

LUNCH

SOUPS & SALADS

- CHEF'S SOUP Crafted daily. \$6
- BAKED FRENCH ONION Seasoned croutons, with Gruyère and Parmesan cheeses. \$7.25
- CAESAR SALAD Romaine lettuce, Charcoal Caesar dressing, chopped bacon, garlic croutons, Parmigiano Reggiano cheese. \$7.75
- NAPA SALAD Mixed baby greens, grapes, raisins, red onion, candied pecans, goat cheese, cranberry balsamic vinaigrette. \$8.25
- CHARCOAL GREEN SALAD Mixed baby greens, julienne carrots, red onion, scallions, radish, peppers, grapefruit reduction, pink peppercorn champagne vinaigrette. \$7.75
- MEDITERRANEAN SALAD Artichoke hearts, bell pepper, cucumber, Kalamata olives, feta cheese, creamy Mediterranean dressing. \$7.5
- ONTARIO BEET TASTING Marinated golden beet medallions, ruby red beet Tien, beet & goat cheese sorbet. \$9.5

MAKE ANY SALAD AN ENTRÉE SALAD WITH THE FOLLOWING ADDITIONS:

Add Grilled Seasoned Chicken Breast \$7

Add Grilled Jail Island Salmon \$7.5

Add 6oz NY AAA Striploin Steak \$9

APPETIZERS

- GARLIC BREAD Baked Vienna loaf, three cheese blend. (2 slices) \$5.5 (4 slices) \$7.5
- BRUSCHETTA Garlic and fresh basil marinated tomatoes, baked Vienna loaf, three cheese blend. (2 slices) \$6.5 (4 slices) \$9.5
- HICKORY SMOKED RIB Our signature rib with Charcoal barbeque sauce or sweet brown sugar sauce, apple marmalade. \$6
- TIGER SHRIMP COCKTAIL All natural jumbo shrimp, Charcoal cocktail sauce. \$14
- JAPANESE FLYING SQUID Chile-dusted squid, tomato & grilled onion salad, smoked sweet pepper coulis. \$11
- AHI TUNA TARTARE Sushi grade tuna, avocado purée, crisp wonton, sesame & lime vinaigrette. \$12.5

CHICKEN

- BBQ CHICKEN CRÊPE Chicken breast, scallions, arugula and corn, asiago cream sauce, Caesar or Charcoal green salad. \$15
- COBB SALAD Grilled chicken breast, double smoked bacon, quail eggs, avocado, field tomato, micro greens, red wine shallot vinaigrette. \$15
- THAI WONTON NACHOS Crisp fried wontons, spicy peanut sauce, grilled chicken, fontina cheese, red onion, green pepper, diced tomato, wasabi sour cream. \$13

BEEF AND PORK

- STEAK FRITES New York striploin (10oz.), five herb butter, red wine veal jus, charred red onion & tomato salsa, fresh cut Yukon Gold fries. \$24
- CHARCOAL LUNCH PRIME RIB Slow roasted & spice rubbed, russet potato purée, fresh market vegetables, veal jus. \$16.75
- POUTINE BEEF BOURGUIGNONE Wild mushrooms, cheese curds, prime rib, pearl onions and double smoked bacon jus on fresh cut Yukon Gold fries. \$11.5
- HICKORY SMOKED RIBS Our signature ribs, Charcoal barbeque sauce, apple marmalade, russet potato purée, fresh market vegetables. \$16

CURRY RIB ENDS Braised rib tails, grilled naan bread, long grain rice with lentils, mango chutney. \$14


