

Appetizers

PEI OYSTER *MKT PR.

FRESH PEI OYSTERS SHUCKED AND SERVED IN A HALF SHELL, AND READY TO ENJOY

BAKED OYSTERS ROCKEFELLER \$23

6 FRESH OYSTERS ON A HALF SHELL AND TOPPED WITH A RICH BUTTERY SAUCE AND FRESH HERBS, AND TOPPED WITH A PARMESAN BREAD CRUMB

VENISON CROSTINI \$24

HERB CRUSTED PAN SEARED VENISON ON A TOASTED CROSTINI AND TOPPED WITH A TOMATO, BACON AND SHALLOT JAM AND FINISHED WITH BALSAMIC GLAZE AND MICRO GREENS

STUFFED MUSHROOMS \$18

PORTABELLA MUSHROOMS STUFFED WITH A MIX OF CRAB AND SHRIMP, GREEN ONIONS IN TANGY CREAM CHEESE AND TOPPED WITH A 3-CHEESE BLEND AND SERVED WITH BREAD STICKS

SPINACH DIP \$19

A CREAMY MIX OF SPINACH, RED ONION, GARLIC, CREAM CHEESE AND A MIX OF HERBS, TOPPED WITH A 3-CHEESE BLEND AND SERVED WITH NAAN BREAD AND TORTILLA CHIPS

FIRECRACKER CALAMARI \$18

LIGHTLY CAJUN BREADED CALAMARI FRIED UNTIL TENDER AND SERVED WITH IN HOUSE MADE TZATZIKI SAUCE

PEI MUSSELS \$23

PEI MUSSELS STEAMED IN RED WINE, TOMATOES, GREEN ONIONS, GARLIC, AND BUTTER. SERVED WITH BREAD STICKS

MAPLE WALNUT BAKED BRIE \$19

OVEN BAKED CREAMY BRIE TOPPED WITH TOASTED WALNUT, MAPLE AND CINNAMON SAUCE AND SERVED WITH CROSTINI

Salads AND BREADS

HERITAGE SALAD

SM \$9 LG \$18

FRESH MEDLEY OF GREENS TOPPED WITH RED PEPPERS, TOMATO WEDGES, RED ONION, DRIED CRANBERRIES, WALNUTS, AND FETA CHEESE

CAESAR SALAD

SM \$10 LG \$20

CRISP ROMAINE HEARTS, PARMESAN AND PANCETTA AND TOSSED IN A CREAMY CAESAR DRESSING

GREEK SALAD

SM \$10 LG \$20

MEDLEY OF FRESH GREENS, CUCUMBER, RED ONION, TOMATOES AND TOSSED IN A GREEK DRESSING AND FINISHED WITH KALAMATA OLIVES AND FETA CHEESE

WARM HONEY BUTTER LOAF \$5

FRESH BAKED BREAD LOAF WITH HONEY BUTTER

PARMESAN AND GARLIC BREAD STICKS \$9

FRESH TOASTED BREAD BUTTERED AND TOPPED WITH PARMESAN AND GARLIC

Mains

ALL MAINS ARE SERVED WITH OUR CHEF'S CHOICE OF ACCOMPANIMENT.

STEAKS

ALL STEAKS ARE LOCAL TO NORFOLK COUNTY AND AGED TO PERFECTION, AND ARE SERVED WITH OUR CHEF'S CHOICE OF ACCOMPANIMENT.

