

APPETIZERS

LETTUCE WRAPS 12½

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

Add chicken or prawns 5½

SHARK BITES 14

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

PARMESAN TRUFFLE TATER TOTS 12

Spicy ketchup

POUTINE 10

Quebec cheese curds, beef gravy, green onions

CHICKEN TENDERS & FRIES 15¾

Plain or Buffalo style

FRIED PICKLES 9

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 16

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 16¾

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

CAJUN CHICKEN BURGER 17½

Spicy grilled breast, bacon, jalapeño havarti cheese, fries

STEAK SANDWICH 22

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 17½

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

CHICKEN QUESADILLA 16¾

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

VEGETARIAN

BRUSSEL SPROUTS 12½

Fried sprouts, tossed in lemon, capers & shredded Asiago

LETTUCE WRAPS 12½

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

VEGGIE BURGER 16¾

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

SALADS

STEAK SALAD 23

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 13¾

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 19½

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

STEAK FRITES 25

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

STEAK FRITES & GARLIC PRAWNS 29

7 oz cab® sirloin 29

JAMBALAYA 19¾

Chicken, prawns, chorizo sausage, onions, Creole rice

BUTTER CHICKEN 19

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

SPAGHETTI & MEATBALLS 19½

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

CHICKEN WINGS

ORIGINAL CHICKEN WINGS 14½

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 13½

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)	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)	11
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	

BEER

TAPS (16 oz)	
Bud Light USA	7
Budweiser USA	7
Molson Canadian CAN	7
Coors Light USA	7
Big Life Amber AB	8
Big Life Euro AB	8
Wild Rose IPA AB	8
Belgian Moon USA	8
Local Rotating Tap	8
Stella Artois BEL (50 cl)	9½
Guinness Stout IRL (20 oz)	9½
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)	6½
Rolling Rock Pale Ale USA (355 ml can)	6½
Miller Lite Lager USA	6½
Miller Genuine Draft USA	6¾
Goose Island IPA USA	6¾
Blindman River Session Ale AB	7½
Banded Peak Chinook Saison AB	7½
Mill Street Organic ON	7½
Corona MEX	7½
Heineken Lager NLD	8
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		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 Vintner's Collection, 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
Zinfandel Ravenswood Vintners Blend, California	-	-	50

THE HOME OF HAPPY HOUR AND SPORTS

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

