



# EVENTS MENU



# SALADS



**ADD** Chicken to create an entrée size salad:  
5.31

**CLASSIC CAESAR SALAD** 11.50

**COBB SALAD** 15.04  
Chopped romaine tossed in house made vinaigrette topped with bacon, apple, cherry tomato, mandarin oranges, bean salad, cranberries, blue cheese, hard-boiled egg and fried wontons.

**LEAN AND GREEN GF** 10.84

Mixed green salad, cherry tomato, roasted red pepper, toasted pumpkin seeds, shredded carrot and red onion with herb-shallot vinaigrette.

**GREEK SALAD GF** 12.39

Chopped romaine lettuce with tomato, peppers, red onion, black olives, cucumber and Feta cheese.

**HOUSE MADE DAILY SOUP**

Ask your server 5.97

**VEGGIE PLATE GF** 13.27

All the freshest favourites with ranch dip.

**SMOKED CHICKEN TORTILLA ROLLS** 12.17

A sundried tomato flour tortilla stuffed with house smoked chicken, mixed cheese, tomato and green onion. Brushed with garlic butter and served with chipotle sour cream.

**CHICKEN FINGERS & FRIES** 14.82

Chicken tenders served with plum sauce for dipping.

**BUFFALO CHICKEN FINGERS & FRIES** 14.82

Tossed in your choice of house made sauces. Served with a side of ranch.

**BONELESS CHICKEN BITES** 14.82

All white meat boneless chicken pieces tossed in house made sauces. Served with veggie sticks & blue cheese.

**CALAMARI** 13.72

Lightly dusted with seasoned flour and deep fried. Served with cucumber slaw, honey garlic & sweet with heat sauce.

**SPINACH & ARTICHOKE DIP** 11.28

We heat our famous asiago artichoke spread, sautéed spinach and top it with mixed cheese. Served with fried pita chips.

**AWARD WINNING CHICKEN WINGS 1 LB.** 14.60

Tossed in house made sauce, and served with veggie sticks & blue cheese.

Your choice of: Honey Garlic, Mild, Medium, Hot, Carolina Mustard, Sweet Honey Jerk, Sweet with Heat, Dry Cajun

**WING FLAVOUR OF THE DAY**

We've challenged our kitchen to create new flavours. Ask your server for details!

**SAVOUR THEM BEST WITH A ROLLING ROCK!**

This balanced and light-to-medium bodied lager with a unique malt character and subtle bite is the perfect companion to a wide range of wings. The slight sweetness balances the bold BBQ flavours while cutting through the heat of spicier flavoured wings.



# KIDS' MENU

12 AND UNDER

**INCLUDES UNLIMITED SOFT DRINKS.**

**SUB MILK, CHOCOLATE MILK OR JUICE, ADD: \$1.11**

**CHICKEN FINGERS** 8.41

Breaded chicken tenders served with fries and plum dipping sauce.

**HAMBURGER** 8.41

4 oz. beef burger grilled and served with fries.

# STARTERS

**ARTICHOKE BREAD** 11.06

Rich and creamy asiago artichoke spread topped with mixed cheese. Baked to perfection on a pretzel bun. Sure to be a fan favourite.

**PULL APART FOCACCIA BREAD** 11.73

Stuffed with garlic butter, baked with mixed cheese.

**ANTIPASTO PLATTER** 17.70

Grilled zucchini, peppers, hot genoa salami, marinated mushrooms, cherry tomato, black olives, bocconcini cheese, marinated artichokes, dried fruit and herb schiacciata.

**CHIPAPOLOOZA** 15.93

A great item to share. We take our house made potato chips topped with our signature smoked chicken, melted mixed cheese, bacon bits, diced tomato, green onion, jalapeños and drizzled with Prospects BBQ sauce and ranch dressing.

**POUTINE** 6.86

**ADD** Pulled pork: 3.98

**HOME CUT FRIES** 4.20

**HOUSE MADE GRAVY** 1.99

**LATTICE FRIES** 5.75

Served with homemade dill dip.

