



Appetizers

Potato Skins 10

Crisp boats loaded with bacon, green onions, and melted cheese. Served with sour cream.

Chicken Fingers 11

Crispy chicken tenders served with your choice of dipping sauce.

- Add Fries 2
- Add Garden Salad 2.5
- Add Caesar Salad 3

Quesadillas 12

Hand pressed tortillas stuffed with your choice of chicken or beef, green onions, and melted cheese. Complete with mexi toppings, sour cream, and salsa.

- Add Guacamole 2

Thai Ginger Beef 11

Crispy tender pieces of beef tossed in a ginger sauce served with Thai vegetables.

Mushroom Neptune 11

Juicy mushrooms filled with loads of shrimp, crab, seasoned cream cheese, and green onions.

Calamari 11

Cut fresh in-house, fried crisp and tossed with lemon pepper, tomato, and green onion. Served with fresh made tzatziki.

Beer Battered Prawns 11

Beer battered tiger prawns, served with a zesty orange and lime dipping sauce.

Stuffed Yorkshire 11

Choose roast beef with horseradish cream or turkey with cranberry sauce.

Tuscan Flatbread 11

Caramelized onions, roasted garlic, goat cheese, and mission figs topped with arugula, fresh basil, and balsamic reduction.

Chili Chicken 11

Crispy chicken pieces tossed with Thai chili sauce and Thai vegetables.

Dry Garlic Ribs 11

Crispy pork ribs tossed in your favorite wing sauce.

Social Plates

Nachos Grande 19

Nachos Junior 15

Homemade tortilla chips layered with diced tomatoes, green onions, olives, jalapenos, and loads of cheese. Served with salsa and sour cream.

Add Chicken, Beef, or Guacamole - 3

Peking Lettuce Wrap 14.50

Chicken or prawns, sauteed onions, peppers, julienne carrots, bean sprouts, crispy noodles, and peanuts in a sweet and spicy glaze.

Baked Goat Cheese 12.50

Seasoned goat cheese topped with roasted pistachios, served with fresh bruschetta and crostini.

Garden of Plenty 10.50

A variety of fresh cut vegetables anxious to dive into your choice of dip.

Fish Tacos 13.50

Three soft flour tortillas lightly toasted and filled with crispy fried haddock, Asian slaw, avocados, mango salsa, and fresh cilantro topped with sriracha mayo and lime crema.



Wings, Wings, Wings!

One pound of our famous fresh wings marinated and fried crispy
with your choice of one sauce ...10

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|------------------|-----------------|
| BBQ | Montréal Steak |
| Jamaican Jerk | Blue Cheese |
| Sweet Thai Chili | Pineapple Curry |
| Lemon Pepper | Jalapeño Ranch |
| Honey Garlic | Honey Mustard |
| Dry Garlic | Sweet 'n' Sour |
| Greek | 3 Alarm |
| Hot | Teriyaki |
| Salt 'n' Pepper | Cajun |
| Thai Peanut | Ranch |

*Sauces an additional .50¢ when wings are on special

Salads

Mediterranean Quinoa Salad Cups..... 14

Diced chicken, peppers, cucumber, tomato, feta cheese, kalamata olives, and quinoa in our zesty greek vinaigrette served in lettuce cups.

Taco Salad 14

Gourmet greens served in a crisp tortilla bowl topped with your choice of chicken or beef, shredded cheese, and mexi toppings. Served with salsa and sour cream.

Add Guacamole small 2 | large 3

Chop Chop 15.50

Gourmet greens layered with bacon, tomato, green onions, grated cheese, egg, and Dijon dressing topped with crispy or charbroiled chicken. Vegetarian option – substitute avocado for chicken and bacon.

Shanghai Beef Salad 13.50

Mixed greens tossed in a grapefruit ginger vinaigrette topped with ginger beef, Thai veggies, orange segments, and toasted almonds.

Spinach and Kale Salad..... 13.50

Sliced apple, avocado, strawberries, red onion, crumbled blue cheese, toasted almonds, dried cranberries with a white balsamic dressing.

“Enhance the Garden”

- | | |
|-----------------------------|---|
| Grilled Chicken Breast..... | 3 |
| Sauteed Garlic prawns | 4 |
| Calamari | 4 |
| Seafood Medley with | |
| Snow Crab Legs..... | 6 |



Soups

Soup of the Day

Our soups are made in-house daily using fresh ingredients served with garlic toast.

