



WWW.BEAGLEPUB.COM 11AM-11PM 7 DAYS A WEEK

STARTERS

MARINATED CALAMARI \$10.95

Citrus marinated baby calamari lightly dusted and flash fried, finished with red onions, house made tzatziki sauce and grilled pita bread.

SEARED AHI TUNA \$11.95

6oz tuna fillet pan seared rare, served on mixed greens with tomato, red onions and avocado. Finished in sesame ginger sauce.

NACHOS sm \$12.50 | lg \$16.50

Cheddar, mozzarella, banana peppers, tomatoes, olives, red and green onions. Served with house made black bean salsa and sour cream.

- Add Guacamole \$3
- Add Spicy Beef \$4
- Add Cajun Chicken \$4
- Add Pulled Pork \$4

VEGGIE QUESADILLA \$8.95

A flour tortilla grilled with bell peppers, onions, tomatoes, sweet corn, banana peppers and cheese. Served with black bean salsa and sour cream.

BEAGLE WINGS \$10.95

Farmhand Ale BBQ, teriyaki, buffalo, sweet chilli, bourbon whiskey, Thai peanut or our dry creole rub.

SEARED SHRIMP & CRAB CAKE \$9.95

House made with rock crab, baby shrimp, fresh herbs, seasonal vegetables and balsamic dressed greens, drizzled with sweet chili sauce.

TAPENADE HUMUS DIP \$7.95

Traditional humus with a blend of our house made olive tapenade served with grilled pita bread.

TERIYAKI BEEF \$10.95

Garlic and soya marinated sirloin pan fried and served on sautéed julienne red onions and snow peas.

MONTREAL POUTINE \$7.95

Crisp fries topped with authentic Montreal cheese curds and our rich home style beef gravy.

CHICKEN STRIPS & YAM FRITTES \$11.95

With our house made creole aioli and your choice of plum, honey mustard or Farmhand Ale BBQ sauce.

CRISPY DRY RIBS \$9.95

Pork ribs seasoned with coarse salt and tri-coloured cracked peppercorns. Served with teriyaki dipping sauce.

FROM THE KETTLE

SOUP OF THE DAY

Cup \$3.75 | Bowl \$5.95

Made fresh daily, please ask your server for details.

WEST COAST CHOWDER

Cup \$3.95 | Bowl \$6.95

Clams, scallops, smoked salmon, fresh root vegetables and bacon served in a rich cream broth.

FRENCH ONION \$6.95

Caramelized onions, sherry and beef stock. Finished with a fresh baked crostini, melted Swiss and parmesan cheese.

FROM THE FIELD

MIXED GREENS sm \$6.95 | lg \$8.95

Served with your choice of our house made dressings: Creamy Dill, Peppercorn Ranch, Blue Cheese, Thousand Island, or one of our lighter vinaigrettes: Sundried Tomato Balsamic, Italian, Champagne, Sesame, Apple Fig or Pomegranate Ginger.

CAESAR sm \$7.95 | lg \$10.95

Crisp romaine, our classic caesar dressing, aged parmesan and crisp pancetta.

CANDIED PECAN & APPLE

sm \$7.95 | lg \$11.95

Mixed spring greens, granny smith apples, English apple wood smoked cheddar, candied pecans and apple fig vinaigrette.

TRADITIONAL GREEK SALAD

sm \$7.95 | lg \$11.95

Fresh tomatoes, cucumbers, red onions and bell peppers tossed in our homemade Greek dressing and finished with crumbled feta cheese and kalamata olives.

ADD TO ANY SALAD:

- Chicken Breast \$4
- Prawns \$4
- Baby Shrimp \$4
- Grilled Salmon \$6

CAPRESE SALAD \$12.95

Vine ripened roma tomatoes, bocconcini cheese and fresh basil drizzled with extra virgin olive oil, balsamic reduction and cracked sea salt and pepper.

SATAY SALAD \$13.95

Mixed greens, carrots, pea shoots, rice noodle, bell peppers and chopped peanuts. Served with your choice of chicken breast or tiger prawn satay finished with our spicy peanut dressing.

SANTA FE SALAD \$14.25

Our classic caesar salad with red onions, black olives, tomatoes, cheese and choice of cajun chicken or spicy beef served in a house made taco bowl with black bean salsa and sour cream.

SUMMER SPINACH SALAD \$13.50

Baby spinach leaves tossed in our champagne vinaigrette with sliced figs, mushrooms, crumbled blue cheese and crisp pancetta bacon. Served with a soft-boiled paprika egg.

WILD SALMON SALAD \$14.25

Charbroiled salmon filet on mesculin greens with feta cheese, toasted cashews and grilled red peppers tossed in our pomegranate ginger vinaigrette.

SOUP & SALAD COMBO \$12.95

Chowder, French onion, or soup of the day paired with your choice of mixed greens, Greek, caesar or candied pecan & apple salad. Served with fresh baked herb focaccia.

SANDWICHES

All sandwiches and burgers are served with your choice of fries, soup, chowder, caesar or mixed green salad.
Sub yam fries, onion rings, french onion soup, candied pecan and apple, or Greek salad for \$1.95

B.L.A.T. \$10.95

Double smoked bacon, lettuce, avocado, tomato and sweet basil aioli served on a toasted ciabatta.

