

## SOUPS

**SOUP OF THE DAY** ..... cup \$5½ bowl \$8  
Handcrafted daily. Served with fresh garlic bread.

**FRENCH ONION SOUP** ..... \$6½  
A rich beef and onion broth, topped with garlic croutons and melted cheese.

## STARTERS

**SWEET POTATO FRIES** ..... \$8¾  
Seasoned with a blend of aromatic spices, served with Cajun mayo.

**ONION RINGS** ..... \$8¾  
Hot and crispy, thick-cut and golden fried served with Cajun mayo.

**SPINACH AND ARTICHOKE DIP** ..... \$10¾  
Served with warm, tri-colored tortilla chips for dipping.

**CLASSIC POUTINE** ..... \$11½  
Seasoned french fries and fresh cheese curds smothered in rich brown gravy. + add bacon \$2

**VEGETABLE PLATTER** (GF) ..... \$11½  
Fresh seasonal vegetables served with creamy ranch for dipping.

**DEEP FRIED PICKLES** ..... \$12  
Crispy breaded dill pickle spears served with ranch for dipping.

**CAPPY'S CALAMARI** ..... \$12½  
Lightly breaded and quick fried with jalapeños, served with your choice of tzatziki or Cajun mayo.

**STUFFED YORKIES** ..... \$14¾  
House made Yorkshire Puddings packed with slow-simmered prime rib and rich brown gravy. Garnished with green onions and served with our signature horseradish aioli.

**OVEN BAKED QUESADILLAS** (GF) ..... \$13¾  
Grilled tortillas stuffed with blended cheese, tomato, green onions, black olives and baked golden brown. Served with salsa and sour cream. + add beef or chicken \$4½ + add guacamole \$3

**CHICKEN OR FISH TACOS** ..... \$14  
3 soft tortilla shells loaded with your choice of crispy chicken or haddock topped with fresh, hand-chopped pico de gallo, cilantro, blended cheese and tangy sauce.

**POTATO SKINS** ..... \$13¾  
Crisp potato skins filled with blended cheese, bacon bits and green onions, served with sour cream.

**CHICKEN FINGERS** ..... \$13¾  
Tender chicken double breaded and served with plum sauce.

**NOZZLEMAN'S NACHOS** ..... \$21  
Tri-colored tortilla chips piled high and layered with blended cheese. Topped with diced tomatoes, jalapeños, olives, bell peppers and onions and served with sour cream & salsa. + add beef or chicken \$4½ + add guacamole \$3

**PORK RIBLETS** ..... \$13¾  
Salt and pepper pork ribs on the bone with your choice of signature rub or sauce.

**WINGS** ..... \$14¾  
1lb of chicken wings with your choice of signature rub or sauce, crisp carrots and celery sticks.

**Sauces:**  
Mild, Medium, Hot, Buffalo  
Hot, Spicy Parmesan, Sweet  
Chili Thai, BBQ, Honey  
Garlic, Teriyaki, PB & J,  
Maple Bacon, Thai Peanut

**Dry rubs:**  
Salt & Pepper, Lemon  
Pepper, Dill Pickle, Roasted  
Red Pepper, Salt & Vinegar,  
Spicy Cajun, Chipotle  
Mango, Greek

## SALADS

All entrée sized salads served with fresh garlic bread.  
+ add grilled chicken \$5 + add prawns \$5½ + add grilled steak \$6½

**GARDEN SALAD** (GF) ..... starter \$7¾ entrée \$9½  
A fresh array of seasonal vegetables on a bed of mixed greens with your choice of dressing.

**CAESAR SALAD** (GF) ..... starter \$7¾ entrée \$10½  
Crisp romaine lettuce tossed in creamy Caesar dressing with croutons and fresh parmesan cheese.

**GREEK SALAD** (GF) ..... starter \$8¾ entrée \$13½  
Crisp romaine lettuce with marinated bell peppers, onion, tomato and cucumber with Kalamata olives, feta cheese, lemon and oregano.

**CAPTAIN'S COBB SALAD** (GF) ..... \$18½  
Grilled chicken, crisp bacon, tomato, hardboiled egg, avocado, green onions and crumbled blue cheese served on a bed of fresh mixed greens with balsamic vinaigrette.

