

POUTINE TRENDS

(Sub Tater Tots \$2 Sweet Potato Fries \$3)

CLASSIC POUTINE 8

Fresh Cut Fries – Curds - Poutine Gravy

BUTTER CHICKEN POUTINE 12

Fresh Cut Fries – Curds - Butter Chicken

BACON CHEESEBURGER POUTINE 15

Fresh Cut Fries – Curds – Bacon – Ground Beef
Beef Gravy – Frazzled Onions

REUBEN POUTINE 15

Fresh Cut Fries – Curds – Corned Beef – Sauerkraut
Poutine Gravy

BUFFALO CHICKEN POUTINE 12

Fresh Cut Fries – Curds - Crispy Chicken tossed in Franks
Poutine Gravy – Topped with Tomato & Ranch

BEEF POUTINE 15

Fresh Cut Fries – Curds – Roast Beef
Sautéed Onions & Mushrooms – Horseradish Beef Gravy

GREENS & THINGS

GARDEN SALAD SM 7 LG 10

Baby Greens – Tomato – Cucumber – Julienne Carrots
Almonds – Dried Cranberries

CAESAR SALAD SM 7 LG 10

Romaine – Local Smoked Bacon – Herbed Crostini
Parmesan – Charred Lemon

THE REAL GREEK SM 8 LG 12

Kalamata Olives – Feta – Tomato – Cucumber - Red Onion
Bell Pepper – Marinated in Balsamic Dressing
Charred Lemon

SPINACH SALAD SM 8 LG 12

Baby Spinach – Cucumber – Tomato – Bell Pepper
Red Onion – Julienne Carrot – Almonds
Dried Cranberries - Feta

SAMOSAS & GREENS

VEG 10 CHICKEN 12

Served with choice of Garden or Caesar Salad

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

APPA TEASERS

FRIED DILLS 8

Served with Ranch Dressing

GARLIC BREAD WITH CHEESE 6

BRUSCHETTA 8

(Add Feta or Goat Cheese \$2)

SAMOSAS

Chicken 12 Veg 10

Served with Tamarind

POTATO SKINS 12

Apple Butter BBQ Sauce – Cheese - Local Smoked Bacon
Topped with Green Onions & Served with Sour Cream

TORPEDO SHRIMP 12

Served with Sweet Thai Chili Sauce

MUSSELS 15

1LB Mussels – Red Onion – Bell Peppers – Bruschetta – Parm
White Wine – Pesto Garlic Toast



CHEESEBURGER EGGROLLS 12

Served with Spicy Ketchup Aioli
Topped with Lettuce - Tomato - Frazzles

DRY RIBS 10

1 LB of Fried Riblets with choice of Salt & Pepper or Cajun Spice
Served with Apple Butter BBQ Sauce

DEEP FRIED MAC & CHEESE 12

Topped with Butter Chicken

BETWEEN FRIENDS 25

(Sorry no double orders) Choose 4 items

Fried Dills (5) – Garlic Bread with Cheese – Bruschetta
Samosas (2) Potato Skins (4) - Torpedo Shrimp (4) – Wings (4)
Dry Ribs - Cheeseburger Eggrolls (2)

PANKO GOAT CHEESE 15

Baby Spinach – Cucumber – Tomato – Bell Pepper
Red Onion – Julienne Carrot – Almonds – Dried Cranberries
Fried Goat Cheese

PESTO RUBBED PICATTA 16

Chicken Breast topped with house made Pesto & Real Greek Salad

COBB SALAD 15

Romaine – Local Smoked Bacon – Local Ham – Chicken – Egg
Avocado – Monterey Jack – Ranch Dressing

ANGRY TOMATO 6

SOUP DU JOUR 6

FRENCH ONION 8

**SERVING BREAKFAST UNTIL 11AM MONDAY – FRIDAY
& 2PM SATURDAY & SUNDAY**

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

RISE & DINE

- 1 EGGER 4** 1 Egg – Toast – Homefries
- BEST WESTERN 6** 1 Egg – Meat – Toast - Homefries
- FAST BREAK 8** 2 Eggs – Meat – Toast - Homefries
- BIG DIRTY 13** 3 Eggs- 2 Meats – Toast – Homefries
1 Piece French Toast or 1 Pancake

FRENCH TOAST OR PANCAKES 3 PIECES 6

FRESH BAKED WAFFLE 6

Add Mixed Berry Compote or Cookies & Cream \$3

GOOD MORNING BURGER 15

6oz made in house Burger – Fried Sriracha Egg – Aged Cheddar
Local Smoked Bacon – Hollandaise – Homefries

