

APPETIZERS

Soupe du Jour:	\$5
Fried Cajun Calamari:	\$9
<i>With tzatziki for dipping</i>	
Mussels Curry or Provençale:	\$9
<i>With grilled garlic bread</i>	
Garlic Bread:	\$5
Three Cheese Garlic Bread:	\$8
Mediterranean Bruschetta:	\$7
<i>Our freshly baked garlic bread topped with marinated plum tomatoes, fresh basil and feta (add kalamata olives \$1)</i>	
Parmesan Fried Artichokes:	\$8
<i>Artichoke hearts breaded in seasoned flour and parmesan cheese, lightly fried and served with a basil garlic aioli.</i>	

SALAD

House Salad:	app \$5 main \$8
Caesar Salad:	app \$5 main \$8
Greek Salad:	app \$6 main \$9
Salade Nisçoise:	\$9
Cajun Calamari Caesar:	\$9
BBQ Chicken Caesar:	\$10
Warm Goat Cheese:	\$9
<i>With grilled vegetables, mixed greens, Italian dressing and goat cheese.</i>	
Stilton and Walnut:	\$9
<i>Mixed greens in sweet sherry vinaigrette topped with orange slices, sundried cranberries, roasted walnuts and English stilton cheese.</i>	
Grilled Salmon:	\$9
<i>Grilled Atlantic salmon over a bed of mixed greens tossed with black peppercorn balsamic vinaigrette and topped with tomatoes, hard-boiled egg, cucumber, smoked bacon ribbons and crumbled blue cheese.</i>	
Pecan Chicken:	\$9
<i>Crisp romaine leaves tossed with honey mustard dressing and topped with crispy pecan breaded chicken, tomato, cucumber, hard-boiled egg and red onion.</i>	
Mediterranean Chicken:	\$10
<i>Grilled marinated chicken breast on a bed of mixed greens with grilled vegetables, black olives, feta, tomato, cucumber and lemon Dijon dressing.</i>	

SANDWICHES

Served with your choice of frites, salad or half and half	
Grilled Salmon Club:	\$11
<i>Grilled Atlantic salmon fillet with lettuce, tomato, red onion, swiss cheese and bacon on ten-grain bread with dill capers mayonnaise.</i>	
Tuscan Chicken:	\$11
<i>Grilled marinated chicken breast with grilled eggplant, roasted peppers, provolone cheese, lettuce and tomato on focaccia bread with garlic lemon aioli.</i>	
Queen West's Angus Cheese Steak:	\$12
<i>Grilled black angus steak, peppers, onions and Portobello mushrooms with cheddar and swiss cheese on a hoagie bun.</i>	
Cajun Chicken Club:	\$11
<i>Grilled Cajun chicken breast with bacon, lettuce, tomato, red onion and Monterey Jack cheese on a Kaiser with Cajun aioli.</i>	
Grilled Vegetable and Feta:	\$10
<i>Grilled eggplant, zucchini and red pepper topped with fresh spinach and crumbled feta cheese on focaccia with garlic lemon aioli.</i>	

WRAPS

Served with your choice of frites, salad or half and half	
Asiago Steak Ranch Wrap:	\$12
<i>Grilled black angus steak strips with red onion, tomato, crisp romaine, asiago cheese and ranch dressing in a soft flour tortilla.</i>	
Milano Vegetable Wrap:	\$10
<i>Mixed grilled vegetables with basil pesto and provolone cheese in a soft flour tortilla.</i>	
Chicken Portobello Wrap:	\$12
<i>Grilled chicken, Portobello mushrooms, spinach, roasted peppers, basil pesto and provolone cheese in a soft flour tortilla.</i>	
Rosemary Chicken Wrap:	\$11
<i>Grilled rosemary chicken, bacon, lettuce, tomato, red onion and mixed cheese in a soft flour tortilla.</i>	
Cajun Chicken Wrap:	\$11
<i>Grilled Cajun chicken breast with lettuce, tomato, red onion and tzatziki in a soft pita.</i>	
Chicken Cordon Bleu Wrap:	\$11
<i>Breaded chicken tenders, sliced ham, swiss cheese, lettuce, tomato, red onion and Dijon mustard mayonnaise in a soft tortilla.</i>	

Please ask your server about our daily lunch specials

BURGERS

Big City Burger: \$9

Your choice of premium fresh beef, veggie or super soy patty with traditional garnish, served with frites, salad or half and half.

