



APPETIZERS

SOUP DU JOUR

OR...

WAG SIGNATURE CRAB BISQUE

tomato, basil, crab, cream, herbs and spices

cup 7.99 bowl 9.99

SMOKED SALMON WONTON CRISPS

smoked lox, red onion, capers, dijon aioli, greens 16.99

CRAB CAKES

3 cakes, tarragon tarter, preserved lemon slaw 19.99

GLAZED BACK RIBS

serrano honey ginger glaze, sesame cucumber lime aioli 19.49

BEEF TENDERLOIN CARPACCIO

salt & pepper cured, roast garlic dijon aioli parmesan, capers, wonton chips 18.49

TOMATO BASIL MUSSLES

3/4 lb of fresh mussels, tomato basil white wine broth, house cut fries 22.49

MONDAY TO FRIDAY

DRINKS

LOCAL BREW

Lager & Pale Ale (16oz) \$6

HOUSE WINES

Red & White 6oz \$6 9oz \$9

SIGNATURE COCKTAILS \$7 each

Berry Mojito / House Sangria / Pineapple Coconut Margarita

HAPPY HOUR



3 pm TO 5 pm

CRAB CAKES \$16

CALAMARI \$15

CHICKEN WINGS \$15

SHORTRIB POUTINE \$12

CRISPY BRUSSEL SPROUTS \$12

SMOKED SALMON WONTON CRISPS \$13

NIBBLES

SALAD TOPPERS

...add 7oz Cajun Chicken Breast 9.49 ...6 garlic prawns 9.99 ...3 scallops 9.99

STARTER SALADS

WAG HOUSE GREENS SALAD

Yuzu sesame dressing, honeydew, pear, five spice almonds, feta 14.99

CAESAR SALAD

romaine, pecorino romano, fried capers, balsamic, croutons 16.49

ROASTED BEET SALAD

arugula, goat cheese, candied pecans, preserved lemon & honey vinaigrette 15.99

ENTREE SALADS

CAJUN CHICKEN CAESAR SALAD

romaine, pecorino romano, roasted garlic, fried capers, balsamic, croutons 25.99

STEELHEAD SALAD

steelhead filet, mesclun greens, red onion, capers, goat cheese, strawberries, strawberry dill vinaigrette 26.99

SCALLOP & PRAWN SALAD

3 scallops, 5 prawns, spinach, apple, sun-dried cranberries, almonds, maple balsamic vinaigrette 26.99

BISTRO

YAM FRIES

ginger aioli 9.99

DRY RIBS

spicy sweet soy, ginger & scallions 15.99 ~ or, classic salt and pepper

SHORT RIB POUTINE

fries, braised beef shortrib, cheese curds, demi, horseradish aioli 16.49

CALAMARI

preserve lemon, jalapeno, red onion, lime salt, tzatziki 19.49

CRISPY WONTON PRAWNS

wonton wrapped tiger prawns, chipotle plum sauce 16.49

CHILI SOY GLAZED CHICKEN WINGS

1 lb of wings, roasted peanut glaze, sesame cucumber aioli 19.99

CRISPY BRUSSEL SPROUTS & FRIED TOFU

maple garlic soy glazed, sriracha tofunaise 16.99

TURN OVER FOR MORE DELICIOUS OPTIONS



prices do not include taxes

~ gluten free ~

~ item has no gluten ingredient but may contain traces - Please notify server of all allergies ~

~ Ocean Wise ~

WAG WILD RICE BOWLS

All bowls served with organic brown & wild rice, stir fried vegetables, pickled red cabbage & carrots *Stir fried veggies - onions, red peppers, bok choy & edamame

GRILLED AHI TUNA

Wasabi ranch, ginger aioli, cucumbers, sesame, wonton chips 22.99 3oz / 27.99 6oz

HOISIN BRAISED BEEF

Kimchi Cream, carrots, chives, wonton chips 23.49 6oz / 28.49 9oz

TERIYAKI FRIED CHICKEN

Spicy lemon cream, coleslaw, butter pickles, wonton chips 23.49 6oz / 28.49 9oz

CRISPY TOFU BOWL

togarashi hot honey, yam, chili cucumber 22.99

CASUAL EATS



WAG BURGER

peppered bacon, mozza, roasted garlic red relish, smokey mustard, mayo, arugula, brioche bun 23.49

STEELHEAD & CHIPS

steelhead, light tempura batter, home made tartar 1 piece 18.99 / 2 piece 26.99

SURF

served with jasmine rice & seasonal vegetables

CURRY & KAHLUA PRAWNS

white tiger prawns, Kahlua, yellow curry cream reduction 25.99

PECAN CRUSTED STEELHEAD

fresh steelhead filet, arugula pesto bearnaise 30.99

CAJUN SNAPPER & PRAWNS

fresh snapper, 3 prawns, citrus dill yogurt 25.99

AHI TUNA

fresh Ahi, sesame crusted, wasabi soy sauce, medium rare 29.49

MIXED SEAFOOD GRILL

steelhead, snapper, tiger prawns, sweet chili mango pineapple salsa 29.99



TURF

served with garlic herb mashed potatoes & seasonal vegetables

STUFFED CHICKEN

supreme grain fed chicken breast, prosciutto and goat cheese stuffing, tarragon cream 29.99

HOISIN BBQ BRAISED BEEF

8 oz boneless beef shank, ginger scallions 36.99

BBQ BABY BACK RIBS

full rack, whisky BBQ glaze 31.99

FLAT IRON 7 OZ

excellent marbling tender & lean AAA Sterling Silver beef, topped with our signature demi glaze 38.99

BRAISED LAMB SHANK

lemon herb roasted, roast garlic oregano demi 29.99

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PASTAS & POTS

PESTO CHICKEN LINGUINE

7oz chicken breast, brie cheese, artichokes, sun-dried tomatoes, red onion, pesto cream sauce 26.99

SEAFOOD PENNE

prawns, steelhead, snapper, fresh mussels, red onion tomato basil cream 26.99

FETTUCCINE CACIO E PEPE WITH PRAWNS

fresh house made pasta, heirloom tomato, black pepper & parmesan reggiano cheese sauce, 8 tiger prawns 29.99

LOBSTER STUFFED RAVIOLI

roasted garlic cream sauce, prawns, asparagus, basil pesto, sun-dried tomato pesto 27.99

BUTTERNUT SQUASH RAVIOLI

sage brown butter, feta, candied pecans, onions, lemon chili cream 24.99

SEAFOOD HOT POT

prawns, steelhead, snapper, fresh mussels, spicy red curry cream, rice noodles 26.99

KIDS MENU (Under 12 years old)

CHICKEN STRIPS & FRIES 13.50

PENNE ALFREDO 13.00

CHEESEBURGER & FRIES

brioche bun, patty, mozza, ketchup 16.00

GRILLED STEELHEAD

with rice & veggies 16.00

ROASTED 7OZ CHICKEN BREAST

with rice & veggies 16.00

DESSERT

CHOCOLATE PEANUT BUTTER PIE

WAGS "infamous" dessert 11.49

CHOCOLATE GANACHE TORTE

raspberry coulis, vanilla ice cream 10.49

HOMEMADE TIRAMISU

fresh fruit coulis 10.49

CREME BRÛLÉE

vanilla, lemon, caramelized sugar 10.49

WHITE CHOCOLATE CHEESECAKE

white chocolate ganache, strawberry coulis 11.99