



SOUP OF THE DAY

Home made soup served piping hot 3.99

FRENCH ONION SOUP

A savory, slow simmered onion broth topped with herb crostinis, parmesan and swiss cheese 5.99

GARLIC CHEESE BAGUETTE

An oven toasted baguette topped with garlic butter, melted cheese and chives 5.99

OVEN BAKED BRUSCHETTA

Fresh tomatoes marinated with basil and garlic, served on toasted foccacia points then topped with freshly grated parmesan cheese 7.49
Add mozzarella and cheddar 1.49
Add feta or goat cheese 1.99

STUFFED YORKSHIRE PUDDING

A traditional Yorkshire pudding stuffed with Certified Angus Roast Beef, corn, roasted garlic and finished with beef gravy 8.99

BAKED SUN-DRIED TOMATO & SPINACH DIP

A sweet & savory blend of spinach, sun-dried tomatoes and cream cheese, topped with mixed cheese and oven baked. Served with home made tortilla chips and warm pita points 10.99

JALAPEÑO POPPERS

Crispy cream cheese and jalapeño stuffed poppers, served with sour cream 9.99

MOZZARELLA STICKS

Goey mozzarella sticks served with sun-dried tomato and roasted garlic marinara for dipping 9.99

SHRIMP COCKTAIL

Citrus poached black tiger shrimp served chilled with a trio of cocktail sauces; tomato, orange ginger, and apricot lemon 9.99

BEER BATTERED MUSHROOM CAPS

Fresh button mushrooms dipped in seasoned beer batter, then browned, and served with a side of creamy ranch 8.99

PEROGIES

Crispy perogies stuffed with potato and cheese & served with bacon, onions, and sour cream 7.99

BACON WRAPPED SCALLOPS

Pan seared scallops wrapped with smoky bacon, brown sugar glazed and served on a bed of almond butter 10.99

CHICKEN WINGS

Breaded or Marinated!

1 lb 8.99/2 lbs 15.99/3 lbs 23.99

Mild	Teriyaki	Lime & Sea Salt
Medium	Spicy Thai	Sour Cream & Onion
Hot	Dill Pickle	Horseradish BBQ
Suicide	Hickory BBQ	Chipotle Maple BBQ
Inferno	Honey Mustard	Mexican Pepita Mole
Honey Garlic	Lemon Pepper	Jamaican Honey Jerk
Dry Cajun	Pineapple Curry	Spicy Blue Cheese,
Wet Cajun		Southwest Ranch

CHICKEN FINGERS

Juicy strips of chicken served with fresh cut fries and plum sauce 8.99

CHICKEN QUESADILLA

A baked flour tortilla stuffed with marinated chicken, tomatoes, onions, peppers, jalapeños, mozzarella & cheddar cheese. Served with sour cream & salsa. 9.99

NACHOS

Home made tortilla chips topped with black olives, peppers, onions, tomatoes, jalapeños, and melted cheese. Served with salsa & sour cream

||| Small 5.99 Large 11.99 |||

||| Add chicken 2.99 Add spiced ground beef 1.99 |||

BRITISH ARMS PLATTER

Chicken wings, perogies, jalapeño poppers, mozzarella sticks, onion rings and nachos. Served with salsa, sour cream and ranch 21.99

SALADS

GRILLED CHICKEN SALAD

Tender grilled chicken breast, roasted red peppers, balsamic onions, ground pistachio nuts, crumbled feta cheese, with balsamic vinaigrette 11.99

SPINACH & GOAT CHEESE SALAD

Crisp baby spinach, crushed walnuts, mandarin orange segments, goat cheese & a raspberry vinaigrette 10.99

GRILLED SALMON SALAD

Grilled salmon fillet, mixed greens, cucumber slices, tomato wedges, red onion, toasted almonds and a roasted lemon vinaigrette 11.99

GREEK SALAD

Tomatoes, onions, black olives, peppers, cucumber and feta cheese served over mixed greens with our house greek dressing 4.99 ||| 7.49

CAESAR SALAD

Crisp romaine lettuce, real bacon bits, croutons and freshly grated parmesan cheese tossed in creamy caesar dressing 4.99 ||| 7.49

GARDEN SALAD

Tomato wedges, cucumber slices, julienne carrot, & red onion served over mixed greens with your choice of Balsamic, Raspberry or Tomato-Oregano vinaigrette 3.49 ||| 6.99

SANDWICHES AND WRAPS

All Sandwiches come with your choice of soup, garden salad, nachos & salsa, or fries.

Substitute caesar salad, poutine or onion rings for 1.99

Sandwiches can be served in a wrap! Don't hesitate to ask your server!