**Dressing choices include:** Balsamic Vinaigrette, Italian Herb and Garlic, Ranch, Raspberry Vinaigrette, Blue Cheese, 1000 Island

## PIZZA

**10" PERSONAL PIZZA WITH MARINARA & MOZZARELLA CHEESE** ..... \$12¾

**3-TOPPING PIZZA** ..... \$14

**TOPPING CHOICES:** bell peppers, black olives, pineapple, tomatoes, onions, mushroom, jalapeños + \$0.75

Pepperoni, ham, bacon, Spolumbo's sausage, chicken, ground beef, prawns, feta cheese, extra cheese + \$1½

(GF) Gluten-free crust available

## BURGERS, SANDWICHES AND WRAPS

Served with your choice of side: french fries, garden salad or soup of the day. Substitute onion rings, sweet potato fries or Caesar salad for \$2 Gluten-free bun available.

**CHICKEN CAESAR WRAP** ..... \$15¾  
Your choice of sliced grilled or crispy breaded chicken, crisp romaine lettuce with fresh parmesan, bacon bits and creamy Caesar dressing wrapped up in a warm tortilla.

**CHICKEN CLUBHOUSE** (GF) ..... \$16¾  
Traditional triple decker sandwich: stacked with grilled chicken breast, ham, bacon, lettuce, tomato and cheddar cheese on toasted bread.

**PRIME RIB BEEF DIP** ..... \$18¾  
A traditional favorite! Thinly sliced, slow roasted prime rib on a pretzel bun, accompanied by signature horseradish sauce and au jus. + add mushrooms or sautéed onions \$1

**FIREHALL BURGER** ..... \$17½  
Half pound of 100% Alberta beef cooked over open flames. Served with mayo, pickles, onion, tomato and lettuce on a fresh brioche bun. + add egg, cheese or bacon \$2

**BISON BURGER** ..... \$17¾  
6oz lean ground bison cooked over open flames and topped with feta cheese, cucumber, red onion, tomato and spinach on a fresh brioche bun.

**CHICKEN BURGER** (GF) ..... \$16  
Your choice of seasoned, grilled chicken or tender, hand-breaded chicken served with mayo, tomato and lettuce atop a fresh brioche bun. + add cheese or bacon \$2

**VEGGIE BURGER** ..... \$14¾  
A vegetarian patty topped with spinach, red onion, tomato, cucumber, avocado and Cajun mayo served on a fresh brioche bun.

## PASTAS AND RICE

All dishes served with fresh garlic bread.  
+ add grilled chicken \$5 + add prawns \$5½ + add grilled steak \$6½

**BACON MAC N' CHEESE** ..... \$14¾  
Homemade creamy cheddar sauce complete with crumbled bacon and topped with fresh parsley.

**HOMESTYLE LASAGNA** ..... \$15½  
Lasagna noodles baked in a rich Italian meat sauce topped with mozzarella and parmesan cheese.

**ITALIAN SAUSAGE PENNE** ..... \$17¾  
Spolumbo's sausage tossed in creamy alfredo sauce with mushrooms and garlic, topped with marinara and fresh parmesan cheese.

**FIREHOUSE JAMBALAYA** (GF) ..... \$19¾  
Grilled chicken, prawns and Spolumbo's sausage sautéed with bell pepper, onions and mushrooms tossed in spicy Creole sauce and served over rice.

## ENTREES

Served with your choice of side: french fries, garden salad or soup of the day. Substitute onion rings, sweet potato fries or Caesar salad for \$2

**SHEPHERD'S PIE** ..... \$16  
A hearty mixture of Angus ground beef and vegetables simmered in a rich brown gravy. Baked with a golden potato crust and served with your choice of side.

**LIVER AND ONIONS** ..... \$15½  
Tender beef liver pan seared with caramelized onions smothered in rich brown gravy. Served with steamed seasonal vegetables and your choice of side.

**FIREHALL \*3 PEROGIES** ..... \$16½  
Cheddar and potato perogies pan-fried with bacon and onion. Served with double-smoked farmer's sausage, traditional coleslaw and sour cream with your choice of side.

**FIREMAN BOB'S FISH AND CHIPS** ..... \$17¾  
8oz of tender haddock in a crispy beer batter served with traditional coleslaw and seasoned french fries. + add an extra piece \$8

**ST. LOUIS PORK RIBS** (GF) ..... half rack \$14 / full rack \$19  
Meaty pork ribs basted in our savory, homemade BBQ sauce. Served with steamed seasonal vegetables and your choice of side.

