



Tribute
communities
Centre

STARTERS & SHAREABLES

KETTLE CHIPS V

Served with housemade onion dip. 12.00

CALAMARI

Tossed with banana peppers, lightly floured and fried until golden. Served with lemon and chipotle aioli. 16.50

SPINACH & ARTICHOKE DIP V

Topped with roasted red peppers and goat cheese. Served with fried pita and nacho chips. 17.00

NACHOS V GF

Smothered in cheese and baked. Topped with lettuce, tomato, green onion and jalapeños. Served with salsa, sour cream and guacamole. 20.00

+ADD Beef Chili 6.00

VEGETABLE GYOZA V

Fried and served with a chili ginger soya sauce. 15.50

CHEF'S SOUP

Ask your server. 7.50



AWARD WINNING CHICKEN WINGS & BONELESS BITES

Tossed in your favourite housemade sauce. Served with ranch, veggie sticks and your choice of side of fries, Chef Salad, kettle chips or lattice Fries.

1lb Wings 21.00 | 1lb Bites 23.00

Mild | Medium | Hot | Honey Garlic
Dry Cajun | Sweet Honey Jerk
Carolina Mustard | Zippy

- Extra Sauce 1.50 -

SALADS

CAESAR SALAD

Romaine lettuce, crisp bacon bits and crunchy croutons tossed in our creamy garlic Caesar dressing. 16.00

CHEF SALAD V GF

Mixed greens, cucumber, cherry tomato, toasted pumpkin seeds, red onion, and carrot. Served with your choice of side dressing from herb shallot vinaigrette, balsamic vinaigrette, ranch, poppyseed or Italian. 16.00

GREEK SALAD V GF

Iceberg lettuce, cucumber, tomato, red onion, Kalamata olives and feta. Served with feta vinaigrette. 17.50

+ADD 6oz Chicken 6.50

+ADD 6oz Salmon 10.00

+ADD 6oz Steak 10.00

FRIES & POUTINE

POUTINE

Fries or lattice fries with fresh cheese curds and poutine gravy. 13.00

FRIES / LATTICE FRIES 10.50

ONION RINGS 12.50

POUTINE GRAVY 2.50



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HANDHELDS & BURGERS

Comes with choice of fries, Chef Salad, veggie sticks, kettle chips or lattice fries. Upgrade to side Caesar salad, onion rings, poutine or soup. 4.50

Our 7oz burgers contain no fillers. All sandwiches and burgers are served on a garlic toasted bun or gluten free bun. **GF**

THE PROSPECTS BURGER

Beef patty topped with Cheddar cheese, bacon, fried onions, sautéed mushrooms, and Prospects' Secret Sauce. 20.00

BEEF BURGER 18.00

Beef patty served with all the fixings.
+ADD Bacon 2.00
+ADD Cheddar cheese 2.00
+ADD Jalapeño Havarti 2.00

THE HAWAIIAN BURGER

Beef patty topped with lettuce, grilled pineapple, banana peppers, BBQ sauce and mayo. 20.00

SPICY BURGER

Beef patty with medium wing sauce, caramelized onion, bacon, jalapeño Havarti, lettuce and garlic aioli. 20.00

VEGGIE BURGER **V** **GF**

Topped with lettuce, tomato, onion, pickle and garlic aioli. 20.00

CHICKEN CAPRESE SANDWICH

Grilled chicken, mix greens, tomato, Bocconcini, balsamic glaze and pesto. 21.00

SMOKED TURKEY CLUB

Brined for 24 hours then smoked to give the turkey a sweet, delicate smokey flavour. Served with mayo, pesto, bacon, lettuce and tomato. 21.00

SPICY CHICKEN SANDWICH

Fried chicken thighs tossed in medium wing sauce. Topped with shredded lettuce and dill sauce. 20.00

CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, Parmesan cheese, bacon and Caesar dressing. Hand wrapped in a flour tortilla. 17.50

THAI CHICKEN WRAP

Breaded chicken tossed in sweet chili Thai sauce. Wrapped in a flour tortilla with carrot, cucumber, lettuce, cilantro mayo and crunchy noodles. 17.50

FRENCH ONION BEEF DIP

Topped with caramelized onions, and Gruyère cheese. Served with au jus. 22.00

CORNED BEEF

Stuffed between toasted marble rye with a side of horseradish grainy mustard. 17.00



