



## TO START

**SOUP DU JOUR** 8  
market inspired, chef made

**STONEY'S SALAD {GF}** 11  
mixed greens, baby kale, foraged mushrooms done 3 ways, Dijon and herb vinaigrette

**CAESAR SALAD** 11  
romaine hearts, bacon, roast garlic aioli, crisp fried capers, parmesan and croutons

**NIÇOISE SALAD {GF}** 12  
pickled green beans, potatoes, shallots, roasted tomatoes, eggs and Niçoise olives  
creamy basil dressing

**Add to salads: (4oz)chicken-\$7/(3)chili prawns-\$10/(3oz)tuna poke-\$10/(4oz)prime beef tips-\$10**

## SMALL PLATES-FROM THE SURF

**GRILLED CALAMARI {GF}** 14  
oven roasted tomatoes, almonds, olives, herbs, and Romesco sauce

**TUNA TACOS** 16  
tuna poke with creamy fennel slaw, tomato and avocado salsa, corn flour tacos

**PRAWNS DIABLO {GF}** 16  
grilled chili prawns, dueling tomatoes with horseradish, cilantro and crème fraiche

## SMALL PLATES-FROM THE TURF

**MUSHROOM POUTINE** 12  
pomme frites, cheese curds, foraged mushroom gravy and truffle mayo

**CHICKEN WINGS** 16  
1lb of smoked wings, served with pickle pot, creole cream and choice of sauce:  
bourbon barbecue/maple ginger/bacon and parmesan

**CHILI AND CHIPS** 12  
beer braised bean chili and spiced corn tortilla chips, queso blanco, sour cream,  
tomato and avocado salsa

**Add to chili: Memphis pork-\$6/BBQ chipotle chicken-\$7/Canadian prime steak-\$10**

**CHEESE AND BAGUETTE** 22  
brie with fig jam, almonds and honey, Manchego with black garlic and balsamic,  
stilton with walnuts and port reduction

**CHARCUTERIE** 24  
Valbella cured meats, duck rillettes with olives, branston pickle, ravigote, warm baguette

**JARS – 125ml mason jar served with olives** price per 12

- pickled ratatouille, parmesan and warm pita
- tuna poke, raita and warm pita
- duck rillettes, ginger glaze and crostini
- beef tartare, capers, shallots and crostini



**STONEY'S**  
• GRILL •

## MARKET MENU

Ask about our daily hand held and noodle bowl feature, market fresh, chef inspired!

### \$14 HANDHELDS

served with a pickle pot and choice of soup, Stoney's salad, Caesar salad or fries

#### QUINOA MUSHROOM BURGER

quinoa mushroom patty on a potato scallion bun with truffle aioli, lettuce and mushroom straw

#### FISH SANDWICH

char broiled basa filet on a ciabatta bun with caper aioli, lettuce, avocado, and tomato salsa

#### CHICKEN PARMIGIANA

breaded chicken scaloppini, smoked arrabiata sauce, parmesan and roast garlic aioli on focaccia

#### MEMPHIS PORK RIBS

boneless pork ribs on ciabatta bun with bourbon barbecue sauce and fennel slaw

#### PRIME BEEF BURGER

half pound prime beef patty on potato scallion bun, roast garlic aioli, tomato, crisp onions and cheddar cheese

#### BEEF SHORTRIBS

braised beef shortribs, open-faced on focaccia with a ragout of bacon, onion, and mushrooms with a creamy horseradish sauce



## LARGE PLATE FAVORITES

<b>ARRABIATA PASTA</b>		<b>16</b>
Penne noodles with smoked chili tomatoes, bacon, basil pesto and parmesan shards		
<b>COD AND CHIPS</b>	<b>1pc</b>	<b>16</b>
Beer battered cod with malt vinegar glaze, caper aioli, pickle pot and shoestring fries	<b>2pc</b>	<b>20</b>