Bowl ...6 | Cup ...4

Seafood Chowder

A medley of shrimp, scallops, and clams, with garlic white wine and cream. Served with garlic toast.

Bowl ...10.50 | Cup ...6.50

Baked French Onion Soup

A rich beef broth with caramelized onions and red wine topped with croutons, parmesan, Swiss, and mozzarella cheese baked golden brown, served with garlic toast.

Bowl ...8.50

Sides and Snacks

Basket of Sweet Potato Fries ...7

Basket of Spicy Cajun Fries ...6

Basket of Fries ...5

Nutty Coleslaw ...3

Homemade Gravy ...2

Daily Vegetable ...3

Basket of Onion Rings ...6

Mashed Potatoes & Gravy ...4

Potato Salad ...3

Garden Salad ...5

Cesar Salad half ...7 | full ...9

Sandwiches

Braised Short Rib

Grilled Cheese 13.50

Red wine and sherry braised beef short ribs on grilled thick sour dough bread with Monterey Jack cheese topped with pickled caramelized onions and arugula.

Pulled Pork Sandwich 13.50

Slow cooked pork on a toasted Ciabatta bun with crispy fried onions and our signature BBQ sauce & coleslaw.

Seafood Club 15

Tender baby shrimp, real crab meat, sliced tomatoes, bacon, and lettuce with our yacht sauce on your choice of bread.

Coachman Club 14

Triple decker loaded with roasted turkey, tomatoes, crisp bacon, lettuce, and cheddar cheese on your choice of bread.

West Coast Chicken

Sandwich 14.50

Sliced chicken topped with brie cheese, crisp apple, and fresh greens on toasted cranberry sourdough with walnuts and cranberry mayo. Served with fries or tossed salad.

Mexi Club Wrap 13.50

A roma tomato tortilla stuffed with cheese, tomato, avocado, sombrero chicken, bacon, lettuce, red onion, and mayonnaise.

Beef Dip 13.50

Thinly sliced baron of beef served warm in a crisp toasted French loaf with au jus for dipping.

Philly Cheese Steak 14.50

Baron of beef tossed with sauteed onions and mixed peppers topped with a melted cheese blend, served on a toasted French loaf.



“Two Handed” Burgers

Big Blue Burger 15

An 6 oz prime rib patty fire grilled and topped with bacon, fried onions, and crumbled blue cheese.

Chicken Gone Wild..... 15

Fire grilled BC chicken breast topped with basil pesto, melted brie cheese, bacon, and loads of sautéed mushrooms.

Double Trouble..... 15

A 6 oz prime rib patty rubbed with Cajun spices topped with our signature BBQ sauce, pulled pork, apple wood cheddar, coleslaw, and a nest of crispy fried onions.

Build Your Own Burger

Choose your patty:

6 oz Prime Rib Burger12
5 oz Charbroiled Chicken.....12

Choose your toppings. 1.25 each

Cheddar	Mozzarella
Brie	Provolone
Blue Cheese	Feta
Bacon	Mushrooms
Teriyaki Sauce	Cajun Spice
Signature BBQ Sauce	Fried Egg
Jalapeño Peppers	Goat Cheese
Caramelized Onions	Guacamole

Favourites

Radical Rice Bowls 15

Your choice of General Tao chicken or Ginger beef with a stir fry medley of fresh vegetables on fragrant Basmati Rice.

Rib Tickler 19

A full rack of succulent baby back ribs caramelized in our legendary BBQ sauce. Served with coleslaw and red skin potato salad or fries.

Chicken Parmesan 18

BC chicken breast lightly breaded and fried, topped with marinara, fresh parmesan, and mozzarella cheese. Served with fettuccini Alfredo and garlic toast.

New York Peppercorn Steak 17

Our custom cut steak is charbroiled and cooked to perfection with a brandy peppercorn sauce. Served with mashed potatoes and seasonal vegetables.

Fish & Chips

Fresh cut Pacific cod filet in our crispy beer batter. Served with coleslaw, fries, and tartar sauce.

1 Piece10.5
2 Pieces.....15

Coachman’s Steak Sandwich..... 15

Charbroiled cooked to perfection and topped with sautéed mushrooms and onion rings. Served with choice of fries, mashed potato, or green salad.

Perogies..... 14

Cheese filled perogies topped with bacon, sauteed onions and garlic sausage served with green salad.

Chicken Pesto Fettucini Alfredo 15

Fettucini noodles tossed in a rich alfredo sauce with pesto, sun dried tomatoes, and chicken, served with garlic toast.