

NGR TAP & GRILL

SANDWICHES

FRENCH ONION GRILLED CHEESE \$18

DARK CARAMELIZED ONIONS, HAVARTY & PROVALONE ON GARLIC BUTTER TOASTED SOURDOUGH

BRIAN'S WESTERN \$16

OUR FEARLESS LEADERS FAVOURITE! EGG, BACON, PEPPERS AND ONION WITH MELTY CHEESE ON TOAST OF YOUR CHOICE!

CALIFORNIA CHICKEN CLUB \$20

GRILLED CHICKEN BREAST, AVOCADO, ONIONS, TOMATO, PEAMEAL, ARUGULA & SUNDRIED TOMATO PESTO MAYO ON TOASTED CIABBATTA

BANQUET BURGER \$22

GROUND CHUCK COOKED TO PERFECTION, TOPPED WITH AGED CHEDDAR, BACON, SOUR PICKLES AND BURGER SAUCE!

SHRIMP PO' BOY \$23

A NEW ORLEANS CLASSIC! CRISPY SEASONED SHRIMP, LETTUCE, JUICY TOMATOES, AND ONION SERVED ON A FRENCH LOAF SMOTHERED IN HOUSE MADE REMOULADE!

MUSKOKA MELT \$25

STEAK, PEPPERS AND ONIONS, SMOTHERED IN CHEESE ON A WARM BUN!

WEEKLY SPECIAL'S AVAILABLE
ASK SERVER FOR DETAILS

STARTERS

WINGS \$17.99/\$27.99

10 OR 20 TOSSED IN YOUR CHOICE OF SAUCE! PERFECT FOR SHARING

FRIED CAULIFLOWER \$15

FLORETS
SERVED WITH TZATZIKI & LEMON.
TOSS IN SAUCE OF YOUR CHOICE FOR \$2

GAR PAR BITES \$15

DEEP FRIED PIZZA DOUGH TOSSED IN GARLIC BUTTER AND PARMISAN, SERVED WITH MARINARA.

WOOD FIRED PIZZA

WILD MUSHROOM \$24

WHITE SAUCE, MIXED ROASTED MUSHROOMS & BALSAMIC REDUCTION

CLASSIC MARGHERITA \$22

TOMATO SAUCE, FRESH MOZZARELLA, BASIL AND OLIVE OIL

SPICY SOPPRESSATA \$25

TOMATO SAUCE, SOPPRESSATA, CHIPOLTE AIOLI AND FRESH ARUGULA

SEASONAL PIZZA

ASK YOUR SERVER FOR THE CHEF'S CREATION AND SEASONAL PIZZA!

BUILD YOUR OWN STARTING \$22
ASK SERVER ABOUT AVAILABLE TOPPINGS.

SALADS

NGR CEASAR \$19

CLASSIC CEASAR DRESSING, PARMISAN, BACON AND CROUTONS.

CLASSIC COBB SALAD \$19

CRISP GREENS TOSSED IN HOUSE MADE BLUE CHEESE DRESSING, CHERRY TOMATOES, CUCUMBERS, CORN, BACON & MARINATED EGGS

SESAME SALAD \$19

MIXED GREENS, ASSORTED VEGETABLES TOSSED IN TAHINI DRESSING WITH CRISPY NOODLES AND ORANGE SLICES