

# BRUNCH

*served Saturdays and Sundays 11 am to 2pm*

<b>STONEY'S BREAKFAST</b>	<b>10</b>
<i>two eggs any style, bacon and sausage, mojo potatoes choice of toast</i>	
<b>TIMBERS BENEDICT</b>	<b>13</b>
<i>please ask your server, house made biscuit, hollandaise and mojo potatoes</i>	
<b>BANANA BREAD FRENCH TOAST</b>	<b>10</b>
<i>rum flambéed fruit, crème anglaise and spiced syrup</i>	
<b>OMELET OF THE DAY</b>	<b>10</b>
<i>please ask your server, mojo potatoes, choice of toast</i>	
<b>BREAKFAST SANDWICH</b>	<b>9</b>
<i>fried egg, bacon, tomato, mayo, mojo potatoes</i>	
<b>HEALTHY START</b>	<b>8</b>
<i>fresh seasonal fruit salad, plain yoghurt, house made granola</i>	
<b>COWBOY SKILLET</b>	<b>10</b>
<i>potatoes roasted with bacon, sausage, peppers, onions, mushrooms topped with two eggs over easy and cheese</i>	

## SIDES

<b>TOASTED BAGEL, CREAM CHEESE</b>	<b>4</b>
<b>CHOICE OF TOAST</b>	<b>2</b>
<b>ONE EGG</b>	<b>2</b>
<b>BACON 3 slices</b>	<b>2</b>

## NON ALCOHOLIC DRINKS

<b>ESPRESSO</b>	<b>4</b>
<b>CAPPUCCINO</b>	<b>5</b>
<b>LATTE</b>	<b>5</b>
<b>COFFEE <i>regular or decaf</i></b>	<b>3.50</b>
<b>FOUNTAIN POP</b>	<b>3.50</b>
<b>JUICE</b>	<b>3.50</b>

## TO START

<b>HOT WINGS</b>	12
<i>lightly dusted and deep-fried, your choice of heat salt and pepper, caribbean, bbq, hot, habanero</i>	
<b>CHICKEN QUESADILLAS</b>	7
<i>chicken, peppers, onions mucho queso</i>	
<b>SWEET POTATO FRIES</b>	8
<i>golden fried, cilantro lime mayo</i>	
<b>EDAMAME BEANS</b>	5
<i>steamed and sprinkled with kosher salt</i>	
<b>SHRIMP GYOZA</b>	9
<i>pan fried japanese dumplings, maho sauce</i>	
<b>VEGGIE SPRING ROLLS</b>	8
<i>spicy mango cilantro dipping sauce</i>	
<b>SILVERTIP TRI-COLOR NACHOS</b>	18
<i>baked with fresh cut salsa and three cheeses, sour cream and guacamole on the side</i>	
<b>SOUP OF THE DAY</b>	6
<i>served with garlic bread</i>	
<b>FRIED CALAMARI</b>	8
<i>tzatziki for dipping</i>	
<b>CHUN TIN SALAD</b>	7
<i>mixed greens, cilantro, mango, mandarin oranges, crisp rice noodles, sesame dressing</i>	
<b>GRILLED ROMAINE</b>	8
<i>shaved parmesan, caesar dressing, confit garlic</i>	

**ADD GRILLED CHICKEN BREAST 5**

## TO FILL

*each item is a la carte, choose any side to compliment*

<b>PIZZA OR PASTA OF THE DAY</b>	<b>12</b>
<i>please ask your server</i>	
<b>POT-AU-PHO</b>	<b>14</b>
<i>a french vietnamese beef noodle soup</i>	
<b>FISH TACOS</b>	<b>10</b>
<i>pan seared basa, slaw, salsa fresca, cilantro lime mayo</i>	
<b>BUFFALO CHICKEN WRAP</b>	<b>11</b>
<i>breaded chicken breast, hot sauce, romaine, tomato, ranch</i>	
<b>BREAKFAST SANDWICH</b>	<b>9</b>
<i>fried egg, cheddar, bacon, tomato, mayo</i>	
<b>PULLED PORK SANDWICH</b>	<b>9</b>
<i>braised pork, jalapeño cheese, toasted ciabatta</i>	
<b>SMOKED PORTOBELLO BURGER</b>	<b>10</b>
<i>baked with caramelized onions, parmesan cheese</i>	
<b>BEEF DIP</b>	<b>11</b>
<i>garlic baguette, french onion jus, dijon horseradish</i>	
<b>B.Y.O.B. (build your own burger)</b>	<b>9</b>
<i>lettuce, tomato, onion, pickle, mayo, enhance with</i>	

## TO ENHANCE

<i>cheese</i>	<i>1</i>	<i>sautéed mushrooms</i>	<i>1</i>
<i>3 strips of bacon</i>	<i>2</i>	<i>donna's chutney</i>	<i>1</i>
<i>salsa fresca</i>	<i>2</i>	<i>guacamole</i>	<i>1.25</i>
<i>caramelized onions</i>	<i>1</i>	<i>extra patty</i>	<i>5</i>

