



Seasonal Features

- Buffalo Cauliflower** 9
Breaded cauliflower bites tossed in buffalo sauce, served with ranch or blue cheese.
- Coconut Shrimp** 10
8 Breaded coconut shrimp served with sweet chili sauce.
- Goat Cheese Fritter** 14
Almond and panko crusted cranberry and sage goat cheese, deep fried and drizzled with honey and balsamic glaze. Served with garlic toast.
- Szechwan Wonton Nachos** 14
Diced chicken, house prepared wonton chips, tomato, red onion, peppers and blended cheese oven baked then topped with lettuce and Schezwan drizzle. Served with salsa and sour cream.
- Buffalo Chicken Poutine** 14
Fresh cut fries, cheese curds and gravy topped with crispy buffalo chicken bites, ranch drizzle and scallions.
- Blackened Fish Tacos** 16
Pan seared chipotle mango blackened basa, with shaved lettuce, carrot and cabbage slaw, peach and basil salsa in a flour tortilla served with lime wedges. Served with a choice of side.
- Spicy Vegetarian Black Bean Burger (GFO)** 17
A quarter pound black bean and sweet corn patty with a touch of spice on a brioche bun, dressed with housemade guacamole, arugula, tomato, and onion. Served with a choice of side.
- Pad Thai (GF)**
Vegetarian 14/Chicken 17/Shrimp 18/Steak 19
Sauteed onions and peppers, tossed with rice noodles and egg in a gluten free Pad Thai sauce. Topped with spiralized carrots, green onion and sesame seeds.
- Teriyaki Cauliflower Bowl (GFO)** 16
Breaded cauliflower tossed in a homemade teriyaki sauce on a bed of quinoa with edamame, cucumber, sesame seeds, carrots and cabbage. Served with a lime wedge.
- Smoked Mozzarella Ravioli** 17
Smoked mozzarella ravioli in a housemade basil pesto sauce, served with garlic toast.
- Bacon Apple Swiss Pork Loin (GF)** 20
7oz locally sourced pork loin stuffed with apple and swiss cheese, wrapped in bacon, then topped with a white wine sauce. Served with a choice of two sides.
- 519 Stuffed Chicken Supreme (GF)** 24
Oven baked chicken breast stuffed with cream cheese, apple and butternut squash, topped with a bourbon brown butter maple sauce. Served with a choice of two sides.
- Maple Pecan Crusted Salmon (GF)** 28
7oz pan seared salmon with crushed pecans and drizzled with Voisin's maple syrup, served with a choice of two sides.