Ask us about

THE POWER LUNCH

2 Courses • \$17 • Monday to Friday • Crafted for today's lifestyle



SEAFOOD

- OCEAN SEAFOOD CRÊPE Sautéed salmon, whitefish & mussels, red onions, asparagus, leeks, roasted pepper in saffron tomato purée, asiago cream sauce, Caesar or Charcoal green salad. \$17
- POIVRE CRUSTED SCALLOPS Warm wilted arugula salad, shallots, tomato, green peppercorns, sweet corn foam. \$13.5
- SURF & TURF Beef carpaccio, scallop ceviche, black olive caper tapenade, micro green salad, basil oil. \$13.75
- PETIT SALMON PAVÉ Cured, smoked and grilled salmon pavé, sautéed spinach, new potato, summer onions, buttered baby carrots, honey Dijon drizzle. \$16
-  STEAM WHISTLE PEI MUSSELS Toasted garlic, andouille sausage, tomato concassé, Steam Whistle pilsner sauce. \$13
- SASHIMI TUNA NICOISE Green beans, kalamata olives, shitake and oyster mushrooms, new potatoes, lemon truffle beurre blanc. \$23
- SEARED ATLANTIC COD CAKES Sautéed spinach and arugula, double smoked bacon, asiago cheese, caper tomato vinaigrette \$15

PASTA & VEGETARIAN

- FIVE GRAIN CABBAGE BUNDLE Five grain blend with creamy Saint-André brie cheese, tomato shallot purée, enoki mushrooms and wilted arugula. \$17
- SHRIMP SPAGHETTINI Sesame-infused shrimp, whole wheat noodles, julienne scallions, carrots, red onion, roast pepper, shitake mushrooms, bean sprouts, cilantro lime leaf fumé. \$16.5
- BASIL CHICKEN PENNE Grilled chicken breast, sautéed vegetables, Kalamata olives and feta cheese tossed with sweet basil butter. \$16
- KUNG PAO Broccoli, carrots, snow peas, rice noodles, spicy Szechuan teriyaki sauce. \$15
Chicken Kung Pao \$16.5
Shrimp Kung Pao \$16.5
Beef Kung Pao \$17.5
- PASTA BAR Craft your own pasta. \$15

SANDWICHES

- GRILLED CHICKEN PANINI Chicken breast, prosciutto, grilled tomato, brie, roast garlic arugula pesto, rustic ciabatta wrap, Yukon Gold fries. \$14.5
- CHARCOAL "POUTINE" BURGER Ground chuck & sirloin stuffed with bacon and cheese, butter lettuce & tomato, on a sourdough bun. Yukon Gold fries, and a trio of condiments: house-made tomato relish, onion relish and mustard. \$14.5
- LOBSTER AND BLUE CRAB PANINI Atlantic lobster, blue crab, peppered brie, watercress, bitter green salad, porcini vinaigrette. \$17
- PRIME RIB BEEF DIP Hand carved prime rib, cooked to your liking, horseradish mayo, Gruyère cheese, toasted garlic loaf, red wine thyme jus, Yukon Gold fries. \$15.5
- BOURBON STEAK SANDWICH Grilled flat iron, wild & tame mushrooms, caramelized onions, green peppercorn pesto, artesian bread, Yukon Gold fries. \$16.5

SANDWICH FEATURES

- DAILY FEATURE Daily sandwich feature served with choice of fresh cut fries, sweet potato frites, Charcoal green salad or Caesar salad.
- MONDAY Vodka cured smoked salmon, asparagus, red onion, watercress, capers, alfalfa, lemon truffle cream cheese, in a pressed wrap. \$13.5
- TUESDAY Shaved smoked turkey breast, pressed in a jalapeno and Swiss cheese loaf, baby spinach, roasted red peppers, banana peppers and tarragon aioli. \$13
- WEDNESDAY Slow roasted pork shoulder, peppered spiced, bourbon bbq sauce, garden slaw, artesian round. \$13
- THURSDAY Shaved prime rib wrap with horseradish and fresh herb mayo, three cheeses and arugula. \$13.5
- FRIDAY Shaved beef brisket with roasted peppers, sautéed mushrooms and Swiss cheese on toasted rye. \$13.5