

# THE OWLS NEST

## BREAKFAST (7 AM - 11 AM)

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CHOICE OF TOAST: WHITE, WHOLE WHEAT, MARBLE RYE, OR SOURDOUGH

UPGRADES : 2 STRIPS OF BACON \$ 4. SAUSAGE PATTY \$ 5, FRUIT SALAD \$ 4

### Hole in One Breakfast — 13

2 eggs done to your liking, crispy thick bacon or sausage, hash browns, and toast.

### Breakfast wrap — 16

Soft flour tortilla wrapped around scrambled eggs, peppers, onions, bacon, and shredded cheese. Comes with salsa, sour cream, and hash browns.

### French Toast — 14

3 pieces of perfectly grilled french toast dusted with icing sugar. Includes hash browns and choice of bacon, or sausage.

### Pancakes — 13

Light and fluffy stack of 4 pancakes with bacon or sausage.

## OMELETS (7 AM - 11 AM)

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OMELETS COME WITH CHOICE OF TOAST AND HASH BROWNS

### Ham and Cheese — 14

3 egg omelet with diced ham and shredded cheese.

### Denver Omelet — 15

3 egg omelet filled with diced ham, green peppers, diced onion, and shredded cheese.

### Mexican Omelet — 16

3 egg Omelet with salsa, peppers, onions, diced chicken, jalapenos, and shredded cheese.

## BENNY'S (7 AM - 11 AM)

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COMES WITH HASH BROWNS

### Traditional — 15

2 poached eggs done to your liking on thick cut ham, toasted english muffins, and topped with house made hollandaise sauce.

### Pulled Pork — 16

Two poached eggs done to your liking on top of BBQ pulled pork, toasted english muffins, and drizzled with house made hollandaise.

## SALADS

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ADD GRILLED CHICKEN BREAST \$5

### The Blue Owl — 14

Arugula, spinach and field greens, topped with red onion, cucumber, shredded carrots, and diced tomatoes. (GF)

+ Choice of Dressings: Ranch, Thousand Island, Balsamic, Blue cheese, and Italian

### Caesar — 16

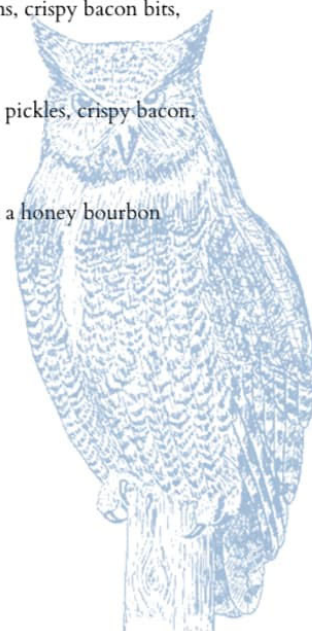
Crisp romaine tossed in a creamy table side style dressing with seasoned croutons, crispy bacon bits, and a Parmesan crisp.

### Bacon Cheeseburger Salad — 17

Crisp shredded iceberg lettuce topped with seasoned ground beef, white onion, pickles, crispy bacon, shredded cheddar, and drizzled with our house made "secret sauce" dressing.

### Grilled Peach and Goat Cheese Salad — 19

Grilled peaches, crumbled goat cheese, toasted cashews, red onion and tossed in a honey bourbon vinaigrette. (GF)



## HAND-HELDS

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COMES WITH CHOICE OF FRIES OR HOUSE SALAD.

UPGRADE: CAESAR SALAD \$3, ONION RINGS \$4

### Ruben — 16

Marble Rye bread and Montreal smoked meat piled up on sauerkraut, topped with Swiss cheese, and Thousand Island dressing.

### Brie and Blackberry Baguette — 17

Toasted baguette with garlic aioli, seasoned grilled chicken, arugula, creamy brie, and blackberry compote.

### Beef Dip — 18

Shaved beef sautéed with onions and mushrooms piled on a toasted baguette with horseradish aioli, and served with red wine Au jus.

### BBQ Pulled Pork — 18

Braised pork smothered in house made mesquite BBQ sauce piled on a toasted bun with fresh coleslaw.

### Cajun Caesar Wrap — 17

Blackened Cajun chicken, crisp romaine, bacon, and creamy caesar dressing wrapped in a warm flour tortilla.

### PB & J Burger — 18

Creamy peanut butter and grape jelly with a house made patty, Gruyere, candied bacon, tomato, and red onion on a toasted bun.

### Loaded Burger — 18

House made patty on a toasted bun with lettuce, tomato, red onion, pickles, bacon, and cheddar.

### Louisiana Crispy burger — 19

Crispy chicken cutlet smothered in a Louisiana style hot sauce on a toasted bun with ranch mayo, lettuce, tomato, and cheddar.

### Pulled Pork Burger — 18

House made patty crowned by a thick cut onion ring and stuffed with BBQ pulled pork, on a toasted bun with lettuce, tomato, and cheddar.

### Veggie Burger — 18

Plant based patty on a toasted bun with lettuce, tomato, red onion, pickles, and Gruyere.