CHICKEN CLUB

Grilled chicken breast, bacon, lettuce & tomato served on toasted foccacia bread then finished with a sun-dried tomato mayonnaise 10.99

BEEF DIP

Thinly shaved Certified Angus Beef piled high on a toasted baguette with savory beef jus for dipping 9.99

VEAL & ROASTED TOMATO SANDWICH

Breaded veal cutlet, herb & garlic tomato sauce, roasted tomato slices, parmesan cheese and fresh basil leaf on toasted foccacia 10.99

PHILLY STEAK SANDWICH

Shaved Certified Angus beef tossed in barbeque sauce then layered with onions, mushrooms, peppers, mixed cheese and served on toasted foccacia 9.99

GRILLED CHICKEN BAGUETTE

Grilled chicken breast, sliced brie, lettuce, tomato, & apricot mayonnaise on an oven toasted baguette 10.99

ROASTED VEGETABLE SANDWICH

Roasted eggplant, zucchini, peppers, red onion, goat cheese & sweet herb mayonnaise served on foccacia 8.99

CHICKEN CAESAR WRAP

Grilled chicken breast with romaine lettuce, freshly grated parmesan cheese, real bacon bits and caesar dressing in a flour tortilla wrap 8.99

SALMON & DILL SANDWICH

Salmon & Dill salad made with fresh Atlantic Salmon served on rye toast with cucumber, tomato, & lettuce 9.99

THE B.A. BURGER

An 8 oz. home made beef patty, grilled & juicy, served on a toasted kaiser bun with lettuce, tomato, pickle & onion 8.99 ||| Add cheese .99 Add bacon .99 |||

GOURMET SWISS AND MUSHROOM BURGER

Our home made beef patty smothered with mushrooms, swiss cheese, bacon, and caramelized onions 10.50

ENTRÉES

FISH AND CHIPS

||| One Piece 9.99 Two Pieces 11.99 |||
Crispy Haddock Fillets in our home made beer batter and served with chips, tartar and creamy coleslaw.

BANGERS AND MASH

Traditional English Banger Sausages topped with sautéed onions, served with baked beans and gravy smothered mashed potatoes 10.99

SHEPHERD'S PIE

Seasoned ground beef, peas, carrots, harvest gravy & mashed potatoes, baked to perfection & served with garden salad & choice of dressing 10.50

LIVER AND ONIONS

Baby Beef Liver topped with crispy onions and a mushroom and bacon gravy. Served with mashed potatoes or rice and seasonal vegetables 11.99

CAJUN CHICKEN LINGUINE

Grilled chicken in a cajun cream sauce with wild mushrooms, roasted red peppers, red onion and finished with crumbled goat cheese 15.99

SEAFOOD MARINARA PENNE

Penne noodles tossed in marinara sauce with sautéed shrimp, scallops, salmon, peppers & onions, & topped with freshly grated parmesan cheese 15.99

ROASTED VEGETABLE LINGUINE

Roasted zucchini, eggplant, red onion, diced tomatoes, served in a sundried tomato & roasted garlic cream rosé sauce then finished with crumbled feta cheese 12.99

BRITISH ARMS ROAST BEEF DINNER

Certified Angus Roast Beef cooked to your liking and drizzled with beef jus. Served with rice or potato, horse-radish, yorkshire pudding, and seasonal vegetables 14.99

CHICKEN PARMESAN

A tender breaded chicken breast baked with tomato sauce, parmesan, mozzarella & cheddar cheese. Served with linguine noodles tossed in herb & garlic tomato sauce 15.99

GRILLED SALMON FILLET

An 8 oz. grilled Salmon Fillet topped with corn & cranberry salsa and a lemon cream sauce. Served with mashed potatoes or rice and seasonal vegetables 17.95

STUFFED CHICKEN

A pan seared chicken breast stuffed with spinach & goat cheese then finished with a light pesto brush. Served with mashed potato or rice and seasonal vegetables 16.99

RIB AND WING PLATTER

Fall off the bone ribs basted in our own maple bourbon bbq sauce with 8 wings tossed in your choice of sauce. Served with fresh cut french fries & home made coleslaw 20.99

PEPPERCORN STRIPLOIN

8 oz. of AAA New York Striploin, grilled to your liking, topped with onion rings and a zesty peppercorn sauce. Served with rice or potato & seasonal vegetables 19.99

GOURMET STONE BAKED PIZZA

MEAT LOVERS PIZZA

Herb & garlic tomato sauce, mozzarella & cheddar cheese, ground beef, sausage, bacon, ham, & pepperoni 13.99

