

START HERE

- FARM FRESH SALAD WITH PICKLED EGGS V|D|G

beet brined eggs, heritage lettuce, beetroot, grilled artisan bread, cherry tomato, mustard mayo dressing
- A&O VEGAN SUPER FOOD SALAD VG|GF

fresh kale, mixed greens, chickpeas, edamame, cherry tomato, carrot, beetroot, avocado, blueberry, pumpkin seeds, orange ginger dressing
- CAESAR SALAD G|D|F

romaine hearts, lemon, garlic croutons, parmesan cheese, smoked bacon, Caesar dressing
- WARM BRIE HARVEST SALAD V|D|G

fried brie cheese, mixed greens, heirloom tomatoes, apple, cranberry chutney, orange ginger dressing
- WARM SPINACH ARTICHOKE DIP V|D|G

spinach, artichoke, sour cream, cheddar cheese, corn chips, pita bites
- TRADITIONAL POUTINE D|G

thick cut fries, cheese curds, gravy, green onions
- LOADED NACHOS V|D|G

tri-colored corn chips, shredded cheese blend, pico de gallo, jalapenos, fire roasted salsa, sour cream, queso
- BEEF & CARAMELIZED ONION FLATBREAD D|G

shredded beef chuck, garlic cream sauce, caramelized onions, shredded cheese blend, roasted red peppers, balsamic glaze
- THUNDER FRIED CHICKEN Halal* D|G

house hot sauce, tangy coleslaw
- CHICKEN WINGS (10 pcs) D|G

tossed with your choice of sauce, carrot sticks and ranch dressing
Choice of sauce: BBQ; buffalo; honey garlic; salt & pepper
- Enhance Your Starters: shrimp 5pcs 4 oz SF +10; chicken breast 6 oz DF|GF +8; falafel 3 pcs V|D|G +6

BIG PLATE

- 19 A&O FISH AND CHIPS F|D|G

Sleeping Giant Skull Rock battered haddock, coleslaw, lemon, homemade tartar sauce, thick cut fries
- 22 ATLANTIC SALMON 8 oz F|D|GF

pan roasted potatoes with aioli, olives capers, sautéed seasonal vegetables, crispy leeks, creamy mustard sauce
- 19 NORTH SHORE CHICKEN PASTA D|G

Big Lake casarecce, grilled chicken breast, parmesan cream pesto sauce, mixed peppers
- 26 PORK TENDERLOIN 10 oz D|G

grilled pork loin, spiced apple chutney, sautéed seasonal vegetables, mashed Yukon potatoes, thyme demi glaze
- 19 BRAISED BLACK ANGUS CHUCK FLAT 10 oz D|G

mashed Yukon potatoes, sautéed carrots, edamame, red wine reduction
- 16 NEW YORK STEAK 12 oz D|G

peppercorn demi (Served with one starch and one side option)
- 20 All smoked meats are served with one starch and one side option. Includes pickles and our homemade A&O BBQ sauce
- 24 ST LOUIS RIBS 1/2 RACK D|G

fresh Ontario pork side rib
- BEEF BRISKET D|G

AAA fresh, Canadian beef
- 24 Your Starch Choice: thick cut fries; sweet potato fries; breaded onion rings; mashed potatoes
- 22 Your Side Choice: sautéed seasonal vegetable; sautéed button mushrooms; balsamic glazed Brussel sprouts; house salad; Caesar salad
- All smoked meats are Ontario sourced and smoked in house using combination of cherry and hickory wood.

HANDHELDS

- 28 All handhelds are served with choice of thick cut fries or house salad
- A&O BURGER D|G

25 local prime rib beef patty, caramelized mushrooms, smoked Thunder Oak Gouda, cabbage slaw, crispy jalapeno popper, A&O signature sauce, sesame brioche bun
- 40 VEGETARIAN BLACK BEAN BURGER V|D|G

22 double bean patties, cabbage slaw, lettuce, tomato, Thunder Oak Gouda, A&O signature sauce, sesame brioche bun
- 32 HOUSE CLUB SANDWICH D|G

24 whole grain bread, crispy bacon, smoked turkey, tomato, lettuce, Thunder Oak Gouda cheese, signature A&O house sauce
- FISH TACO F|D|G

24 beer battered pickerel, soft tortilla, coleslaw, pico de gallo, chipotle aioli
- 54 TOFU BARBACOA TACOS V|DF|G

22 marinated tofu, soft tortilla, coleslaw, pico de gallo, vegan cheese and lime wedges
- ASK ABOUT OUR SOUP OF THE DAY

12 chef's homemade soup

ALLERGENS :

GF - gluten free / DF - dairy free / VG - vegan / V - vegetarian / F - contains fish / SF - seafood / G - contains gluten/ D - contains dairy/ N - contains nuts

IF YOU HAVE ANY CONCERNS ABOUT FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

TAXES & GRATUITIES ARE NOT INCLUDED.

15% GRATUITY WILL BE ADDED TO A GROUP OF 8 OR MORE.