

Salads

- Caesar (GFO)** 14
Romaine, bacon bits, seasoned croutons and parmesan cheese combined with our house made Caesar dressing.
- Classic Greek (GF)** 16
Romaine, tomato, red onion, cucumber and kalamata olives tossed in greek dressing, topped with feta cheese.
- Quinoa Buddah Bowl (GFO)** 17
Mixed greens, chickpeas, quinoa, cucumber, tomato, dried cranberries and red onion with a hoisin sesame dressing.
- Taco Salad (GFO)** 20
Romaine, cherry tomatoes, julienned peppers, red onions and a cheese blend, tossed in a Catalina dressing topped with taco beef, tortilla strips, nacho chips, salsa and sour cream.
- 519 Signature Greens (GF)** 18
Mixed greens, candied pecans, grape tomatoes, onions, cucumber and seasonal fruit combined with a poppy seed dressing topped with goat cheese.

Wings

519's Famous Chicken Wings 23
10 locally sourced seasoned wings fried to perfection then dressed your way. Served with carrots, celery and blue cheese.

Sauces - mild, medium, hot, suicide, honey garlic, honey hot, jerk, buffalo, pineapple curry, sweet chili Thai, Szechwan

Dry Rubs - maple bacon, Cajun, chipotle mango, lemon pepper, parm and pepper, roasted red pepper and garlic

Premium Sauce - add 1

- Caesar parm, Voisin's jalapeno BBQ, Voisin's fiery jerk, Voisin's maple garlic, Forty Creek BBQ

Add extra sauce/dry rub .75 5 wings 11.5

Add extra premium sauce 1

Starters

- Onion Rings** 9
Battered onion rings fried until golden, served with house made garlic dip.
- Sweet Potato Fries** 10
Sweet potato fries fried until crispy, served with chipotle mayo.
- DF Breaded Pickle Spears** 12
Breaded dill pickle spears fried until golden, served with a side of ranch.
- DF Cheese Curds** 14
Cheese curds dipped in beer batter and fried until golden, served with house dip.
- Potato Cheese Poppers** 15
Potato, cheddar cheese, with a hint of jalapeno fried until golden, served with a side of ranch.
- Buffalo Cauliflower** 14
Breaded cauliflower bites tossed in buffalo sauce, served with ranch or blue cheese.
- Potato Skins** 14
Bacon and mixed cheese blend baked on potato skins, topped with ranch, Forty Creek whisky BBQ sauce and green onions.
- Firecracker Calamari** 19
Breaded calamari with a touch of spice fried until crispy, served with chipotle mayo.
- Coconut Shrimp** 18
8 Breaded coconut shrimp served with sweet chili sauce.
- Spinach & Artichoke Dip** 16
Spinach and artichokes blended with alfredo, garlic and cream cheese, topped with a cheese blend and oven baked. Served with pita points and nacho chips.
- Classic Nachos** 18
Corn tortilla chips tossed in our 519 nacho spice, layered with cheese, and dressed with red onion, tomatoes, peppers, green olives and lettuce. Jalapenos optional. Guacamole 4
- Szechwan Wonton Nachos** 22
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.

Pub Fare

Served with a side of fries

Substitute gluten free bun **add 1**

Beer Battered Haddock 20
Beer battered haddock fillet fried until golden, with house made tartar sauce, coleslaw and lemon wedge.
Add 6 breaded shrimp 12 Additional haddock fillet 10

Crispy Chicken Burger 17
4.5oz breaded white meat chicken fillet fried until golden with iceberg lettuce, tomato and mayo on a brioche bun. Have it tossed in wing sauce .75

Quesadilla 20
Your choice of taco beef or grilled chicken with chipotle cream cheese, blended cheese, peppers, onions combined in a flour tortilla and melted to perfection. Served with salsa and sour cream.

Vegetarian Quesadilla 17
Grilled peppers, zucchini, mushrooms, red onion, goat cheese and our housemade spinach dip in a flour tortilla and melted on the flat iron grill. Served with salsa and sour cream.

Buttermilk Chicken Tenders 19
Buttermilk marinated chicken tenders dredged through seasoned flour, breaded, then fried. Accompanied with plum sauce.

Blackened Fish Tacos 18
Pan seared chipotle mango blackened basa, with shaved lettuce, carrot and cabbage slaw, peach basil salsa and chipotle mayo in a flour tortilla.

Smoked Pulled Pork Sandwich (GFO) 19
Smoked in house pork, tossed in Forty Creek BBQ Sauce, on a ciabatta with our housemade coleslaw and creamy garlic sauce.

Reuben 22
Two sandwiches made of pastrami, Swiss cheese, sauerkraut and house dip on marble rye bread. Served with a pickle.

519 Burger (GFO) 17
6oz local ground beef patty seasoned with salt and pepper, lettuce, tomato and onion on a brioche bun with a pickle. Spicy black bean patty available.

Onion Ring Burger 20
6oz locally sourced beef patty on a brioche bun and topped with lettuce, tomato, cheddar cheese, onion rings, creamy garlic and Forty Creek BBQ sauce.

