

Handhelds

DOUBLE DOUBLE SMASH BURGER

Two Island beef patties smashed with onions and stacked with Monterrey Jack, lettuce, tomato, pickles and Sriracha aioli \$19.5

CANADIAN EH

Island beef burger with bacon, cheddar, lettuce, tomato, onion, pickle and maple chilli aioli \$19.5

DECKHOUSE CLUB

Chicken breast topped with bacon and cheddar cheese. Served on a potato bun with maple chilli aioli, lettuce and tomato \$19.5

PESTO CHICKEN WRAP

Sliced chicken breast wrapped in a flour tortilla with sautéed peppers, green onion, tomatoes, Monterey Jack, pesto aioli and fresh greens \$19.5

SPICY CHICKEN BURGER

Spicy crispy chicken with lettuce, tomato, chilli lime slaw and Sriracha aioli on a potato bun \$19

Served with your choice of fries, potato salad or house salad.

Sides can be upgraded to:

Sweet Potato Fries

Caesar Salad

Mediterranean Salad

\$3.50

Cup of Chowder

\$6

Gluten Free buns available upon request

\$1.50

Crew's Favourites

QUESADILLA COMBO

Chicken, tomatoes, sautéed peppers, green onion, mozza and cheddar cheese. With Caesar or house salad \$18.5

VEGGIE FLATBREAD

Artisan flatbread topped with pesto, sautéed peppers, red onion, tomatoes, greens, goat cheese and balsamic drizzle \$18

CHICKEN TENDERS & FRIES

Breaded strips of tender white chicken. Served with plum sauce \$17.5

Treasure Island

TITANICAL BROWNIE

Decadent brownies topped with vanilla ice cream, chocolate & caramel sauce, and whipped cream \$10

STICKY TOFFEE

Served warm, soft pudding cake smothered in sticky toffee and whipped cream \$9.5

DECKHOUSE CHEESECAKE

An all time favourite indulgence. Ask your server for today's choice of topping \$11

Time To Wine Down

WHITE

Jackson Triggs (Canada), **Chardonnay**

Folonari (Italy), **Pinot Grigio**

Casillero del Diablo (Chile), **Sauvignon Blanc**

6oz

\$10

\$11

\$11

Bottle

\$38 (Lt)

\$42

\$42

RED

Modello Masi (Italy), **Merlot Blend**

Don David (Argentina), **Malbec**

Jacob's Creek (Australia), **Cabernet Sauvignon**

\$11

\$12

\$12

\$42

\$45

\$45

Ask about today's selection of local beer on tap!