

MAINS	SOURDOUGH CHICKEN SANDWICH		\$19
	Toasted sourdough stacked with crispy breaded chicken, lettuce, tomato, and topped with a zesty lime tequila mayo. Served with fries.		
	SAVOURY SALAMI CROISSANT		\$15
	Flaky croissant, toasted, filled with mayo, assorted salami, <i>Sylvan Star</i> Italian Gouda, local cucumber, topped with <i>My Oma Always</i> Red Pepper Jelly and the choice of fresh lettuce. Served with fries.		
	PULLED PORK SANDWICH		\$18
	Tender Pulled Pork drizzled with <i>Prairie Hill</i> Smokey Haskap BBQ Sauce, topped with creamy coleslaw, layered on a kaiser bun. Served with fries.		
	SOUP		\$11
	Soup of the Week, served with a fresh local bun and gouda cheese.		
	CROQUETTES (1 or 2)		\$13.5 \$16.5
	Savour a spiced beef dough, breaded and fried to a crispy golden brown. served with a variety of Dutch sauces. Served with fries.		
FRIKANDEL (1 or 2)		\$13 \$16	
<i>Dutch Grill</i> Frikandel, Dutch style sausage crafted with a blend of pork, beef and fried. Sliced through the centre and topped with chopped onions, Dutch mayonnaise, and ketchup curry. Delivering a taste of tradition with every bite. Served with fries.			
SCHNITZEL		\$18	
<i>Dutch Grill</i> breaded pork schnitzel, fried, and topped with creamy mushroom sauce. Served with fries.			
SALADS	CAESAR SALAD		\$6
Locally sourced lettuce, drizzled with creamy Caesar dressing, topped with shaved parmesan cheese, croutons, and bacon bits.			
APPETIZERS	GARLIC PARMESAN FRIES		\$8.5
	Crispy fries tossed in garlic oil, topped with parmesan flakes and parsley, served with garlic aioli.		
	CREAMY SPINACH CHEESE DIP		\$15
	A blend of cream cheese, sour cream, spinach, cheese, and assorted spices, served hot with pita bites.		
	BAKED BRIE		\$16.5
	<i>Old School Cheesery</i> Brie, served warm and complimented by the sweet tang of <i>My Oma Always</i> Red Pepper Jelly, served with assorted crackers.		
	BITTERBALLEN		\$12
	<i>Dutch Grill</i> snack sized croquette served with Dutch mayonnaise and ketchup curry.		
TASTE OF HOLLAND		\$26	
<i>(Dutch Grill</i> Bitterballen, Frikandel, Bamipuk) served with crispy coated Dutch peanuts and locally sourced fresh vegetables,			
CHARCUTERIE BOARD		\$29.75	
Artisanal Charcuterie Board featuring high quality cheese from <i>Sylvan Star</i> and <i>Crystal Springs Cheese</i> , an array of meats from <i>Dutch Grill</i> and <i>Old Country Sausage</i> . Accompanied with crackers, assorted nuts, and local jelly, offering savoury and unique experience for all.			
DESSERTS	HASKAP CREAM PIE		\$5
	Locally made by <i>Prairie Hill Farms</i> . Featuring a frozen creamy filling, swirled Haskap berry sauce, layered on a crumbled pie crust.		
	HASKAP ICE CREAM		\$5