FIVE CHEESE PIZZA

Cheddar, mozzarella, feta, parmesan & goat cheese over herb & garlic tomato sauce with a garnish of fresh basil 11.99

THE VEGETARIAN

Mozzarella & cheddar cheese, peppers, tomatoes, mushrooms, red onion, eggplant and zucchini with a herb & garlic tomato base 10.99

BBQ CHICKEN PIZZA

Traditional barbecue sauce, sliced chicken breast, peppers, red onion, mozzarella & cheddar cheese 12.99

SHRIMP AND SPINACH

Black tiger shrimp, baby spinach, and goat cheese 12.99

THE MEDITERRANEAN

Pesto sauce, chicken breast, black olives, red onion, sun-dried tomatoes, and feta cheese 13.99

DRINK LIST

RED WINE

	6oz	1/2L	Btl.
Santa Carolina Cab. Sauv./Merlot	5.99	15.99	
Masi Valpolicella	6.99	17.99	27.99
Robert Mondavi Woodbridge Merlot	6.99	19.99	29.99
Virgin Vines Shiraz	6.99	19.99	32.99
Los Arboles Cab. Sauv.	6.99	19.99	32.99
Los Arboles Malbec	6.99	19.99	32.99
Rosemount Diamond Shiraz	7.99	22.99	34.99
Wolf Blass "Yellow Label" Cab. Sauv.	7.99	22.99	34.99

WHITE WINE

Santa Carolina Chardonnay	5.99	15.99	
Fetzer Valley Oaks White Zinfandel	5.99	16.99	26.99
Ruffino Pinot Grigio	6.99	19.99	32.99
Virgin Vines Chardonnay	6.99	19.99	32.99
Fetzer Valley Oaks Chardonnay	6.99	19.99	32.99
Wolf Blass Chardonnay	6.99	19.99	32.99

SPARKLING

Freixenet Cordon Negro	6.99	29.99
Moet & Chandon Brut Imperial		89.99

DRAFT

CANADIAN, COORS LITE || MOOSEHEAD, RICHARD'S RED,
RICHARD'S WHITE || HEINEKEN, STELLA, SMITHWICKS, HARP
|| KILKENNY, GUINNESS, STRONGBOW

DOMESTIC	PREMIUM	IMPORTED
Small 4.00	Small 4.22	Small 5.00
Large 5.22	Large 5.65	Large 6.52
Pitcher 13.49	Pitcher 14.35	Pitcher 16.17

BOTTLED BEER

DOMESTIC	4.35
PREMIUM	5.09
IMPORTED	5.43

LIQUOR

Bar Shots	4.35
Cocktails	5.43
Shooters	4.65

COOLERS

Smirnoff Ice, Smirnoff Triple Black, Smirnoff Raspberry, Smirnoff Green Apple, Smirnoff Arctic Berry, Smirnoff Strawberry Acai 5.78

NON-ALCOHOLIC

Soft drinks	2.49
Voss Water - Flat or Sparkling	4.20
Tea, Coffee, Green Tea	1.99
Hot Chocolate	3.10
Juices Pineapple, Orange, Apple, Tomato, Clamato, Cranberry, Grapefruit, Shirley Temple	2.99
Espresso	3.10
Café Latte	3.54
Cappuccino	3.54

SPECIALTY COFFEES

2 oz. ||| with sugar rim & whipped cream ||| 7.49

HOUSE COFFEE

Bailey's, Godiva & Vanilla vodka

PEPPERMINT PATTY

Peppermint Schnapps & Hot Chocolate

NUTTY IRISH MAN

Jameson Irish Whisky, Frangelico & Coffee

HOT TURTLE

Butterscotch & Hot Chocolate

BLUEBERRY TEA

Grand Marnier, Amaretto, Tea

THREE CHEERS FOR COACH

Bailey's Irish Cream, Frangelico, Amaretto & Coffee

IRISH COFFEE

Jameson Irish Whisky, Irish Mist & Coffee

B52 COFFEE

Bailey's, Kahlua & Grand Marnier

BUTTERY DELIGHT

Butterscotch Schnapps, Irish Cream & Hot Chocolate

SPANISH COFFEE

Kahlua & Brandy

MONTE CRISTO

Grand Marnier & Kahlua

STOWE OATMEAL COOKIE

Bailey's, Goldschlager, Jagermeister & Hot Chocolate

IRISH WHISKEY

Jameson 5.65
Bushmills 10 year 6.40

SCOTCH

Glenfiddich 12yr	6.49
Glenlivet 12yr	6.49
Glenmorangie 10yr	6.75
Balvenie 12yr	8.45
Talisker 10yr	9.25
Dalwhinnie 12yr	9.49
Oban 14yr	10.15
Macallan 12yr	11.75
Lagavulin 16yr	12.99
Gordon Highlanders	5.75
Maker's Mark	5.00
Aberlour 12yr	6.48
Wiser's Deluxe 12yr	4.57
McClellands	5.22
Chivas	6.65
Johnnie Red	5.65
Johnnie Black	6.49
Johnnie Green	7.99
Johnnie Gold	11.99
Johnnie Blue	20.25

