



APPETIZERS

SOUP OF THE DAY

Our Chef's daily selection. \$6.99

CALAMARI

Lightly dusted and accompanied by tangy citrus aioli or spicy sriracha mayo. \$11.49

CIABATTA GOAT CHEESE LOAF

Goat cheese stuffed ciabatta clusters topped with fresh garden tomatoes, basil, parsley, oregano and drizzled with a balsamic glaze. \$9.99

CHICKEN QUESADILLAS

Grilled chicken covered in melted cheese and sandwiched in a flour tortilla. Served with sour cream and salsa. \$11.99

HAT TRICK PLATTER

A trio of dips: guacamole, salsa and smoked chicken jalapeno dip. Served with tri-coloured nachos and wonton chips. \$13.99

EDAMAME BEANS

Steamed and seasoned with salt and pepper. \$5.99

CRISPY DRY RIBS

Crispy, fall off the bone, mouth watering, house braised ribs dusted in our signature dry rub. Served with house cooked kettle chips. \$10.99

NACHOS

Tri-coloured tortilla chips, tomatoes, olives, jalapenos and a mound of our three cheese blend served with sour cream and salsa. \$14.99 Add chili \$2.99 Add chicken \$3.99 Even more cheese \$2.99 Add guacamole \$2.49

COCONUT SHRIMP

Succulent black tiger shrimp, fried to a crisp golden brown. Served with a sweet chili dipping sauce. \$10.99

TRADITIONAL POUTINE

A delicious combination of crispy fries piled high with fresh Quebec cheese curds and topped with our authentic poutine gravy. \$7.49

WENDEL CLARK SLIDERS

Hand crafted style sirloin sliders stacked with bacon, onion rings and cheddar cheese. \$10.99

SIN BIN SLIDERS

Hand crafted style sirloin sliders topped with our succulent house braised pulled pork and onion rings. \$11.49

DEEP FRIED PICKLES

Hand battered pickle spears coated with tri-colour tortilla chips and served with a zesty ranch sauce. \$6.99

SWEET CHILI LIME CHICKEN BITES

Breaded chicken hand tossed in a sweet chili and lime sauce, topped with sesame seeds and green onions.. \$11.49

LATTICE FRIES

Crispy lattice fries smothered with our house chili, drizzled with con queso and sour cream and topped with green onions. \$11.99

WINGS

1lb \$11.992lb \$20.99Includes one dipAdditional dip \$0.60

- chipotle ranch
 apple butter bbq
 creamy garlic butter
 - honey garlic

jerk
suicide

Wendel's way
Frank's dry rub

dry cajun

BURGERS

Our beef burgers are made without the use of antibiotics or added hormones and steroids. Burgers come with your choice of fries, house cooked kettle chips or garden greens. Substitute sweet potato fries, loaded baked potato, soup, Caesar salad or onion rings for an additional \$1.99

THE ENFORCER

Two hand crafted style sirloin patties with bacon, cheese, sautéed onions and mushrooms. Come hungry...it weighs a pound! \$19.99

WENDEL BURGER

Our perfectly grilled, hand crafted style sirloin burger stacked with bacon, onion rings and cheddar cheese. Garnished with lettuce, tomato and pickle. \$15.49

CLASSIC BURGER

Our thick and juicy hand crafted style sirloin burger loaded with flavour to enjoy. Garnished with lettuce, tomato, onion and pickle. \$12.99

SALMON BURGER

Our handmade salmon burger is grilled with a blend of secret seasonings and garnished with a citrus aioli, lettuce, tomato and onion. \$15.99

VEGGIE BURGER

Vegetarian patty grilled to perfection on a potato scallion bun. Garnished with lettuce, tomato, onions, pickle and topped with guacamole. \$13.99

TURKEY BURGER

Our grilled turkey burger garnished with lettuce and tomato and topped with a **BBQ mayo on a pretzel bun.** \$13.99

DIABLO BURGER

Our hand crafted style sirloin burger topped with jalapeno peppers, jack cheese, lettuce, tomato, pickle and topped with a spicy mayo. \$14.99

