

O'GRADY'S MENU

* SNACKS *

FAMOUS O'GRADY'S POUTINE

Crispy golden wedge cut fries smothered with fresh Montreal cheese curds and hot home made gravy • 10

O'GRADY'S SUPREME POUTINE

Our signature sea salt and garlic fries smothered with fresh Montreal cheese curds, hot home made gravy, pulled chicken, crispy bacon, scallions, cilantro and sour cream • 15

PANKO CRUSTED ONION RINGS

Thick cut panko crusted onion ring served with a side of sweet chili sauce • 8

SWEET POTATO FRIES SERVED WITH CHIPOTLE AIOLI • 8

SEASALT AND GARLIC FRIES

Crispy golden thick cut fries seasoned with sea salt and garlic • 8

WEDGE FRIES • 6 | *Add gravy • 1.25*

* SALADS *

AHI TUNA

Sesame crusted ahi tuna loin paired with thinly sliced green papaya, Napa cabbage and fresh herb salad, showered in crispy shallots and a drizzle of tamarind sauce • 16

CALIFORNIA QUINOA

Citrus quinoa tossed with shredded coconut, edamame, bell pepper, red onion, raisins, and cilantro. Served on a bed of baby spinach and dressed with lime honey balsamic vinaigrette • 15

CHICKEN COBB

Chopped romaine hearts topped with crispy bacon, avocado, cherry tomatoes, a sliced hard boiled egg, roast chicken, and blue cheese crumble, dressed with herb and spice vinaigrette • 16

KALE CAESAR

A fresh twist on a classic: Fresh green kale, crispy bacon, roasted croutons and parmesan, dressed with traditional Caesar dressing • 13

STRAWBERRY AND SPINACH

Tender baby spinach, fresh strawberries, avocado, red onions, pecans, and goat cheese, dressed with a lemon poppy seed vinaigrette • 14

Add Chicken • 6 | *Add Steak • 8* | *Add Ahi Tuna • 7*
Add Pulled Pork • 6 | *Add Tofu • 3*

* TO SHARE *

ARTICHOKE AND ASIAGO DIP

Warm and creamy artichoke, spinach and asiago cheese dip served with artisanal flat bread and tortilla chips • 14

CALAMARI

Fresh buttermilk marinated squid rings, dusted with seasoned flour, flash fried and topped with honey-chili oil, crumbled feta and fresh cilantro, served with a side of lemon cilantro aioli • 12

FABULOUS FRIED PICKLES

Five crispy dill pickles, fried to a golden perfection, served with peppercorn ranch dip • 10

FISH TACOS (3 AMIGOS)

Crispy beer battered red cod paired with homemade creamy coleslaw, fresh avocado, fresh lime and lemon cilantro aioli. Served on warm flour tortillas • 15
Add a fourth amigo • 5

HOME MADE MAC & CHEESE SQUARES

Three macaroni and cheese squares, handcrafted with delicate panko crust, drizzled with a creamy smoked paprika and jalapeño cheddar sauce • 12
Add a fourth • 4 | *Add bacon bits • 3*
Add avocado • 2

KOREAN STYLE FRIED CAULIFLOWER

Crispy breaded cauliflower florets tossed in a sweet and spicy Korean style BBQ sauce topped with sesame seeds and scallions • 11

PIRI PIRI CHICKEN TOSTADAS (2 TOSTADAS)

Spicy Piri Piri pulled chicken, shredded lettuce, avocado, black beans, mixed cheese and lemon cilantro aioli layered on crispy corn tostadas, served with a side of home made salsa • 14
Add a third tostada • 5

* ADDS *

Blue Cheese • 3	Avocado • 2
Cheddar Cheese • 1.75	Bacon • 3
Feta Cheese • 3	Chipotle Aioli • 0.50
Goat Cheese • 3	Fresh Jalapeño • 1.50
Jalapeño Jack Cheese • 1.50	Gravy • 1.25
Swiss Cheese • 2	Lemon Cilantro Aioli • 0.50
	Sautéed Mushrooms • 1.50
	Sautéed Onions • 1.25