## ENTRÉES

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### Pan Fried Pickerel — 23

Lightly breaded and pan fried pickerel fillet served with mushroom and wild rice pilaf, sautéed asparagus in a white wine butter sauce.

### Fish and Chips — 20

Two pieces of cod in a house made beer batter, served with crisp fries, coleslaw, and house made tartar sauce.

### Spinach and Feta Stuffed Chicken — 24

Spinach and feta stuffed into a pan seared chicken breast, covered with a white wine cream sauce. Served with sautéed baby red potatoes and seasonal veg. (GF)

### 8 oz Ribeye — 30

8 oz Ribeye steak served with Cabernet mashed potatoes, seasonal veg, and cowboy butter. (GF)

### Bison Meatloaf — 25

House made Bison meatloaf served on Cabernet mashed potatoes, in a red wine mushroom pan gravy, topped with an onion ring crown.

## JUNIOR MENU

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CHOICE OF SIDE: FRIES OR HOUSE SALAD. CAESAR SALAD \$3

### Chicken fingers — 13

3 crispy golden chicken fingers with sweet and sour

### Cheese burger — 10

House made patty with cheese on a toasted bun

### Grilled Cheese — 9

Thick cut Texas bread and gooey cheddar cheese

## APPY MENU

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### **Fries — 6**

Crispy and golden.

### **Garlic Parm Fries — 8**

Crispy golden fries tossed in garlic seasoning and dusted with Parmesan cheese.

### **Greek Boneless Dry Ribs — 10**

half a pound of garlic boneless dry ribs tossed in a tasty Greek seasoning.

### **Onion Rings — 8**

thick cut and breaded onion rings fried to a golden brown.

### **Wings — 15**

10 crispy wings tossed in any of our many wing flavours.

+ Flavors: Hot, Buffalo, Taijin Lime, Lemon Pepper, BBQ, Montreal Chicken, Huli Huli (Pineapple/Ginger)

### **Cauliflower Bites — 14**

golden and crisp cauliflower pieces tossed in any of our wing flavors.

### **Bucket of Candy Bacon — 15**

6 strips of our house made candied bacon and maple syrup for dipping. (GF)

## SHAREABLE'S

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### **Baked Brie and Red Pepper Jelly — 18**

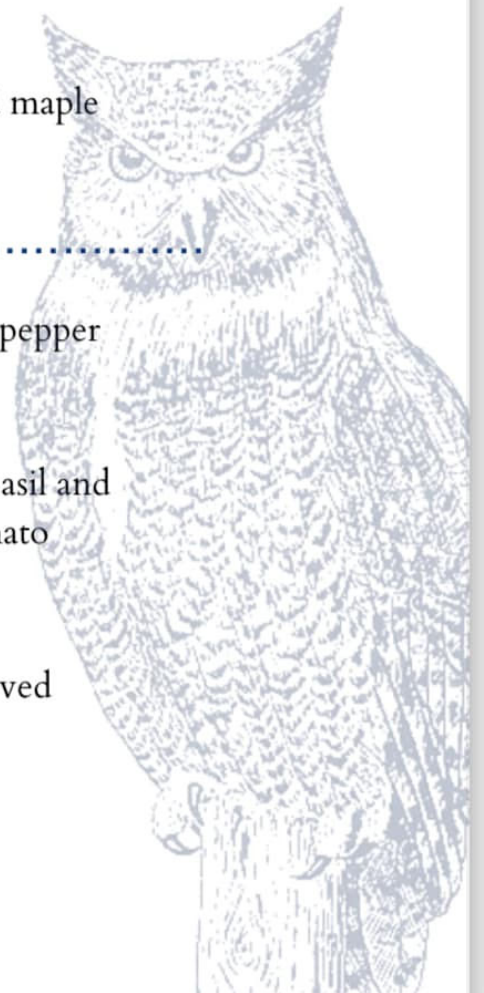
Creamy Brie baked and enhanced with a red pepper jelly and toasted baguette.

### **Flat Breads — 21**

Caprese: House made tomato sauce, mozza, basil and balsamic drizzle  
Pepperoni: House made tomato sauce, mozza and pepperoni.

### **Charcuterie — 30**

Chef selected European meats and cheeses served with olives and toasted baguette





## DESSERTS

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### **Black Velvet Tuxedo cake — 12**

Irresistibly delicious, this triple-layer cakes boast rich chocolate brownies layered with creamy white chocolate filling, then topped with moist chocolate cake, all resting on a chocolate cookie crust. They're finished with a velvety fudge icing and white chocolate curls on the side.

### **Wild Berry Torte — 12**

This Frutti di Bosco Torte cake features a shortcrust pastry with a layer of sponge cake, filled with custard and cream, covered with wild berries and garnished with apricot jelly.

### **Strawberry Champagne Cheesecake (GF) — 14**

Strawberry swirled vanilla cheesecake with a champagne mousse on top of a chocolate cookie graham base. Finished with a strawberry swirl and dark chocolate shavings.

### **Kids Ice Cream — 4**

Three scoops of ice cream  
+ ask your server for the flavor