SANDWICHES

Sandwiches come with your choice of fries, house cooked kettle chips or garden greens. Substitute sweet potato fries, loaded baked potato, soup, Caesar salad or onion rings for an additional \$1.99

BUFFALO CHICKEN SANDWICH

Hand breaded buttermilk marinated chicken breast, coated in your choice of wing sauce and topped with lettuce and tomato. \$13.99

PULLED PORK SANDWICH

Tender pulled pork smothered in an apple butter BBQ sauce, and dressed with apple coleslaw and two onion rings on a pretzel bun. \$14.49

PARMESAN CHICKEN SANDWICH

Hand breaded chicken breast topped with our signature tomato sauce, parmesan and mozzarella cheese. \$15.49

CHICAGO CLUB SANDWICH

Cajun dusted grilled chicken, topped with creamy brie, lettuce, tomato, bacon and sweet bbg mayo. \$13.99

MONTREAL SMOKED MEAT SANDWICH

A mountain of smoked meat piled high on rye bread, with pickles. \$13.99

ASIAN CHICKEN WRAP

Grilled chicken with snow peas, carrots, red onions, peppers and Asian egg noodles with sesame ginger dressing, wrapped in an herb tortilla. \$13.99

STEAK PHILLY WITH A TWIST

Thinly sliced and seasoned rib eye & pepperoni sautéed with green peppers, onions and mushrooms, topped with melted pepper jack and mozzarella cheese and garnished with capicollo, lettuce and tomato. \$15.99



ENTRÉES

MEATLOAF

A traditional Meatloaf stuffed with seasoned ground chicken, finished in a mushroom demi glaze. Accompanied by mashed potatoes and seasonal vegetables. \$17.99

BUFFALO CHICKEN TENDERS

Fresh hand-breaded chicken tenders, served with your choice of wing sauce and fries. \$13.99

BABY BACK RIBS

House braised, tender, baby back ribs, brushed with apple butter bbq sauce served with creamy apple coleslaw. Full rack \$26.99 Half rack \$19.99

RIB AND WING COMBO

A perfect combination of our delicious ribs and famous wings, sauced the way you want them, and served with fries. \$23.99

PAN ROASTED DOUBLE BREASTED CHICKEN

Pan seared and oven roasted chicken breast, sautéed corn, red onion and tomatoes topped with a creamy Creole sauce. Served with mashed potatoes and seasonal vegetables. \$18.99

VEGGIE STIR FRY

Fresh stir fried bok choy, red onion, snow peas, red pepper and carrot with a lemon ginger basmati rice in garlic sauce. \$13.99 Add grilled chicken \$3.99

SEAFOOD

CAJUN SALMON

Cajun grilled salmon, mango cucumber salsa, served with rice and seasonal vegetables. \$18.99

WENDEL'S FAMOUS HADDOCK CRUNCH AND CHIPS

An eye catching battered haddock, wrapped with sea salt n' vinegar chips. Served with fries, lemon wedges and house made tartar sauce. \$16.99

TILAPIA AND SHRIMP

Pan seared lemon pepper tilapia topped with garlic shrimp. Served with lemon ginger basmati rice and fresh vegetables. \$19.99

PASTA

CHICKEN PARMESAN

Hand breaded chicken breast topped with our signature tomato sauce, parmesan and mozzarella cheeses. Served on a bed of linguine noodles tossed in our house made sauce. \$16.99

PENNE A LA VODKA

Penne pasta tossed in our home made vodka cream sauce and sprinkled with parmesan cheese. \$12.99 Add Grilled Shrimp \$4.99

MUSHROOM RAVIOLI

Hand made mushroom stuffed ravioli, served in a creamy mushroom alfredo sauce and topped with parmesan. \$14.99

BLACKENED CHICKEN PENNE

Grilled Cajun chicken with spinach, tomatoes and red peppers, tossed in a creamy sweet Vidalia sauce. Garnished with balsamic glaze and parmesan cheese. \$14.99

SALADS

PECAN POPPY SEED SALAD

A combination of spring mix and iceberg lettuce topped with candied pecans, julienne apple, cranberries and goat cheese. Drizzled with a poppy seed dressing. \$12.99