## SIDES

<b>SOUP OF THE DAY</b>	<b>4</b>
<b>CHUN TIN SALAD</b>	<b>4</b>
<b>ONION RINGS</b>	<b>5</b>
<b>SWEET POTATO FRIES</b>	<b>4</b>
<b>FRENCH FRIES</b>	<b>2</b>

## TO DINE

*available from 4 pm*

<b>JERK CHICKEN SUPREME</b>	<b>20</b>
<i>11 oz chicken breast, tropical fruit salsa</i>	
<b>B.B.Q. BABY BACK RIBS</b>	<b>23</b>
<i>full rack, slow roasted, barbeque glaze</i>	
<b>CHEF'S DAILY SEAFOOD FEATURE</b>	<b>26</b>
<i>please ask your server</i>	
<b>HOUSE MADE VEGETARIAN RAVIOLI</b>	<b>18</b>
<i>mushrooms, spinach, pumpkinseeds, parmesan cream</i>	
<b>CANADA PRIME FILET MIGNON</b>	<b>28</b>
<i>6 oz of the most tender cut</i>	
<b>NEW YORK</b>	<b>33</b>
<i>12 oz Canada Prime beef</i>	

## ENHANCEMENTS

<b>ALL OUR TURF CAN SURF</b>	<b>6</b>
<i>brandy flamed jumbo prawn</i>	
<b>PORT WINE REDUCTION</b>	<b>4</b>
<b>BRANDY PEPPERCORN SAUCE</b>	<b>4</b>
<b>HORSERADISH DIJON CREAM</b>	<b>3</b>
<b>BLUE CHEESE CRUST</b>	<b>2</b>

## SIDES

<b>ONION RINGS</b>	<b>5</b>
<b>SAUTÉED CRIMINI MUSHROOMS</b>	<b>4</b>
<b>GRILLED ASPARAGUS</b>	<b>6</b>
<b>SWEET POTATO FRIES</b>	<b>4</b>
<b>FRENCH FRIES</b>	<b>2</b>
<b>SMOKED POTATO "FULLY DRESSED"</b>	<b>5</b>

## TO FINISH

<b>WONTON WONDERLAND</b>	<b>4</b>
<i>cinnamon wontons, vanilla ice cream, raspberry compote, shaved white chocolate, whipped cream</i>	
<b>DARK CHOCOLATE BROWNIE</b>	<b>6</b>
<i>candied pecans, whipped cream, chocolate sauce</i>	
<b>FROZEN PEANUT BUTTER PARFAIT</b>	<b>8</b>
<i>great to share, peanut butter custard, sweet and salty mixed nut brittle, dark chocolate base</i>	
<b>OLD FASHIONED SPICED CAKE</b>	<b>5</b>
<i>warm apple compote, vanilla ice cream</i>	
<b>CREME BRULEE</b>	<b>5</b>
<i>a traditional classic</i>	
<b>ICE CREAM TASTER</b>	<b>4</b>
<i>trio of select ice creams</i>	

## SPECIALTY COFFEE

<b>JAMAICAN COFFEE</b>	<b>7</b>
<i>coffee brandy, light rum, &amp; hot coffee</i>	
<b>SNOW BUNNY</b>	<b>7</b>
<i>triple sec, vodka, &amp; hot chocolate</i>	
<b>DOUBLE MINT</b>	<b>7</b>
<i>peppermint schanapps, crème de menthe, hot coffee</i>	
<b>IRISH BEARD</b>	<b>7</b>
<i>irish whiskey, amaretto, hot coffee</i>	
<b>DON JUAN</b>	<b>7</b>
<i>khalua, dark rum, hot coffee</i>	

## PORTS

2 oz

<b>TAYLOR FLADGATE</b>	<b>6</b>
<b>TAYLOR FLADGATE 20</b>	<b>10</b>
<b>TAYLOR FLADGATE 30</b>	<b>26</b>
<b>TAYLOR FLADGATE 40</b>	<b>29</b>
<b>GRAHAM 1955</b>	<b>28</b>
<b>DOW 1977</b>	<b>31</b>

## WINE SELECTIONS

	GLASS 6oz	BOTTLE
<b>WHITE:</b>		
<i>marcus james, chardonnay (argentina)</i>	7	30
<i>mission hill, pinot grigio (canada)</i>	9	36
<i>babich, sauvignon blanc (new zealand)</i>	8	32
<b>RED:</b>		
<i>marcus james, malbec (argentina)</i>	7	30
<i>red guitar, red (spain)</i>	8	32
<i>rock and vine, cabernet (usa)</i>	10.50	42

## BEVERAGES

<b>DOMESTIC BEER</b>	<b>5</b>
<i>sleeman honey brown, coor's light, canadian, kokanee, molson dry</i>	
<b>PREMIUM BEER</b>	<b>6</b>
<i>traditional, grasshopper, alexander keith's, moosehead, steamwhistle</i>	
<b>IMPORT BEER</b>	<b>6.50</b>
<i>corona, heineken, stella</i>	
<b>COOLERS</b>	<b>7</b>
<i>mike's hard cranberry, strongbow, smirnoff ice</i>	
<b>DRAUGHT PINT</b>	<b>6</b>
<i>20 oz big rock traditional or grasshopper</i>	
<b>DRAUGHT PITCHER</b>	<b>18</b>
<i>60oz big rock traditional or grasshopper</i>	
<b>STONE'S HIGHBALLS</b>	<b>4.50</b>
<i>1oz</i>	
<b>PREMIUM HIGHBALLS</b>	<b>5.50</b>
<i>1oz</i>	

