

# O'GRADY'S MENU

## \* SNACKS \*

### HOME MADE SOUP OF THE DAY

Our chef's daily creation of delicious piping hot soup served with artisanal flatbread • 7

### 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 UBER POUTINE

Our famous O'Grady's poutine generously topped with spicy fried chorizo sausage and caramelized onions • 12

### PANKO CRUSTED ONION RINGS

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

### SWEET POTATO FRIES

Crispy thin cut sweet potato fries served with a side of chipotle aioli • 8

### SEASALT AND GARLIC FRIES

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

## \* 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

### FARRO AND POMEGRANATE ARUGULA

Thyme scented ancient farro grains, roasted pine nuts, tart apple, shallots, pomegranate, parsley and arugula tossed in a light olive oil 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

### ROASTED BEET AND FENNEL

Roasted Golden and red beets with shredded fennel, carrots and shallots, topped with goat cheese and lemon citrus vinaigrette • 17  
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

## \* TO SHARE \*

### TRIO OF DIPS

Home made guacamole, creamy hummus, and roasted red pepper with goat cheese dip served with toasted pita and artisanal flat breads • 15

### 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

### BAKED CHORIZO FLATBREAD

Chef's signature home made thin crust pizza flatbread topped with light tomato sauce, thin sliced chorizo sausage, mozzarella, broccolini, cherry tomatoes and drizzled with balsamic glaze • 15

### ROAST BEEF QUESADILLAS

Thinly sliced house braised roast beef, mixed cheese, caramelized onions, and arugula folded and baked into a whole wheat tortilla, with a side of tangy horseradish aioli • 15

## \* 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

Boz 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

Boz hand packed AAA ground beef patty topped with an apple and bacon chutney, blue cheese crumble and baby arugula on an ACE Bakery bun • 17

### FALAFEL AND SPINACH BURGER

Home made vegetarian falafel patty topped with fresh cucumber dill sauce, red onion, roasted red peppers and feta cheese on an ACE Bakery bun • 15

## \* SANDWICHES \*

### BUTTERMILK SOUTHERN FRIED CHICKEN

Crispy buttermilk fried chicken breast topped with a Louisiana style jalapeno slaw, bread and butter pickles and spicy aioli on a ACE Bakery bun • 16

### BEEF DIP

Slow roasted, thinly sliced roast beef with caramelized onions, served on toasted buttery garlic bread, with a rich red wine au jus for dipping • 16

### 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 house made hummus, citrus quinoa, edamame, fresh spinach, roasted pine nuts, avocado and lemon cilantro aioli wrapped in a whole wheat tortilla • 13

### RUSTIC GRILLED CHICKEN

Tender grilled chicken breast, baby spinach, red onions, candied pecans, creamy goat cheese and a grainy honey Dijon aioli 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 |  
Hoisin Sesame | 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 AND PASTA \*

### 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 • 28  
Add sautéed onions • 1.25  
Add sautéed mushrooms • 1.50

### ROASTED SAGE CHICKEN SUPREME

Oven roasted chicken breast supreme with a buttery sage cream sauce served with the chef's specialty scalloped potatoes and tender wilted baby spinach • 22

### BONESHAKER BRAISED SHORT RIB

Braised beef short rib with a rich Boneshaker IPA sauce served with smashed herb and garlic potatoes, sautéed broccolini and a garlic horseradish creme • 24

### LINGUINI POLPETTA

Home made juicy beef meatballs simmered in our signature tomato sauce served on a bed of delicate linguini noodles with parmesan and garlic crostini • 19

### RAVIOLI VERDURA

Tender ravioli stuffed with spinach, mushroom, red pepper, shallots, mozzarella, romano and ricotta smothered in a creamy roasted red pepper sauce, topped with fried crispy spinach and garlic crostini • 18