*Substitute marinated chicken breast \$3
Extra toppings \$1 each*

Deluxe Burgers: \$10

Same as above, choose from one of the following styles.

Canadian *Peameal bacon and cheddar cheese*

Paris *Cracked black pepper and camembert*

New York *Black peppercorn sauce*

California *Mozzarella, Cheddar, Monterey Jack and BBQ sauce*

Toronto *Medium Cheddar*

Orleans *Louisiana hot sauce, Monterey Jack & mango chutney*

Bombay *Curried onions and red pepper chutney*

London *Fried onions and bacon*

Swiss *Swiss cheese and sautéed Portobello mushrooms*

Italian *Wilted spinach, asiago cheese and basil pesto mayonnaise*

Danish *Blue cheese and caramelized onions*

Ontario *Cheddar, Swiss and Monterey Jack*

PIZZA

Italiano: \$13

Prosciutto, roasted garlic, black olives, artichoke hearts, sundried tomatoes, mozzarella and provolone cheese.

Paris: \$13

Epicure's home smoked chicken, spinach, bacon, roasted peppers, Portobello mushrooms, mozzarella and brie cheese.

Pesto Chicken: \$13

In house made basil pesto, grilled chicken, roasted peppers, whole roasted garlic, Portobello mushrooms and mozzarella cheese.

California Pepperoni: \$13

Pepperoni, mushrooms, red onions, banana peppers, BBQ sauce and mozzarella cheese.

Margherita: \$14

Tomato concassé, bocconcini, fresh basil, roasted garlic, truffle oil and mozzarella cheese.

PASTA

Three Cheese Penne: \$11

Penne with mushrooms, spinach and sundried tomatoes tossed in a three cheese cream sauce.

Smoked Chicken Linguine: \$11

Epicure's home smoked chicken, peppers, mushrooms, garlic and extra virgin olive oil in a smoked chicken sauce.

Spicy Sausage and Chicken Madrid: \$12

Spicy sausage, grilled chicken, roasted peppers, sugar snow peas, grilled corn and scallions in a spicy tomato rioja cream sauce tossed with tri-colored fusilli and topped with parmesan.

Tri-colored Cheese Tortellini: \$11

Tossed with spinach, sundried tomatoes and mushrooms in a tomato cream sauce.

Shrimp Carbonara: \$11

Black tiger shrimp sautéed with smoked bacon, field mushrooms, tomatoes and green onions in a parmesan cream sauce with linguine.

Pumpkin Ravioli: \$11

Seasoned with ginger and nutmeg and tossed in a parmesan cream sauce with grilled corn, spinach and mushrooms and topped with parmesan cheese.

ENTREES

Pecan Chicken: \$18

Baked chicken breast in a pecan crust with an apple calvados au jus, almond potato croquettes, apple chips and vegetables.

Canadian Black Angus Steak: \$19

Grilled 10 oz handcut striploin served with a cognac peppercorn cream sauce, basmati rice or frites and vegetables.

Salmon Provençale: \$18

Herbed grilled salmon in a saffron tomato broth with truffle mashed potatoes, asparagus and roasted plum tomatoes.

Saffron Bouillabaisse: \$18

Black tiger shrimp, mussels, calamari, clams, red snapper, vegetables and new baby potatoes in a saffron tomato broth, served with grilled garlic bread.

Veal Bocconcini: \$19

Rolled medallions of veal stuffed with bocconcini cheese, prosciutto and fresh sage in a sweet marsala wine cream sauce, served with almond potato croquettes and vegetables.

Grilled Calves Liver: \$16

Grilled calves liver served with balsamic reduction, fried onions, basmati rice or frites and vegetables.