**LATTICE FRY POUTINE** 7.74

**ADD** Pulled pork: 3.98

**ADD** Extra side sauces: 66¢

## AN INTERESTING PROSPECTIVE:

First brewed at the Latrobe Brewery in Latrobe, Pennsylvania in 1939. The number '33' is printed prominently on all bottles of Rolling Rock. Many have speculated on the significance, including one widely-held belief - that it marks the repeal of prohibition in 1933. James L. Tito, former CEO of Latrobe Brewing, opined that the "33" signifies the 33 words in the beer's original pledge of quality, which is still printed on every bottle:

"Rolling Rock - From the glass lined tanks of Old Latrobe, we tender this premium beer for your enjoyment as a tribute to your good taste. It comes from the mountain springs to you."

# PROSPECTS SMOKEHOUSE

Prospects Bar & Grill is proud to offer you some classic smokehouse flavours. We start by massaging an original sweet 'n' savoury rub into the meat, and then slowly smoke for hours using hickory wood chips, which locks in flavour. The aroma of real BBQ will bring you back for more. Ask your server for details about our variety of smoked meat options.

ALL SANDWICHES SERVED WITH HOME CUT FRIES OR LEAN AND GREEN SALAD.

SUBSTITUTE CAESAR SALAD, LATTICE FRIES OR SOUP. 3.10

## BARBECUE SMOKED PORK SANDWICH 15.71

House smoked pork shoulder piled high and topped with coleslaw. Served with our two house made sauces: Prospects BBQ sauce & Carolina style mustard sauce.

## SMOKED BEEF BRISKET PLATTER 21.24

Brisket done southern style. Our brisket is covered in our secret rub then smoked for 12 hours to make it tender and give it that perfect char, then hand carved to order. Served with seasonal vegetables, potato of the day, garlic cheddar biscuit, a side of our house made zippy southern BBQ sauce and coleslaw.

## SMOKEHOUSE SAMPLE PLATTER 35.40

A little taste of what we do best. Half rack house smoked BBQ ribs, house smoked pulled pork, and house smoked beef brisket. Served with seasonal vegetables, potato of the day, garlic cheddar biscuit and coleslaw.

## CANADIAN BLT 14.16

We like to smoke meat! Our house smoked peameal served with mayo, cheddar cheese, lettuce, tomato, onion and pickle.

## SMOKED BABY BACK RIBS

Full rack of house smoked BBQ ribs caramelized with Prospects BBQ sauce. Served with seasonal vegetables, potato of the day, garlic cheddar biscuit and coleslaw.

FULL RACK 29.20    HALF RACK 22.12

## PULLED PORK & PEAMEAL MAC & CHEESE 17.48

A classic with a Prospects twist. Macaroni combined with our house made rich cheese sauce, then tossed with our famous pulled pork and smoked peameal. Served with artichoke bread.

## CORNED BEEF ON RYE 12.39

Pickled for 14 days, our house made corned beef thinly sliced on marble rye with a side of horseradish grainy mustard.

# BURGERS

Since opening in November 2006, Prospects Bar & Grill has served over 29,000 burgers. Our burgers are made with lean ground beef to ensure juiciness and flavour, seasoned with spices & Worcestershire and grilled over an open flame. We have many different options to satisfy burger enthusiasts. Ask your server for their favourite recommendation.

ALL BURGERS ARE MADE IN HOUSE AND SERVED ON AN ACE BUN WITH LETTUCE, TOMATO, ONION AND PICKLE WITH YOUR CHOICE OF HOME CUT FRIES OR LEAN AND GREEN SALAD.

