio Ogio, Italy	8½	13¼	44
Chardonnay Cono Sur Organic, Chile	-	-	39
Cava Freixenet Brut, Spain (200 ml)	11	-	-
Prosecco La Marca, Italy	-	-	45

RED

	5oz	8oz	Btl
Shark Club House Red	6	9¼	
Pinot Noir Cono Sur, Chile	8½	12¾	42
Merlot Red Rooster VQA, Okanagan, BC	-	-	49
Cabernet Sauvignon Sterling, California	9	13¾	45
Cabernet Sauvignon J. Lohr Seven Oaks, California	-	-	65
Shiraz Lindeman's Bin 50, Australia	8	12¼	39
Malbec Trapiche Estate Bottled, Argentina	9	13¾	45

THE HOME OF HAPPY HOUR AND SPORTS

3 - 6 pm & 10 pm - close
DAILY
Ask your server for details

   @SharkClub