## SIGNATURE COCKTAILS

*all cocktails 2oz*

<b>KOKO NUTZ</b>	7
<i>malibu rum, lemon vodka, pineapple juice, pino colada</i>	
<b>GLADIATOR</b>	7
<i>southern comfort, dissarono, orange juice</i>	
<b>PEPPERMINT PADDY</b>	7
<i>crème de cacao, crème de menthe, vodka, milk</i>	
<b>TROPICAL ICED TEA</b>	7
<i>spiced rum, gin, vodka, lemon juice, iced tea</i>	
<b>OFF THE WALL</b>	7
<i>galliano, sloe gin, southern comfort, vodka, bitters, orange juice</i>	
<b>CARIBBEAN SUNRISE</b>	7
<i>malibu rum, peach schnapps, vodka, pineapple juice, peach puree, orange juice</i>	
<b>MARGARITAS OR DAIQUIRIS</b>	8
<i>raspberry, lime, peach or strawberry</i>	
<b>BELLINI 'S</b>	8
<i>PEACH rum, peach schnapps, red wine, peach puree</i>	
<i>RASPBERRY bacardi razz, champagne, raspberry puree</i>	

## MARTINIS

*all martinis 2oz*

<b>JOLLY RANCHER</b>	9
<i>melon liqueur, rasp sour puss, vodka, cranberry juice</i>	
<b>COCO MINTINI</b>	9
<i>coffee vodka, bailey's, mint</i>	
<b>KOOL OPERATOR</b>	9
<i>mandarin vodka, melon liqueur, lime juice, cranberry juice</i>	
<b>CLASSIC MARTINI'S</b>	9
<i>house vodka or house gin</i>	
<b>PREMIUM MARTINI</b>	10
<i>absolute vodka, stoli vodka, bombay sapphire or tanqueray gin</i>	
<b>LUXURY MARTINI</b>	11
<i>grey goose vodka, tanqueray ten gin, pravda, hangar one, chopin, or belvedere</i>	

# PREMIUM SPIRITS

*all spirits 1oz*

## WHISKEY

<i>bushmills</i>	4.50
<i>crown royal or gentleman jack</i>	5.50
<i>crown royal limited edition</i>	5.75
<i>tangle ridge</i>	7
<i>glen breton</i>	14

## RUM

<i>lambs palm breeze amber</i>	4.50
<i>gosling gold</i>	4.75
<i>gosling black</i>	4.50
<i>bacardi black</i>	6
<i>bacardi 8</i>	5.50
<i>ron matusulem</i>	7

## VODKA

<i>van gogh espresso</i>	5
<i>absolut citron, kurrant, mandarin, peach</i>	5
<i>grey goose, pravda, belvedere, chopin or hangar one</i>	7

## BRANDY

<i>st.remy vsop</i>	4.50
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## TEQUILA

<i>jose cuervo</i>	6
<i>milagro</i>	7
<i>herra durra</i>	8
<i>cabo wabo</i>	12

# PREMIUM SPIRITS

*all spirits 1oz*

## LIQUEURS

<i>chambord, kahlua or alize</i>	5
<i>bailey's</i>	6
<i>hpnatiq</i>	6
<i>grand marnier</i>	6.50
<i>grand marnier louis alexandre</i>	8
<i>grand marnier 150</i>	9

## CONGNAC/ARMANGNAC

<i>a. hardy vsop</i>	8.50
<i>chateau montifaud</i>	25
<i>courvoisier vs</i>	6
<i>remy martin louie treize</i>	99
<i>remy martin vsop</i>	10
<i>camus xo</i>	20
<i>armagnac 1960</i>	55
<i>montifaud vsop</i>	19
<i>montifaud 50yr</i>	25

## BOURBON

<i>basil haydens</i>	9
<i>gentleman jack</i>	5.50
<i>jim beam</i>	5.25
<i>jack daniels single barrel</i>	5.50
<i>jack daniels no.7</i>	5.25
<i>woodford reserve</i>	7

## SCOTCH

<i>arberlour highland</i>	5.75
<i>ardbeg 10yr</i>	9.50
<i>auchentoshan</i>	11
<i>balveine portwood</i>	12
<i>glenfarclas cask</i>	10
<i>glenfiddich solera 15yr</i>	9
<i>glenfiddich 12yr</i>	6.50
<i>glenlivet french oak</i>	6.25
<i>glen morangie 10yr</i>	6.50
<i>glen morangie madeira wood</i>	8.50
<i>glen morangie sherry wood</i>	8.50
<i>macallan 12yr</i>	7
<i>oban 14yr</i>	11
<i>lagavulin 16yr</i>	9