Chicken Caesar Wrap 19
Romaine, parmesan, bacon, Caesar dressing and your choice of grilled or crispy chicken.

Chicken Bacon Ranch Wrap 20
Iceberg lettuce, tomato, blended cheese, bacon, ranch dressing and your choice of grilled or crispy chicken.

Beef Dip 19
Slow cooked shaved roast beef, sauteed onions and peppers on a ciabatta bun with horseradish mayo. Served with au jus.

Fried Chicken & Waffle Sandwich 20
Buttermilk marinated chicken thighs dusted with seasoned flour and fried. Tossed in real maple syrup buffalo sauce and sandwiched between two belgian waffles.

Grilled Steak Sandwich 22
6oz sirloin grilled to your liking, with sauteed onions, mushrooms and arugula on a garlic buttered ciabatta bun. Forty Creek BBQ and horseradish mayo.

Add cheddar or Swiss cheese 1.5 each

Signature

Local Premium Aged Steaks

All steaks include fresh vegetables and garlic mashed potatoes

Add sauteed mushrooms 4 garlic shrimp 12

Ribeye (GF) 46
12oz cut of rich prime beef that's perfectly marbled and deliciously juicy, topped with cowboy butter.

New York Strip (GF) 39
10oz full-flavoured prime cut with a slightly firmer texture than a ribeye, topped with cowboy butter.

519 Meatloaf 24
Locally sourced pork and beef wrapped in bacon, then oven baked and smothered in beef gravy. Served with mashed potatoes and fresh vegetables.

BBQ Baby Back Ribs (GF) 27
Half rack of baby back pork ribs cooked low and slow, covered in Forty Creek BBQ sauce and served with fries.
Rib and Wing - Comes with 4 wings 37
Rib and Shrimp - Comes with 6 breaded shrimp 38
Add addition half rack 16

GF - Gluten Free

GFO - Gluten Free Option Available

Seasonal Features

Starters

Deep Fried Ravioli 8 breaded mozzarella ravioli pieces fried to golden and served with a creamy garlic dip.	18	Cheddar Apple Bites 4 bite-sized cups filled with cheddar cheese and a cinnamon and nutmeg spiced apple butter.	10
Bacon Brussels Sprouts Brussels sprouts sauteed in garlic, brown sugar and bacon.	15	Apple and Cranberry Baked Brie Brie cheese wheel baked with cranberries and spiced apples. Topped with crushed candied pecans, balsamic glaze and served with crostini.	18

Mains

Sourdough Chicken Melt Creamy garlic sauce and grilled chicken sandwiched between two pieces of sourdough bread with Swiss and mozzarella cheese and melted to perfection. Served with fries.	22	Ginger Stir Fry (GFO) Vegetarian 17/Chicken 20/Shrimp 22/Steak 22 Sauteed broccoli, carrots, parsnips and Brussels sprouts tossed in a ginger soy sauce on top of a bed of chow mein noodles.	
Garlic Sausage Two 6oz Walkerton Meat Market garlic sausages smothered in a house made mushroom gravy and served with fresh vegetables and garlic mashed potatoes.	29	Schnitzel Tenderized pork loin breaded in house and deep fried until golden. Accompanied with house made apple butter and served with fresh vegetables and garlic mashed potatoes.	33
Mushroom Stuffed Chicken Supreme (GF) Chicken supreme stuffed with mushroom, onion, thyme and goat cheese. Topped with a white wine mushroom cream sauce. Served with fresh vegetables and garlic mashed potatoes.	30	Maple Walnut Salmon (GF) 9oz locally sourced Coho Salmon topped with cayenne spiced maple syrup and walnuts. Served with fresh vegetables and garlic mashed potatoes.	36

Change Your Side

Add Ons

Swiss, cheddar, feta, or goat cheese	1.5
Sauteed onions	1.5
Sliced mushrooms	1.5
Button mushrooms	4
Bacon	1.5
Beef gravy	2
Guacamole	4
Ground beef	5
Grilled Chicken	8
Thai bites	9
Garlic shrimp	12

Starch Options

Fresh cut fries	N/C
519 rice (GF)	N/C
Garlic mashed potatoes (GF)	N/C
Baked potato (GF)	3
Loaded baked potato (GF)	6
Garden salad (GF)	4
Soup of the day	3
Fresh vegetables (GF)	5
Sauteed mushrooms (GF)	2
Sweet potato fries	5
Onion rings	5
Poutine	5
Maple bacon poutine	6
Caesar salad (GFO)	5
Greek Salad (GF)	5
519 signature greens (GF)	6
Mac and cheese	7

Vegetable Options

Fresh cut fries	N/C
519 rice (GF)	N/C
Garlic mashed potatoes (GF)	N/C
Baked potato (GF)	N/C
Loaded baked potato (GF)	1
Garden salad (GF)	N/C
Soup of the day	N/C
Sauteed mushrooms (GF)	N/C
Sweet potato fries	N/C
Onion rings	N/C
Poutine	N/C
Maple bacon poutine	1
Caesar salad (GFO)	N/C
Greek Salad (GF)	N/C
519 signature greens (GF)	1
Mac and cheese	2