THAI CHICKEN SALAD

A lively combination of spicy marinated chicken, mango, cashews and crisp vegetables on a bed of greens topped with a sesame ginger dressing and crispy noodles. \$14.99

CAESAR SALAD

Crisp romaine lettuce, bacon, croutons, parmesan cheese and creamy Caesar dressing. App \$6.49 Salad \$9.99

COBB SALAD

A medley of mixed greens, corn, tomatoes, boiled eggs, red onions and grilled chicken. Drizzled with ranch dressing and topped with tricoloured tortillas and bacon. \$15.99 Substitute chicken for steak or shrimp add \$1.99

GARDEN GREENS

Fresh greens, cherry tomatoes, diced cucumber and red onion. Topped with your choice of dressing. Salad \$8.99 App \$5.49

STEAKS

All steaks are served with fresh seasonal vegetables and choice of fries, mashed potatoes, loaded baked potato, sweet potato fries or onion rings.

NEW YORK STRIP

Our signature Angus Reserve cut. A steak lover's dream. \$33.99

SIRLOIN

Our thick and juicy Angus Reserve cut is the perfect combination of taste and tenderness. 8oz \$21.99 10oz \$25.99

blue rare: cool and blue from the first bite to the last bite.

> rare: cool at centre, red through the cut.

medium rare: warm and red throughout.

medium well: hot, with small traces of pink at centre.

medium: warm and pink centre.

well done: hot and cooked throughout.

chicago: charred on the outside, made to order on the inside.

SIDES Shrimp topper

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Shrimp topper	\$4.99	Fountain Pop (Coke, Diet Coke, Sprite, ginger ale) \$2.99		
Mushroom topper	\$2.99	Juice (cranberry, orange, apple, pineapple, tomato		
Peppercorn sauce	\$1.99	Clamato)	\$2.99	
Fries	\$2.99	Coffee, Ťea	\$2.80	
Sweet potato fries	\$2.99	Espresso \$3.09 (Single) \$3.89 (doub	le)	
Onion rings	\$2.99	Cappuccino	\$3.59	
Loaded baked potato	\$3.99	Latte	\$3.59	
Gravy	\$1.00	Virgin Caesar	\$3.56	
Aioli, blue cheese or		San Pellegrino Sparkling Water \$3.99 (300mL)	\$5.99 (1L)	
ranch dipping sauce	\$0.60	Aqua Panna Still Water \$3.99 (300mL)	\$5.99 (1L)	
Guacamole	\$2.99	San Pellegrino Flavoured Water	,	
		(Blood Orange or Limonata)	\$3.25	
		Red Bull	\$5.50	





DRINK MENU

COCKTAILS

Wendel Caesar

Enjoy our Classic Wendel Caesar with 2oz of Absolut Vodka, Clamato juice, Worcestershire, Tabasco, salt & pepper and garnished with an extreme bean. \$7.95 Also available with 1 oz of Absolut Vodka for \$5.99

Dynamite Caesar

The twist on the classic Caesar packs a punch of flavour and heat! Enjoy our Dynamite Caesar with Absolut Vodka, horseradish, Clamato juice, Tabasco, Worcestershire, salt & pepper and garnished with our hot pepper skewer. \$6.49

The Blue Line

Absolut Raspberry Vodka, Absolut Berry Acai & McGuinness Blue Curacao, bar lime and soda. Rimmed with Blue Kool-Aid. A refreshing delight! \$6.99

The Spiked Heel

A refreshing drink with Hpnotiq, Absolut Berry Acai & topped with Sprite. Strong enough for a man, but named for a woman! \$5.99

The Slap Shot

Lamb's White Rum, McGuinness Triple Sec, Red Bull. Our twist on the Jager Bomb! \$8.99

MARTINIS \$8.50 (202)

Classic Martini

(AKA sneaky clean, unless you want it dirty!) Enjoy with Absolut Vodka or Beefeater Gin.

The Wendel

Absolut Citron, Hpnotiq, bar lime & a splash of McGuinness Blue Curacao.

Uy Martini

Soho Lychee liqueur, SourPuss Raspberry, peach schnapps, Hpnotiq.

Lotus

Absolut Raspberry, Soho Lychee Liqueur, cranberry juice & bar lime.