COGNAC & BRANDY

Hennessy XO	23.39
Hennessy VS	5.22
Courvoisier XO	23.39
Courvoisier V.O.S.P	6.48
Courvoisier V.S	5.61
Remy Martin VOSP	11.91
E&J VOSP	4.57
Dujardin VOSP	5.22

MARTINIS

2oz. 7.49

*PREMIUM 8.49

CLASSIC MARTINI

Smirnoff Vodka or Tanqueray Gin & Dry Vermouth

COSMOPOLITAN

Smirnoff Vodka, Triple Sec, cranberry juice & bar lime

THE PERFECT GENTLEMAN

Jack Daniels, Dry Vermouth, Sweet Vermouth, & margarita mix

GREEN APPLE*

Apple Sourz, Apple Twist Vodka, topped w/champagne & apple slices

FRENCH MARTINI

Stoli Vodka, Chambord & pineapple juice

POMEGRANATE*

Grey Goose Vodka, Triple Sec & pomegranate juice

KETEL ONE COSMO

Ketel One Vodka, Peach Schnapps, pineapple & cranberry juice

SUMMER VACATION

Captain Morgan Spiced Rum, Malibu Coconut Rum, pineapple juice & grenadine

CHOCOLATE MARTINI

Smirnoff Vodka, Crème de Cacao

SEXY MARTINI

Smirnoff Vodka, Peach Schnapps, pineapple & cranberry juice

LIFESAVER

Smirnoff Strawberry Twist Vodka, Amaretto & cranberry juice

RED LOTUS

Soho Lychee Liqueur, Smirnoff Vodka, Triple Sec, & cranberry juice

STRAWBERRY SHORTCAKE

Chambord, Amaretto, cream & milk

SURFER MARTINI

Smirnoff Vodka, Malibu Coconut Rum, Banana liqueur & pineapple juice

RASPBERRY TARTINI

Raspberry Twist Vodka, Chambord, Raspberry Sour Puss, cranberry juice, fresh squeezed lime & raspberries

CANTELOUPE

Watermelon liqueur, Vodka, orange juice and lime

MANGOTINI

Malibu Mango liqueur, Vodka, grapefruit & cranberry juice

KEY LIME PIE MARTINI*

Vanilla Twist Vodka, Triple Sec, pineapple juice, lime cordial, and fresh squeezed lime

APPLE PIE MARTINI*

Smirnoff Vodka, Goldschlager, apple & cranberry juice, apple slices

CANDY APPLE MARTINI

Smirnoff Vodka, Malibu Coconut Rum, Apple Sourz, apple juice & grenadine

BUDDHA BOMB*

Grey Goose Vodka, Malibu Coconut Rum, Blue Curaçao, Chambord and pineapple juice

COCKTAILS

2oz. 7.49

*PREMIUM 8.49

HYPNOTIZE*

Hypnotiq, pineapple juice, Red Bull and sparkling wine

SOUTHERN BELLE

Apricot Brandy, orange juice & sparkling wine

CITRUS BUBBLY

Citrus Twist Vodka, Chambord & sparkling wine

TENNESSEE ICED TEA

Jack Daniels, Smirnoff Citrus, Apricot Brandy, cola & lemon juice

BLUE OASIS*

Coconut Rum, Hypnotiq, Melon liqueur & lime

HOUSE MOJITO

Jose Cuervo Tequila, Captain Morgan Spiced Rum, bar lime & fresh mint

GIN & SIN

Tanqueray Gin, orange juice & grenadine

SNOWSLIDE

Smirnoff Vodka, Kahlua, Bailey's Irish Cream and milk

WASHINGTON RUSH

Crown Royal, Peach Schnapps & cranberry juice

HURRICANE

Bacardi White & Dark Rum, orange & pineapple juice, and grenadine

AMBER'S SIDECAR*

Hennessey VS Cognac, Grand Marnier & freshly squeezed lemon juice

BREEZIER

Bacardi White Rum, Amaretto, pineapple and cranberry juice

For your next special occasion...

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Taxes are not included.

Gratuity may be added to parties of eight or more which can be removed upon request.

Prices are subject to change.

Please ask your server about features and desserts.