SUBSTITUTE CAESAR SALAD, LATTICE FRIES OR SOUP 3.10

## 1. CHOOSE YOUR PATTY

BEEF BURGER 12.61  
CHICKEN BREAST 13.27  
VEGGIE BURGER 13.50

ADD BEEF PATTY 4.64  
ADD CHICKEN BREAST 5.31  
ADD VEGGIE PATTY 3.76

## 2. CHOOSE YOUR TOPPINGS 75¢ ea.

**CHEESE**  
Jalapeno Havarti  
Cheddar  
Swiss  
Feta

**MEAT**  
Bacon Jam  
Peameal  
Bacon  
Pulled Pork  
Beef Brisket

**HOT TOPPINGS**  
Sauteed Peppers  
Sauteed Mushrooms  
Sauteed Onions  
Artichoke Spread  
Fried Pickles  
Onion Tangles

**COLD TOPPINGS**  
Pineapple Salsa  
Coleslaw  
Guacamole  
Hot Pepper Relish

## 3. CHOOSE YOUR SAUCE 50¢ ea.

BBQ, Zippy, Carolina Mustard, Blue Cheese, Ranch, Peppercorn Ranch, Prospects Secret Sauce

## BURGER OF THE DAY Market Price

If we can think of it, we will try it.  
Ask your server for today's burger.

## BUDWEISER & BURGERS

### THE ORIGINAL POWER COUPLE

Budweiser's biscuit-sweetness and crisp finish make it an extremely versatile pairing partner with the multiple flavours of our famous burger.



# FAVOURITES

## GRILLED CHICKEN BREAST CLUB 15.04

A chicken breast brushed with Prospects BBQ sauce and house smoked peameal. Served with mayo, jalapeño Havarti cheese, lettuce, tomato, onion and pickle.

### PAIRS PERFECTLY WITH A SHOCK TOP!

Shock Top's refreshingly tangy, citrus flavour with a subtle spice backbone accentuates the flavours of this dish.



## OPEN FACED STEAK SANDWICH 19.91

AAA striploin steak brushed with Prospects BBQ sauce and topped with sautéed onions, mushrooms, peppers and Swiss cheese on garlic buttered herb schiacciata.

## FALAFEL WRAP 12.39

Baked falafel with mixed greens, julienned carrots, red onion, cucumbers, and roasted red pepper tossed in Greek dressing. Served in a Tzatziki lined sundried tomato tortilla wrap.

# ENTREÉS

## 12 OZ. STRIPLOIN STEAK GF 30.97

AAA beef aged 6 weeks and grilled to perfection. Served with seasonal vegetables, potato of the day and peppercorn merlot reduction.

## HONEY DIJON GRILLED SALMON GF 22.12

Grilled Salmon brushed with our chef's very own honey Dijon glaze and topped with refreshing pineapple salsa. Served with seasonal vegetables and rice pilaf.

## CAJUN CATFISH 16.81

Served over rice pilaf with seasonal vegetables and topped with tomato salsa.

## SAUSAGE & PEPPER PENNE 17.48

Spinach, peppers, zucchini, mushrooms and hot Italian sausage tossed in house made tomato sauce with a garlic cheddar biscuit.

### AN INTERESTING PROSPECTIVE:

Alexander Keith's India Pale Ale traces its heritage back to 1820 when Alexander Keith purchased the Argyle Street brewery from Charles Boggs. The brewery was later moved to Lower Water Street in Halifax, NS.

By 1863, the brewery was producing over 100,000 litres of ale per year, equivalent to roughly 547 pints of beer a day.

*A. Keith*



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# PROSPECTS BAR & GRILL CATERING

Planning a continental breakfast for a small meeting of 10 or a 5 course meal for 500? Prospects Bar & Grill's culinary team can produce a menu to suit your needs. Birthday parties, cocktail receptions, wine tastings and sit down meals can be designed with our culinary team.

Previous satisfied clients include UOIT, Regent Theatre, Ontario Regiment, Oshawa Hospital Foundation and the City of Oshawa.

**COME SEE WHAT YOU'VE BEEN MISSING!**

**CONTACT: Phil Nott**

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**905.448.1559**

**EXECUTIVE CHEF: Kim Ramsay**

**RESTAURANT MANAGER: Phil Nott**

## GIFT CERTIFICATES AVAILABLE!

**ASK YOUR SERVER FOR DETAILS.**

**CONSULT YOUR SERVER FOR SPECIAL DIETARY NEEDS OR ALLERGIES.**



Tribute Communities Centre



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