CLUB HOUSE \$12.25

Roasted turkey breast, lettuce, tomato, red onion, havarti cheese, mayonnaise and double smoked bacon. Served on your choice of toasted dark rye, multigrain, or sourdough.

STEAK SANDWICH \$14.25

Charbroiled 8oz. Canadian sirloin finished with spicy onion crisps, served on thick cut garlic toast finished with roasted garlic aioli.

SIRLOIN BEEF DIP \$12.95

Roasted Canadian sirloin, sautéed onions, spicy creole aioli served on toasted cheese and onion bun with au jus.

BISTRO CHICKEN CIABATTA \$12.95

Grilled chicken breast, havarti cheese, roasted red peppers, lettuce, tomato, red onion and pesto aioli.

B.B.Q. PORK SANDWICH \$12.95

Slow roasted pork loin with our house made Farm Hand Ale B.B.Q. sauce, sautéed onions and mozzarella cheese on a toasted cheddar and onion bun.

REUBEN \$11.95

Imported Montreal smoked beef, Swiss cheese, sauerkraut and Dijon mustard on toasted dark rye.

SALMON CLUB \$12.95

Charbroiled wild salmon filet, English apple wood smoked cheddar, lettuce, tomato and red onion on ciabatta with sweet basil aioli.

BUFFALO CHICKEN WRAP \$11.95

Crisp chicken tenders, romaine lettuce tossed in ranch dressing with tomato, parmesan and spicy buffalo sauce.

BURGERS

All burgers are served on a toasted whole wheat kaiser with lettuce, tomato, red onion, dill pickle and house made burger sauce.

Burgers are served with your choice of fries, soup, chowder, caesar or mixed green salad.

Sub yam fries, onion rings, french onion soup, candied pecan and apple, or Greek salad for \$1.95

CLASSIC BEAGLE CHEESE BURGER \$11.95

Charbroiled 8oz. house made sirloin patty topped with cheddar cheese.

LOADED BEAGLE BURGER \$13.95

Our classic 8oz. cheeseburger, loaded with sautéed mushrooms and double smoked bacon.

GREAT DANE BURGER \$15.95

Two 8oz. house made patties with caramelized onions, crumbled Danish blue cheese, crisp pancetta and fresh basil aioli.

LAMB BURGER \$12.95

An 8oz. house made lamb patty charbroiled with fresh herbs and spices finished with crumbled feta cheese and house made apple chutney.

TACO CHICKEN BURGER \$12.95
Tortilla encrusted chicken breast, spicy buffalo sauce, guacamole and mozzarella cheese.

VEGGIE BURGER \$11.95
A grilled brown rice and veggie patty topped with a marinated portobello mushroom and mozzarella cheese.

SOUTH WEST CHICKEN BURGER \$12.95
A charbroiled chicken breast with our smoky creole rub, banana peppers and melted mozzarella cheese.

QUEEN CHARLOTTE HALIBUT BURGER \$12.95
Your choice of lemon peppered or cajun spiced. Served with house made tartar sauce.

Enhance your burger; smoked cheddar, blue cheese, havarti, feta, pancetta or a fried egg.

BEAGLE CLASSICS

QUEEN CHARLOTTE HALIBUT & CHIPS 1pc. \$12.95 | 2pc. \$15.95
Fried golden brown in our Driftwood Ale tempura batter and served with fresh coleslaw, house made tartar sauce and crisp fries.

QUESADILLA \$12.95
Corn tortilla, bell peppers, banana peppers, tomatoes, sweet corn, onions, mixed cheese with your choice of chicken, spicy beef, shrimp or pulled pork. Served with our black bean salsa, sour cream and choice of soup, salad or fries.

SPICY CHICKEN ROTINI \$13.95
Chicken breast sautéed with red onions, tomatoes and roasted garlic tossed in a smoked chipotle cream sauce. Served on rotini noodles finished with aged parmesan cheese and garlic toast.

SEAFOOD FETTUCINE \$14.95
Tiger prawns sautéed with red onions, asparagus, smoked salmon and scallops tossed in a saffron cream sauce with fettuccine noodles. Finished with aged parmesan cheese and garlic toast.

LAMB MEATBALL FETTUCINE \$13.95
House made lamb meatballs simmered in our marinara sauce with mushrooms and onions tossed with fettuccine noodles finished with aged parmesan cheese and garlic toast.

ROASTED WILD SALMON \$15.95
A sockeye salmon filet oven roasted with fresh basil, cracked pepper and lemon butter. Served with rice pilaf and fresh vegetables of the day.

PRIME RIB DINNER \$16.95
Slow roasted 8oz. cut of Canadian prime rib. Served with potato and vegetables of the day, Yorkshire pudding and rosemary port reduction.

BRAISED PORK RIBS \$16.95
A pound of St. Louis style ribs finished with your choice of Farmhand Ale BBQ, honey garlic, whiskey bourbon, or teriyaki. Served with potato and vegetables of the day.

BEAGLE NOODLE BOWL \$11.95
Bell peppers sautéed with red onions, broccoli, carrots, baby bok choy, snow peas and chopped cashews served on rice noodles. Choose from sesame ginger or teriyaki glaze.
Add Chicken, Beef, Prawns or Shrimp \$4

MEDITERRANEAN ROTINI \$13.95
Artichoke hearts, sundried tomatoes, red onions, kalamata olives sautéed with fresh basil and roasted garlic cloves tossed in extra virgin olive oil. Finished with crumbled feta cheese and garlic toast.