SourApple Martini

Smirnoff Apple, SourPuss Apple, bar lime.

Classic Margarita

The original margarita, shaken not blended and served over ice in our cocktail glass with a salt rim. \$5.99

Bumper Crop

Absolut Citron, peach schnapps and a refreshing blend of orange, peach and cranberry juice. A taste of the tropics! \$5.99

Cherry Picker

Beefeater Gin, McGuinness Cherry Brandy, topped with Sprite and garnished with a maraschino cherry. \$6.49

The Benchwarmer

Lamb's White Rum, Disaronno Amaretto, orange & pineapple juice, finished with grenadine and a maraschino cherry garnish. \$6.49

Bar Down

McGuinness Crème De Menthe White, Lamb's White Rum, bar lime & soda. \$6.49

Offside

Absolut Vodka, McGuinness Melon Liqueur, cranberry juice, bar lime & soda. \$6.49



SourPuss Raspberry. The sweetness without the stickiness.

Banana Snowman

Lamb's White Rum, Carolan's Irish Cream & McGuinness Crème De Banane with a splash of milk.

Pomegranate Cosmo

Absolut Citron, Pomegranate liqueur, cranberry juice & bar lime. A twist on the original!

The Malibu Martini

Malibu Rum, Absolut Vodka, McGuinness Crème De Cacao & pineapple juice. Let the islands come to you!



THE BLUE LINE

WENDEL CLARK'S

DYNAMITE CAESAR

DRINK MENU

WHITE House Wine, Lakeview Cellars, Vidal, \$5.25 \$8.25 \$24.99 Canada \$6.49 \$9.49 \$29.99 Barefoot Pinot Grigio, California \$6.49 \$9.49 \$30.99 Jacob's Creek Chardonnay, fustralia \$6.49 \$9.49 \$30.99 Gallo White Zinfindel, California Semi Dry Riesling, Vineland Estates, \$7.49 \$11.99 \$39.99 Niagara \$7.99 \$12.49 \$41.99 McWilliams Chardonnay, fustralia \$8.99 \$13.49 \$45.99 Stoneleigh Chardonnay, New Zealand \$8.99 \$13.49 \$45.99 Stoneleigh Sauvignon Blanc, New Zealand

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RED

	5oz.	8oz.	Bottle
House Wine, Lakeview Cellars, Cab-Merlot, Canada	\$5.25	\$8.25	\$24.99
JJ McWilliams Cabernet Merlot, fustralia	\$6.49	\$9.49	\$30.99
Jacob's Creek Shiraz, fustralia	\$7.49	\$11.99	\$33.99
Graffigna Centernario Malbec, Argentina	\$7.99	\$12.49	\$41.99
Mirassau Pinot Noir, California	\$8.49	\$12.99	\$41.99
Wyndham 444 Cabernet Sauvignon, fiustralia	\$8.99	\$13.49	\$44.99
Colli Sensei Chianti, Italy	\$8.99	\$13.49	\$43.99
Louis M Martini Cabernet, California	\$9.49	\$14.49	\$48.99

Woody's Mexican Lime	\$5.99
Woody's Pink Grapefruit	\$5.99
Smirnoff Ice	\$5.99

BEER

BOTTLE DOMESTIC \$5.49	PREMIUM \$5.99
Molson Canadian, Coors Light, Molson Export,	Granville Island
Molson Dry, Molson 67	Creemore Lager

IMPORTED	
\$6.49	

SPECIALTY \$7.99

Heineken, Sol, Dos Equis Lager, King Can (473ml) Mill Street Organic, Rolling Rock Stiegl, Somersby Apple Cider

Spark House, Top Shelf

ON TAP

Birra Moretti

Wendel Size 23oz. ADD \$1.50

DOMESTIC	PREMIUN
\$6.49 18oz.	\$6.99 18oz
\$17.99 PITCHER	\$19.99 PIT
Molson Canadian	Rickard's
Coors Light	Rickard's V
	Steam Wł
	Coors Bar

IMPORTED \$7.75 18oz. \$20.99 PITCHER CHER Guinness Red Heineken White nistle nquet



*Beer selections vary per location.