* BURGERS *

O'GRADY'S BURGER

8oz hand packed AAA ground beef patty garnished with lettuce, tomato, red onions and pickles on an ACE Bakery bun • 14
Double Burger • Add 6

THE LODGE BURGER

8oz hand packed ground beef patty topped with Wild Turkey bourbon bacon and onion jam, blue cheese crumble and baby arugula on an ACE Bakery bun • 17

* SANDWICHES *

CHICKEN

Seasoned grilled chicken breast, brie cheese, sautéed onions, arugula and savoury fig jam on ACE Bakery focaccia bread • 15

MONTREAL SMOKED MEAT GRILLED CHEESE

Thin sliced juicy Montreal smoked meat, Dijon mustard, and melted Swiss cheese, pressed between triple decker buttery thick cut rye toast • 14

PULLED PORK

Slow roasted pulled pork shoulder in our homemade bourbon BBQ sauce with fresh coleslaw and sliced tart apples on an ACE Bakery Bianco roll • 14

* WRAPS *

BUFFALO CHICKEN

Breaded strips of tender chicken tossed in a BBQ sauce of your choice, tomato, lettuce, mixed cheese and ranch dressing wrapped in a whole wheat tortilla • 15

HUMMUS AND VEGETABLE

Creamy hummus, citrus quinoa, thin sliced roasted sweet potato, edamame, fresh spinach, avocado and lemon cilantro aioli wrapped in a whole wheat tortilla • 13

SESAME SHRIMP TEMPURA

Crispy shrimp tempura, avocado, shredded carrot and napa cabbage, sesame seeds and sweet chili sauce wrapped in a whole wheat tortilla • 15

*All our burgers, sandwiches and wraps are served with crispy golden wedge-cut fries or fresh mixed greens with balsamic vinaigrette.
Also try upgrading to one of our signature salads or sides.*

* UPGRADES *

Kale Caesar • 3 | Onion Rings • 3 | Sweet Potato Fries • 3
Poutine • 4 | Sea Salt and Garlic Fries • 1.50

* PUB FAVOURITES *

CHICKEN FINGERS

Breaded strips of tender chicken breast served plain or buffalo style along with golden wedge-cut fries and plum sauce • 14

FISH AND CHIPS

Homemade crispy beer battered red cod filet served with home made tartar sauce, creamy coleslaw and our famous O'Grady's golden wedge-cut fries
1 Piece • 16 | 2 Pieces • 22

Our cod is 100% sustainable, wild-caught from New Zealand

JUMBO CHICKEN WINGS

Jumbo chicken wings with a crisp seasoned flour coating, served with carrots, celery and blue cheese dip

Choose from our home style sauce:

Mild | Medium | Hot | Suicide | Lemon, Salt & Pepper | Piri Piri | Honey Bourbon BBQ | Honey Garlic

1lb • 12 | 2lb • 22

Add fries • 6 | *Add onion rings • 8*

NACHOS

Homemade corn tortilla chips topped with black beans, mixed cheese, fresh jalapeños and green onions. Served with fresh guacamole, our signature salsa and sour cream • 17

Add Chicken • 6 | *Add Steak • 8* | *Add Pulled Pork • 6*

* ENTREES *

STEAK FRITES

AAA 10oz New York cut strip loin steak cooked to satisfy your taste buds. Served with sea salt and garlic fries and a side of gravy • 26

Add sautéed onions • 1.25

Add sautéed mushrooms • 1.50

SUMMER HEALTH BOWL

Ancient Farro grains, chopped kale, edamame, cucumbers, avocado, hard boiled egg, scallions and cilantro, drizzled with a warm chili tamarind sauce • 12

Add Chicken • 6 | *Add Steak • 8* | *Add Ahi Tuna • 7*

Add Pulled Pork • 6 | *Add Tofu • 3*



- FULL KITCHEN OPEN UNTIL 2AM EVERY NIGHT
- TAX AND GRATUITY APPLICABLE
- 18% GRATUITY TO GROUPS OF 6 OR MORE
- WI-FI PASSWORD : 4163232822