8 OZ BEEF TENDERLOIN \$44

10 OZ NEW YORK STRIPLOIN \$49

12 OZ RIBEYE \$54

Enhance your steak with:

OSCAR SAUCE - Shrimp and Crab in a creamy hollandaise sauce [add \$12]

PEPPERCORN SAUCE [add \$6]

Caramelized onions, mushrooms and topped with cowboy butter [add \$10]

6 grilled garlic butter shrimp skewer [add \$15]

PEPPERBERRY VENISON \$48

PAN SEARED VENISON CHOPS SEASONED WITH AUSTRALIAN PEPPERBERRY AND FINISHED WITH A CAJUN INFUSED BUTTER

TUSCAN CHICKEN \$34

GRILLED CHICKEN BREAST IN A CREAMY SPINACH, GARLIC AND SUN-DRIED TOMATO SAUCE AND FINISHED WITH PARMESAN

MUSHROOM ASIAGO CHICKEN SUPREME \$34

6 OZ MARINATED CHICKEN BREAST IN A RICH AND CREAMY MUSHROOM, LEEKS, WHITE WINE, GARLIC, AND ASIAGO CHEESE SAUCE

HONEY GARLIC GLAZED SALMON \$35

OVEN BAKED ATLANTIC SALMON WITH A SWEET AND SAVORY HONEY GARLIC GLAZE

MAHI- MAHI AL MOJO \$38

THE SWEET AND MILD TASTE OF THE MAHI MAHI WITH A TOUCH OF CUBAN FLARE COOKED IN A MIX OF CITRUS JUICES, ONION, GARLIC, AND FRESH HERBS AND FINISHED WITH A FRESH SALSA

SEAFOOD ALA MARINARA \$38

TENDER LINGUINE PASTA TOSSED WITH ONIONS, GARLIC, TOMATOES, RED BELL PEPPERS, SHRIMP, BAY SCALLOPS, PEI MUSSELS IN A SWEET AND SAVORY MARINARA SAUCE AND SERVED WITH A BREAD STICK

FETTUCCINI ALFREDO \$26

TENDER FETTUCCINI PASTA TOSSED IN A LUSCIOUS CREAMY ALFREDO SAUCE AND TOPPED WITH FRESH PARMESAN CHEESE AND SERVED WITH A BREAD STICK

[ADD GRILLED CHICKEN OR GARLIC SHRIMP \$8]

PASTA PRIMAVERA \$26

A VARIETY OF FRESH VEGETABLES AND TENDER PENNE TOSSED IN A LIGHT GARLIC, LEMON PARMESAN WHITE WINE CREAM SAUCE AND SERVED WITH A BREAD STICK AND PARMESAN

[ADD GRILLED CHICKEN OR GARLIC SHRIMP \$8]

CREAMY PESTO PENNE \$26

PENNE PASTA, SPINACH AND ONION TOSSED IN A RICH CREAMY PESTO SAUCE

[ADD GRILLED CHICKEN OR GARLIC SHRIMP \$8]

Handhelds

Desserts

ALL HANDHELDS ARE SERVED WITH YOUR CHOICE OF STEAKCUT FRIES OR A HERITAGE SALAD. UPGRADE TO A CAESAR SALAD FOR \$2.50

FISH TACO \$27

MAHI-MAHI LIGHTLY GRILLED AND TOPPED WITH LETTUCE, CHEESE AND PICO DE GALLO AND FINISHED WITH A REFRESHING LEMON DILL SAUCE. ALL IN (3) FLOUR TORTILLAS

CHICKEN WINGS \$19

LIGHTLY DUSTED CHICKEN WINGS TOSSED IN YOUR FAVORITE SAUCE

[BEER BBQ, HONEY GARLIC, MILD, MEDIUM, HOT, DRY CAJUN, SALT AND PEPPER, GARLIC BUTTER PARMESAN]

GRILLED CHICKEN PESTO BURGER \$24

GRILLED MARINATED CHICKEN BREAST ON A BRIOCHE BUN AND TOPPED WITH LETTUCE, TOMATO, ROASTED RED PEPPER, BRIE, AND A CREAMY PESTO AIOLI

CLASSIC 33 BURGER \$24

IN HOUSE MADE GROUND BEEF BURGER TOPPED WITH LETTUCE, TOMATO, RED ONION AND OUR OWN IN HOUSE MADE SWEET AND TANGY 33 SAUCE

