



EVENTS MENU



SALADS

ADD Chicken to create an entrée size salad: 5.09

CLASSIC CAESAR SALAD 11.06

COBB SALAD GF 14.60
Chopped romaine tossed with honey mustard vinaigrette, bacon, apple, cherry tomato, Mandarin oranges, house made bean salad, cranberries, feta cheeses and hard boiled egg.

LEAN AND GREEN GF 10.58
Mixed green salad, cherry tomato, roasted red pepper, toasted pumpkin seeds and red onion with herb-shallot vinaigrette.

BOCCONCINI SALAD GF 9.29
Bocconcini cheese layered between sliced tomato and drizzled with Balsamic and pesto.

HOUSE MADE DAILY SOUP
Ask your server 5.97

VEGGIE PLATE GF 13.05
All the freshest favourites with ranch dip.

SMOKED CHICKEN TORTILLA ROLLS 11.95
A sundried tomato flour tortilla stuffed with house smoked chicken, Cheddar and Monterey Jack cheese, tomato and green onion. Brushed with garlic butter and served with chipotle sour cream.

CHICKEN FINGERS & FRIES 14.16
Chicken Tenders served with plum sauce for dipping.

BUFFALO CHICKEN FINGERS & FRIES 14.60
Tossed in your choice of house made sauces. Served with a side of ranch.

BONELESS CHICKEN BITES 14.38
All white meat boneless chicken pieces tossed in house made sauces. Served with veggie sticks & blue cheese.

ARTICHOKE BREAD 10.62
Rich and creamy asiago artichoke spread topped with Monterey Jack & Cheddar cheese. Baked to perfection on a pretzel bun. Sure to be a fan favourite.

AWARD WINNING CHICKEN WINGS 1 LB. 14.16

Tossed in house made sauce, and served with blue cheese & veggie sticks.
Your choice of: Honey Garlic, Mild, Medium, Hot, Carolina Mustard, 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 8.19
Breaded chicken tenders served with fries and plum dipping sauce.

HAMBURGER 8.19
4 oz. beef burger grilled and served with fries.

STARTERS

SPINACH & ARTICHOKE DIP 11.06
Our famous asiago artichoke spread with sautéed spinach top with mixed cheese. Served hot with fried pita chips.

ANTIPASTO PLATTER 16.81
Grilled zucchini, peppers, served with hot csabai, marinated mushrooms, cherry tomato, black olives, bocconcini cheese & fried pita.

CHIPAPOLOOZA 15.49
A great item to share. We take our house made potato chips topped with our signature smoked chicken, melted Cheddar & Monterey Jack 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: 89¢

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."

BURGERS

Since opening in November 2006, Prospects Bar & Grill has served over 25,000 burgers. Our burgers are made with medium 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 WITH ALL THE FIXINS, WITH YOUR CHOICE OF HOME CUT FRIES OR LEAN AND GREEN SALAD.

SUBSTITUTE CAESAR OR LATTICE FRIES. 3.10

GENERALS BURGERS 13.05

For the purists, plain & simple.

CHEESEBURGER 14.16

Melted Cheddar.

TEX-MEX BURGER 15.04

Our famous beef burger with house made jalapeño relish, Cajun mayo and topped with jalapeño Havarti cheese.

AHL BURGER 15.27

An American pastime. Melted Cheddar and crispy strip bacon.

CHL BURGER 15.49

A Canadian classic. Melted Cheddar and grilled house smoke peameal.

TRIPLE THREAT BURGER 16.81

For all true burger lovers! Melted Cheddar, grilled house smoked peameal and crispy strip bacon.

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.



QUADRUPLE THREAT BURGER 18.14

A one of a kind to say the least! Melted Cheddar, grilled house smoke peameal, crispy bacon and pulled pork.

DOUBLE DECKER TRIPLE CHEESE BURGER 19.47

It's so thick we hold it together with a steak knife. Two house made patties layered between Cheddar, Swiss and jalapeño Havarti cheese.

BURGER OF THE DAY

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




**BUD &
BURGERS**

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 OR LATTICE FRIES. 3.10

BARBECUE SMOKED PORK SANDWICH 15.49

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

SMOKED BEEF BRISKET PLATTER 21.02

Brisket done southern style. Our brisket is covered in our secret rub then smoked for 10 hours to make it tender and give it that perfect char, then hand carved to order. Served with potato of the day, house made bean salad, jalapeño cornbread, seasonal vegetables, 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, coleslaw, house made bean salad and jalapeño cornbread.

CANADIAN BLT 13.94

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

RIB & WING 28.54

Half rack of house smoked BBQ ribs and 1 lb. wings. Served with potato of the day, house made bean salad, jalapeño cornbread, seasonal veggies, carrot & celery sticks with blue cheese dip.

SMOKED BABY BACK RIBS

Full rack of house smoked BBQ ribs caramelized with Prospects BBQ sauce. Served with potato of the day, house made bean salad, jalapeño cornbread, seasonal vegetables and coleslaw.

FULL RACK 28.54 HALF RACK 21.46

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 Asiago bread.

CORNED BEEF ON RYE 11.95

Pickled for 12 days, our house made corned beef thinly sliced on marble rye with a side of horseradish grainy mustard.

FAVOURITES

GRILLED CHICKEN BREAST CLUB 14.60

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.



CHEESE TORTELLINI 16.37

Rainbow stuffed cheese tortellini tossed in an asiago cream sauce and finished with pesto oil.

OPEN FACED STEAK SANDWICH 19.25

AAA striploin steak brushed with house made BBQ sauce and topped with sautéed onions, mushrooms, red peppers and Swiss cheese on garlic buttered flatbread.

FALAFEL WRAP 12.17

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

ENTREÉS

ALL PROSPECTS ENTREÉS SERVED WITH DAILY VEGETABLES.

12 OZ. STRIPLOIN STEAK GF 30.75

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

HONEY DIJON GRILLED SALMON GF 21.68

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

CAJUN CATFISH 16.59

Baked Cajun spiced catfish served with seasonal vegetables and rice pilaf.

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, The Regent Theatre, 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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