KIDS BREAKFAST 5 1 Egg – Bacon – Pancake - Toast

BREAKFAST SIDES

FRUIT BOWL 5

Add Granola 2 Add Yogurt 3

Side Bacon OR Ham OR Sausage 4

Side Toast OR Homefries 2

BREAKFAST WRAPS

Served with Homefries

JACK & SAUSAGE 14

3 Eggs – Local Sausage – Mixed Cheese – Salsa

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3 Eggs – Local Ham – Feta – Wilted Spinach – Bruschetta

BACON CHEESEBURGER 15

3 Eggs – Local Double Ground Beef – Mixed Cheese
Hollandaise

VEGGIE 12

3 Eggs – Sautéed Onions, Mushrooms & Peppers
Goat Cheese

WEST COAST 12

3 Eggs – Local Smoked Bacon – Avocado – Tomato - Cheese

EGGS BENNY

(Our Hollandaise Sauce is make in house daily)
Served with Homefries unless otherwise stated

THE TRAD 10

Shaved Local Ham – Poached Eggs – English Muffin – Hollandaise

QUEENSWAY 12

Smoked Local Bacon – Panko Breaded Tomatoes – Poached Eggs
English Muffin – Hollandaise

FLORENTINE 10

Wilted Spinach & Onion – Warm Tomato – Poached Eggs
English Muffin – Hollandaise

GOURMET BENNIES

BEEFY BENNY 16

Local Roast Beef – Poached Eggs – English Muffin – Hollandaise

REUBEN BENNY 16

Corned Beef – Sauerkraut – Swiss Cheese – Poached Eggs
English Muffin – Hollandaise

CHICKEN & WAFFLE BENNY 15

Fried Chicken – Poached Eggs – Waffle
Franks Hollandaise

BUTTER CHICKEN BENNY 15

Chicken Breast – Poached Eggs – Naan
Butter Chicken Infused Hollandaise – Served with Basmati Rice

CALIFORNIA BENNY 14

Local Smoked Bacon – Tomato – Avocado – Poached Eggs
English Muffin – Hollandaise

MENAGE A TROIS 18

Choose 1 Gourmet Benny & 2 Classic Bennies

FRITTATA 12

3 EGGS + 3 ITEMS Served with Homefries & Toast
Add Goat Cheese, Monterey Jack, Aged Cheddar or Feta \$2
Extra Toppings .50 each

Ham – Bacon – Sausage – Corned Beef – Roast Beef
Tomato – Bell Pepper – Cremini Mushrooms – Bruschetta
Spinach – Red Onion - Hollandaise Drizzle

HANDHELDS

Served with Fresh Cut Fries (Sub Soup, Salad or Tater Tots \$2 Yam Fries with Chipotle Dip \$3)

CHICKEN CAESAR WRAP 12

Breaded Chicken - Local Smoked Bacon – Romaine – Parmesan - Warm Naan

JERK CHICKEN WRAP 12

Breaded Chicken – Caribbean Jerk Sauce – Romaine – Tomato – Bell Pepper – Red Onion - Warm Naan

BUTTER CHICKEN WRAP 12

Breaded Chicken – Indian Butter Chicken Sauce – Romaine – Tomato - Warm Naan

BUFFALO CHICKEN RANCH WRAP 12

Breaded Chicken – Franks Hot Sauce – Lettuce – Tomato – Mixed Cheese – Ranch Dressing - Warm Naan

CAJUN CHICKEN SANDWICH 14

Cajun Chicken Breast – Local Smoked Bacon – Cheddar – Tomato – Romaine – Chipotle Aioli – Italian Bun

BEEF DIP 15

Local Roast Beef – Sautéed Onion – Cheddar – Italian Bun

GRILLED REUBEN ON RYE 15

Corned Beef – Swiss – Sauerkraut – House Made 1000 Island Honey Dressing – Grilled Panini Marble Rye

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING

TRENDS BURGERS

SERVED WITH FRESH CUT FRIES

GOURMET BURGER 14

6oz Double Ground Local Beef – Romaine – Tomato
Frazzled Onion – Apple Butter BBQ Aioli
Brioche Bun

VEGGIE BURGER 14

Soy based Burger with Peas & Corn
Baby Greens – Tomato – Frazzled Onion
Roasted Garlic Aioli – Brioche Bun

MAC & CHEESE BURGER 12

House Made Deep Fried Mac & Cheese
Romaine – Tomato – Spicy Ketchup Aioli
Brioche Bun

REUBEN BURGER 20

Our Gourmet Burger – Corned Beef – Swiss
Sauerkraut – 1000 Island Honey Dressing
Brioche Bun

DIRTY BURGER 20

Our Gourmet Burger – Local Smoked Bacon
Aged Cheddar – Mac & Cheese – Deep Fried Pickles
Brioche Bun