THE MAIN EVENT

LEMON THYME CHICKEN

Roasted chicken breast served on top of garlic mashed potatoes, and seasonal vegetables.
22.00

HONEY DIJON GLAZED BAKED SALMON

Served with pineapple salsa, quinoa and seasonal vegetables.
28.00

STRIPLOIN STEAK

An 8oz, AAA Striploin, grilled to your desire. Served with garlic mashed potatoes, seasonal vegetables and topped with a mushroom peppercorn demi-glace. 35.00

BUTTERNUT RAVIOLI

Sage and brown butter sauce.
Topped with goat cheese.
20.00

FISH AND CHIPS

Beer battered haddock.
Served with fries, slaw and tartar.
1 piece 18.50 | 2 piece 24.50

CHICKEN FINGERS AND FRIES

Served with plum sauce.
18.50

BABY BACK RIBS

Full rack of house smoked BBQ ribs served with garlic mashed potato and seasonal vegetables.
32.00



BEER

DRAUGHT

DOMESTIC



SM 350mL	MED 590mL	LRG 760mL
7.08	9.73	13.27

SPECIALTY / PREMIUM



SM 350mL	MED 590mL	LRG 760mL
7.52	10.18	13.72

IMPORT



SM 350mL	MED 590mL	LRG 760mL
9.07	11.28	14.16

Ask your server for additional selection.

CANS 473mL

DOMESTIC 9.73

Budweiser
Bud Light

SPECIALTY / PREMIUM 10.62

Michelob ULTRA
Alexander Keith's
Rolling Rock
Generals Light by Brock Street
Generals Red by Brock Street

IMPORT 11.50

Stella Artois
Corona

DRINKS

FOUNTAIN 4.40



DASANI® WATER 591mL 3.75

SPARKLING WATER 3.75

NON-ALCOHOLIC BEER 6.19

TEA | COFFEE 3.10

LIQUOR 102

STANDARD BAR RAIL 7.52

Iceberg Vodka
Beefeater Gin
Bacardi White Rum
Bacardi Spiced Rum
J.P. Wiser's Canadian Whiskey
Dewers Scotch
Cazadores Bianco Tequila

PREMIUM BAR RAIL 8.85

Grey Goose Vodka
Bombay Sapphire Gin
Jack Daniel's Tennessee Whiskey
Crown Royal Whiskey
Patron Tequila

PREMIUM SCOTCH 11.50

Aberfeldy 12 Year Old
Bruichladdich's The Classic Laddie

COOLERS

CIDER | COOLERS 473mL 9.73

Okanagan Cider
Mike's Hard White
Nutral Soda
Brock Street Pink Lemonade

WINE

WHITE WINE

Riesling Pinot Grigio
House Wine Co. (VQA)

Pinot Grigio
Henry of Pelham Family Estate Winery (VQA)

Riesling
Henry of Pelham Family Estate Winery (VQA)

Sauvignon Blanc
Henry of Pelham Family Estate Winery (VQA)

RED WINE

Cabernet Shiraz
House Wine Co. (VQA)

La Linda Malbec
Luigi Bosca Wines (Argentina)

Merlot
Josh Cellars (California)

Cabernet Sauvignon
J. Lohr Estates (USA)

<u>6 oz</u>	<u>9 oz</u>	<u>Bottle</u>
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9.07 12.39 35.40

9.51 12.83 38.50

9.51 12.83 38.50

10.62 13.72 41.81

<u>6 oz</u>	<u>9 oz</u>	<u>Bottle</u>
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9.07 12.39 35.40

9.51 12.83 38.50

15.04 19.03 58.85

15.49 19.69 60.62

THE FINALE

Your choice from our desserts. 11.00

DEEP FRIED BANANA CHEESECAKE

A warm caramel banana cheesecake centre. Tossed in cinnamon sugar and drizzled with caramel.

CHOCOLATE FUDGE CAKE

Layers of moist chocolate cake with chocolate fudge filling. Served with whip cream and caramel.

LEMON PUCKER UP CAKE

Vanilla cake, lemon cream cheese filling, lemon mousse, lemon glaze and white chocolate curls. Finished with raspberry compote.

VERY BERRY CHEESECAKE GF

Light and creamy vanilla cheesecake. Topped with berries and chocolate sauce.



eat
drink
cheer

OPEN TWO HOURS
PRIOR TO MOST EVENTS

 OVG Hospitality