## DINNER

Served after 5:00 PM

<b>SALMON</b>		<b>28</b>
6oz salmon filet poached in cider broth, Dijon mustard pearl glaze, barley and butternut risotto		
<b>CHICKEN SUPREME [GF]</b>		<b>30</b>
chipotle grilled chicken with almond brown butter, creamy polenta and romesco sauce		
<b>BEET STRUDEL</b>		<b>26</b>
Honey roasted golden beets, quinoa and goat cheese wrapped in phyllo pastry with ginger, beet and basil puree		

All served with classic demi-glaze, roast potatoes and a community bowl of vegetables

## CANADIAN PRIME BEEF

Served after 5:00 PM

<b>PETIT FILET MIGNON</b>		<b>40</b>
5 ounces of the most tender cut		
<b>GRAND FILET MIGNON</b>		<b>65</b>
10 ounces of the most tender cut		
<b>NEW YORK</b>		<b>55</b>
10 ounce strip loin		
<b>RIB EYE</b>		<b>58</b>
12 ounce rib eye steak		

all steaks are Canadian Prime beef, seasoned in our signature rub, seared under a 1500 degree broiler, garlic butter basted, served with classic demi-glaze, roast potatoes and a community bowl of vegetables

## SIDES

<b>mushrooms &amp; garlic beurre blanc</b>	<b>6</b>
<b>mushroom demi-glaze</b>	<b>6</b>
<b>grilled chili prawns</b>	<b>3 for 10</b>
<b>sea scallops</b>	<b>2 for 10</b>
<b>lobster béarnaise</b>	<b>12</b>



## WINES BY THE GLASS

Ask your server to see our extended wine list for bottles to purchase.

<b>WHITE</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<b>Babich</b> Sauvignon Blanc, New Zealand	11	16	45
<b>Iris Vineyards</b> Pinot Gris, U.S.A	14	19	55
<b>Quails Gate</b> Chardonnay, Canada	13	18	51
<b>Shedhorn</b> Sauvignon Blanc, U.S.A	15	19	57
<b>Quails Gate</b> Rose	10	14	40
<b>Terre Gaie</b> Prosecco, 200ml	13		
<b>Segura Viudas</b> 200ml	13		

<b>RED</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<b>Gouguenheim</b> Malbec, Argentina	11	16	45
<b>Elements</b> Cabernet Sauvignon, U.S.A	13	18	54
<b>Barossa Valley Estate</b> Shiraz, Australia	11	15	44
<b>Black Sage</b> Merlot, Canada	15	20	60
<b>King Estate Acrobat</b> Pinot Noir, U.S.A	15	20	60
<b>Montecillo Reserva</b> Tempranillo, Spain	14	19	56

## BEVERAGES

<b>DOMESTIC BOTTLED BEER</b>		<b>6.75</b>
Alexander Keith's, Canadian, Coors Light, Kokanee		
<b>PREMIUM BOTTLED BEER</b>		<b>7.25</b>
Grasshopper, MGD, Mill St Organic, Sleemans Honey Brown, Steamwhistle		
<b>IMPORT BOTTLED BEER</b>		<b>7.75</b>
Corona, Guinness, Heineken		
<b>BOTTLED COOLERS</b>		<b>7.25</b>
Mike's Hard Cranberry, Smirnoff Ice, Strongbow,		
<b>DRAUGHT 20oz PINT OR 60oz PITCHER</b>		<b>7.5/20</b>
Steamwhistle Pilsner, Wild Rose Alberta Crude Stout, Phillips Blue Buck Ale		
<b>STONE<span style="font-weight: normal;">Y'S</span> REGULAR HIGHBALLS</b>	1 oz	<b>6.75</b>
<b>STONE<span style="font-weight: normal;">Y'S</span> PREMIUM HIGHBALLS</b>	1 oz	<b>7.75</b>
<b>SOFT DRINKS</b>		<b>3.5</b>
Coke, Diet Coke, Sprite, Ginger Ale. Refills no charge.		
<b>COFFEE/ TEA</b>		<b>3.5</b>