GRILLED VEGETABLE FLATBREAD \$20

GRILLED FLATBREAD TOPPED WITH PESTO SAUCE, ROASTED RED PEPPERS, ONIONS, SPINACH, TOMATOES AND FINISHED WITH FETA CHEESE AND BALSAMIC GLAZE

BLACK FOREST BROWNIE \$10

VANILLA ICE CREAM LAYERED ON TOP OF A TRIPLE CHOCOLATE BROWNIE TOPPED WITH WHIP CREAM, A CHERRY AND FINISHED WITH A DRIZZLE OF MINT

[ADD WAYNE GRETZKY CREME LIQUEUR \$5]

NEW YORK CHEESECAKE \$12

TRADITIONAL NEW YORK STYLE CHEESECAKE TOPPED WITH YOUR CHOICE OF CHERRIES, CHOCOLATE OR CARAMEL SAUCE

CRÈME BRULEE \$15

A CREAMY SWEET CUSTARD BASE TOPPED WITH A LAYER OF CARAMELIZED SUGAR

Beers

DRAFT:

BUD LIGHT

STELLA

GUINNESS

HOMETOWN

WISHBONE

CIDER

BOTTLE:

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

RICHARDS RED

ALEXANDER KEITH'S

CORONA

*WE ARE NOT A SHELLFISH FREE ENVIRONMENT. WE HOPE YOU ENJOY SEAFOOD AS MUCH AS WE DO :)

Cocktails

DARKBERRY MULE \$14

VODKA, FRESH LIME JUICE, BERRY PURE, GINGERBEER

WARM YOU UP MARGARITA \$14

INFUSED TEQUILA, DRAMBUIE, AGAVE SYRUP, FRESH LIME JUICE, MANGO

LOUNGE 33 CAESAR \$14

INFUSED VODKA, PICKLE JUICE, WORCESTERSHIRE, TOBACCO, CLAMATO

FRENCH 75 \$16

EMPRESS GIN, FRESH LEMON JUICE, PROSECCO, SIMPLE SYRUP

PALOMA \$14

TEQUILA, GRAPEFRUIT JUICE, FRESH LIME JUICE, SIMPLE SYRUP, SODA

DIRTY D \$14

DIRTY SHIRLEY WITH A TROPICAL TWIST. WHITE RUM, MALIBU RUM, ORANGE JUICE, PINEAPPLE, GRENADINE, SODA

PAPER PLANE \$16

APEROL, BOURBON, AMARO, FRESH LEMON JUICE

OLD FASHION \$16

MAKERS MARK, SUGAR, BITTERS, ORANGE PEEL, BRANDIED CHERRIES

LEMON DROP MARTINI \$14

VODKA, COINTREAU, FRESH LEMON JUICE, SIMPLE SYRUP

LOUNGE 33 HOUSE SANGRIA \$16

A SPECIAL BLEND OF RED OR WHITE WINES, LIQUEURS, AND JUICES

Wine

HOUSE WINE SELECTIONS

[6OZ / 9OZ / BTL]

HOUSE WHITES

WAYNE GRETZKY PINO GRIGIO [ONTARIO VQA]
9 / 12 / 36

PELLER RESERVE SAUVIGNON [ONTARIO VQA]
9 / 12 / 36

TRIU CHARDONNAY [ONTARIO VQA]
9 / 12 / 36

PELLER RESERVE ROSE [ONTARIO VQA]
9 / 12 / 36

BURNING KILN HARVEST PARTY WHITE [ONTARIO VQA]
11 / 16 / 46

HOUSE RED

WAYNE GRETZKY MERLOT [ONTARIO VQA]
9 / 12 / 36

INASPHERE CABERNET SAUVIGNON [ONTARIO VQA]
11 / 16 / 46

BURNING KILN HARVEST PARTY RED [ONTARIO VQA]
11 / 16 / 46

THREE THIEVES CABERNET SAUVIGNON
[NAPA VALLEY, CALIFORNIA]
11 / 16 / 46

19 CRIMES SHIRAZ DURIF [AUSTRALIA]
11 / 16 / 46