

VINTAGES WINE BAR AND LOUNGE

SALADS AND APPETIZERS

Soup Du Jour

Created Daily Using only the Freshest Ingredients.....\$10.00

Niagara Baby Lettuces* (V)

Locally Grown Baby Greens, Dried Cherries, Green Pepitas, Crumbled Goat Cheese, Preserved Apricot and Grainy Dijon Vinaigrette.....\$13.00

Romaine Salad*

Romaine Lettuce, Parmesan Shards, Peppered Buttermilk Dressing, Crisp Double-smoked Bacon, Focaccia Croutons.\$15.00

Flat Breads (V)

Grilled Flat Breads, Roasted Garlic Hummus, Marinated Peppers, Herbed Goats' Cheese\$15.00

P.E.I. Mussels

Steamed in Chardonnay, Cream and Garlic with Vine Ripened Tomato Salsa, House-baked Ciabatta Bread\$17.00

Crab Cakes (A Cannery Tradition since 1970)

Blue Crab, Golden Mango Salsa, Smoked Jalapeño Aioli\$18.00

* Add Grilled Chicken Breast.....\$ 9.00

VINTAGE BURGERS AND SANDWICHES

All Burgers and Sandwiches are served with your choice of one of the following:

Soup Du Jour, French Fries, Simple Greens, or Romaine Salad

Upgrade to Sweet Potato Fries.....\$ 2.00

Classic Club Wrap

Grilled Breast of Chicken, Cheddar Cheese, Bacon, Lettuce, Tomato, Smoked Jalapeño Aioli.....\$16.00

Buffalo Chicken Wrap

Crispy Chicken Strips Tossed in House Buffalo Sauce, Romaine Lettuce, Diced Tomato, Buttermilk Dressing.....\$16.00

Add Blue Cheese\$ 3.00

Grilled Vegetable Wrap (v)

Grilled Summer Squash, Red Onion, Rocket Spinach, Sweet Peppers, Diced Tomatoes, Hummus, Sun-dried Tomato Pesto\$16.00

Add Goat Cheese\$ 2.00

Pillar Burger

Half Pound Seasoned Ground Beef, Tomato, Onions, Pickles, Lettuce.....\$17.00

Add Cheese\$ 2.00

The Great Canadian Burger

A Pillar Burger with Peameal Bacon, Cheddar Cheese, Onion Jam\$18.00

Veggie Burger (v)

House-made Patty with Chick Peas, Flax Seeds, Canary Lentils,
Turtle Beans, Grilled Corn. Served with Mango Chutney, Alfalfa Sprouts,
Arugula, Tender Pea Sprout Salad.....\$17.00
Add Cheese\$ 2.00

Montreal Smoked Meat Rueben

Stacked Montreal Smoked Brisket on House-baked Rye,
Grainy Dijon Lime Aioli, Sauerkraut, Swiss Cheese, Deli Pickle\$21.00

Shaved Prime Rib of Beef

Veal Jus, Onion Jam, Gruyère Cheese, Garlic Aioli
Toasted Ciabatta Bun\$25.00

MAINS

Buffalo Cauliflower "Wings" (v)

Battered Cauliflower Florets Tossed in our House Buffalo Sauce,
Shaved Heirloom Carrots and Blue Cheese Dressing\$16.00

Maple Walnut Sweet Potato Salad

Local Lettuce Blend, Roasted Maple Walnut Crusted Sweet Potato,
Sunflower and Pumpkin Seeds, Preserved Cranberries, Spiced Pecans,
Sweet Onion and Celery Seed Vinaigrette\$16.00

Fish and Chips

Coconut Crusted Tilapia, Kale-slaw, Pineapple Curry Dip,
Sweet Potato Fries, Garlic Aioli\$22.00

SIDES

Side Jus \$ 3.00
Simple Salad.....\$ 7.00
Fries.....\$ 7.00
Caesar Salad\$ 8.00
Sweet Potato Fries.....\$ 8.00

(v) = Vegetarian