**HALIBUT FISH & CHIPS** ..... \$19½  
Tender halibut prepared in a light batter and deep-fried until golden perfection. Served with traditional coleslaw and seasoned french fries. + add an extra piece \$9

**NEW YORK STEAK SANDWICH** ..... \$19½  
Tender 8oz New York Striploin grilled to your preference, topped with sautéed onions and mushrooms. Served on fresh garlic bread with steamed seasonal vegetables and your choice of side.

## DESSERTS

**CHOCOLATE LAVA CAKE** \$7  
Warm, rich chocolate cake filled with molten chocolate and topped with French vanilla ice cream.

**STICKY TOFFEE PUDDING** \$7  
Delicious sponge cake drenched in rich pecan toffee sauce and topped with French vanilla ice cream.

**PARTIES OF 8 OR MORE** Subject to 18% Autogratuity

(GF) gluten-free option available

# WEEKEND BRUNCH

**SATURDAYS & SUNDAYS, 11 AM – 2 PM**

**FIREHALL SIGNATURE BREAKFAST.....\$12½**

Two eggs your style served with breakfast potatoes, toast with butter and jam, and your choice of bacon, ham or Spolumbo's sausage.

**STEAK AND EGGS.....\$14**

6oz sirloin steak and two eggs your style.  
Served with breakfast potatoes and toast with butter and jam.

**TWO EGG BREAKFAST.....\$9**

Two eggs your style, served with breakfast potatoes and toast with butter and jam.

**BLT SANDWICH.....\$9½**

A traditional favorite on white or whole wheat bread.  
Served with breakfast potatoes or seasoned french fries.  
+ add an egg \$2 + add cheese \$2

**GRILLED CHEESE SANDWICH.....\$8½**

Served on white or whole wheat bread with your choice of breakfast potatoes or seasoned french fries. + add ham \$2

**BEER BATTERED GRIDDLE CAKES.....\$9**

Three giant pancakes served with warm maple syrup.

**FRENCH TOAST.....\$9½**

Served with your choice of bacon, ham or sausage and warm maple syrup.

**POUTINE BENEDICT.....\$13½**

Our breakfast twist on a classic favorite!  
Seasoned french fries and fresh cheese curds smothered in our house made hollandaise sauce, then topped off with a poached egg, crumbled bacon and fresh green onions.

**EGGS BENEDICT.....\$14½**

Two poached eggs and ham on a toasted English muffin finished with house-made hollandaise sauce. Served with breakfast potatoes.

**MEXICAN FRITTATA.....\$15½**

Open-faced omelette with spicy chicken, black olives, bell peppers, onion and blended cheese. Served with sour cream and salsa, breakfast potatoes and white or whole wheat toast. + add guacamole \$3

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**PARTIES OF 8 OR MORE** Subject to 18% Autogratiuity  
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## BUILD YOUR OWN OMELETTE

Start with our three egg omelette with your choice of two fillings. Served with breakfast potatoes and toast with butter and jam..... \$13½

**FILLING CHOICES:**

Bacon, Ham, Spolumbo's Sausage, Chicken, Cheddar Cheese, Brie, Feta Cheese (as additional filling \$2)

Mushroom, Bell Peppers, Tomato, Onions, Spinach, Broccoli, Black Olives, Jalapeños (as additional filling \$1)

### SIDE ORDERS

<b>HAM OR 4 STRIPS OF BACON</b> .....	\$4½
<b>SPOLUMBO'S SAUSAGE</b> .....	\$5½
<b>SINGLE EGG</b> .....	\$2
<b>GRIDDLE CAKE</b> .....	\$3
<b>BREAKFAST POTATOES</b> .....	\$3
<b>TOAST</b> .....	\$2½

### BEVERAGES

<b>APPLE</b> .....	\$4½
<b>ORANGE</b> .....	\$4½
<b>GRAPEFRUIT</b> .....	\$4½
<b>TOMATO</b> .....	\$4½
<b>CRANBERRY</b> .....	\$4½
<b>ICED TEA</b> .....	\$4½
<b>POP</b> .....	\$3½
<b>COFFEE / TEA</b> .....	\$3½

## .....SPECIAL OCCASIONS PRIVATE ROOM.....

**From celebrations of any kind to corporate functions, our Private Room is sure to meet all your needs!**

*Please speak to a manager for further information and availability dates.*

## NEED CATERING?

Whether it's for a staff meeting or a celebration of any kind, we offer a variety of options to cover your event.

**Ask for a copy of our Catering Menu today!**