PORK SCHNITZEL ON A BUN 14

Panko Breaded Local Pork Cutlet – Sauerkraut
Red Onion – Romaine – Tomato
Roasted Garlic Aioli – Brioche Bun
Served with Fresh Cut Fries

BATTERED HADDOCK ON A BUN 10

Battered Atlantic Haddock – Coleslaw
Tartar Sauce – Italian Bun
Served with Fresh Cut Fries

GRILLED FROMAGE 10

Served with Angry or Happy Tomato Soup

BACON & AGED WHITE CHEDDAR

SWISS & HAM

SAUSAGE & ONION WITH MONTEREY JACK

AVOCADO & TOMATO WITH MONTEREY JACK

TRIPLE CHEESE- AGED CHEDDAR – SWISS – MONTEREY JACK

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING

ENTREES

BUTTER CHICKEN SM 12 LG 15
 Chef's Family Recipe – Naan - Yellow Basmati Rice

GALLIANO CHICKEN 20
 Local Chicken Breast - Local Smoked Bacon
 Galliano Cream Sauce – Spaetzle
 Seasonal Veg

CHICKEN MARSALA 20
 Local Chicken Breast – Cremini Mushrooms
 Marsala Wine Demi Glaze – Garlic Spun Mashed
 Seasonal Veg

BLACKENED CAJUN SALMON 24
 Atlantic Salmon – Herbed Compound Butter
 Garlic Spun Mashed – Seasonal Veg – Charred Lemon

ALMOND CRUSTED SALMON 25
 Atlantic Salmon – Maple Cream Sauce - Spaetzle
 Seasonal Veg – Charred Lemon

FRENCHED PORK CHOP 18
 Local Bone in Frenched Chop – House Made Applesauce
 Twice Baked Potato – Seasonal Veg

BUTTER CHICKEN FOR 4 50

Includes Butter Chicken – Yellow Basmati Rice – Naan

Mixed Greens Salad – 4 Vegetable Samosas

TRENDS NOODLES

SEAFOOD PASTA 22

Tagliatelle – Shrimp – Mussels – Scallops
 Bell Peppers – Red Onion – Vodka Cream Sauce
 Pesto Garlic Toast

BAKED CAJUN CHICKEN PASTA 18

Farfalle - Local Chicken Breast – Local Smoked Bacon
 Bruschetta – Monterey Jack - Chipotle Cream Sauce
 Pesto Garlic Toast

BAKED BACON CHEESEBURGER MAC & CHEESE 20

Farfalle – Local Ground Beef – Local Smoked Bacon
 Monterey Jack – Cheese Sauce – Pesto Garlic Toast

GALLIANO CHICKEN PASTA 18

Tagliatelle – Local Chicken Breast – Local Smoked Bacon
 Parm - Galliano Cream Sauce – Pesto Garlic Toast

VEGGIE PASTA 16

Tagliatelle – Carrot – Cremini Mushroom – Red Onion
 Bell Peppers – Zucchini – Marsala Rose Sauce
 Pesto Garlic Toast

TRENDS PAD THAI 16

Rice Noodle - Chicken – Shrimp – Tofu – Bean Sprouts – Egg
 Topped with Chopped Peanuts

TRENDS PHO 16

Rice Noodles - Beef Broth – Local Roast Beef – Bean Sprouts
 Served with Fresh Basil & Lime

OLD SCHOOL TRENDS

All Old School Trends Dishes Served with Fresh Cut Fries unless Otherwise Stated

(15% Discount for Seniors 4pm-6pm)

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|---|-----------------------|
| HOT BEEF – Open Faced on Texas Toast – Rich Beef Gravy - Sautéed Onion – Carrots | 12 |
| HOT HAMBURGER – Open Faced on Texas Toast – Rich Beef Gravy - Sautéed Onion – Mushroom – Carrots | 12 |
| BATTERED HADDOCK – Tartar – Coleslaw – Charred Lemon | 1 PC 10 2PC 14 |
| FISH PLATTER – 1 Piece Haddock - 4 Torpedo Shrimp – Coleslaw – Tartar Sauce – Charred Lemon | 15 |
| RIBLETS – Button Bone Ribs Brushed with Apple Butter BBQ Sauce - Coleslaw | 1LB 12 2LB 15 |
| RIBLET & WING PLATTER – 1 LB RIBLETS – 4 Trends Wings – Coleslaw | 16 |
| WING PLATTER – 5 Trends Wings – Choice of Sauce – Coleslaw | 12 |
| PORK SCHNITZEL – Panko Breaded Local Pork Cutlet – Sauerkraut & Onion – Spaetzle – Charred Lemon | 14 |

Starch Options

Yellow Basmati Rice – Baked Potato – Twice Baked Potato
 Garlic Spun Mashed – Spaetzle – Fresh Cut Fries – Yam Fries – Tater Tots