

# starters



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Hors d'oeuvre Platter **25.95**  
*Hot wings, bone-in ribs, potato skins, assorted fresh vegetables and fruit, dipping sauces (Great for two)*

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Iceberg Wedge **6.95**  
*Crisp lettuce wedge, bacon, vine ripened tomatoes, egg, gorgonzola cheese and your choice of ranch or blue cheese dressing*

Moose Factory House Salad **6.95**  
*Mixed garden greens, sundried cranberries, toasted almonds, cucumber, cherry tomatoes, feta cheese*

Classic Caesar **7.50**  
*Crisp romaine lettuce, garlic caesar dressing, croutons, parmesan cheese*

Bothwell Cheese **7.95**  
*Smoked gouda, red wine aged cheddar, red hot chili pepper jack, smoked cheddar, jalapeno Monterey jack, Muenster, fig, orange and quince compotes*

Lobster and Sweet Potato Bisque **7.95**  
*Atlantic lobster carpaccio, grilled brioche, crème fraîche, chives*

Soup of the Day **cup 3.95 • bowl 5.95**  
*Prepared fresh each day. Please consult your server for today's selection*

French Onion Soup Gratinée **6.95**  
*Sautéed sweet onions, sherry broth, croutons, Swiss cheese*



Hot Louisiana Chicken Wings **13.95**  
*One pound, ranch dressing, fresh celery and carrot sticks  
 Choose from: traditional, salt & pepper, cattlemen's classic, sweet chili, teriyaki, chipotle mustard or maple bacon*

Nacho Platter **sm 14.95 | lg 22.95**  
*Monterey jack and cheddar cheese, diced bell peppers, chopped red onions, fresh tomatoes, spicy jalapeños, fresh salsa, sour cream*  
 • add extra cheese **4.95** | add guacamole **2.95**  
 add ground beef or BBQ Short Rib **4.95**

Spiced Crab & Spinach Dip **13.95**  
*Atlantic crab, spinach, spiced cream cheese, grilled parmesan pita bread*

Parmesan Zucchini Fritto **8.95**  
*Two dipping sauces: tomato, lemon goat cheese*

Calamari **10.95**  
*Fried lemons, roasted Anjou peppers, smoked chipotle aioli*

Bone-In Ribs **11.95**  
*Crisp pork button bones, honey mustard dipping sauce, lemon, San Francisco Sourdough bread*

Scallop and Bacon Sticks **13.95**  
*Pan seared scallop, maple braised bacon, Quebec maple and cajun butter*

Escargot Gorgonzola **13.95**  
*Tender escargot, gorgonzola cheese, garlic toast*



The "GF" menu items listed reflect our best intention to create a **Gluten Friendly** dining experience. As guest safety is our priority, to ensure the nature of your allergy is understood, we require you to disclose your known food allergen concern(s) direct to our Manager/Chef. It is our objective to modify to the best of our ability to accommodate your request; however, please be cautioned that our kitchen operations involve a shared prep and cooking area which is exposed to a variety of gluten food products. Due to these circumstances, we are unable to guarantee that any menu item is completely gluten free but we are pleased to review the precautions we take to make every effort to accommodate your needs.

• A 15% Gratuity will be applied to all groups of 8 or more.



Please inform your server you would like the menu item prepared "Gluten Friendly"



Please inform your server you would like the menu item prepared "Vegetarian Friendly"

**20% Off** food items during happy hour 3:30 pm to 6:00 pm, 7 days a week with the purchase of a beverage. Sorry no take-out or to-go bags.



# entrée salads

## Taco Salad

14.95

House-made tortilla shell, crisp shredded lettuce, spicy chicken or taco beef, tomatoes, onions, chopped bell peppers, cheddar and mozzarella cheeses, nacho chips, sour cream, salsa

- add guacamole 2.95

## Salmon Quinoa Salad **NEW**

15.95

Grilled salmon set on quinoa, pea shoots, pickled beets, cherry tomatoes, cucumbers, arugula, Tuscan kale greens, chèvre cheese

## Classic Caesar

12.95

Crisp romaine lettuce, garlic caesar dressing, croutons, parmesan cheese

- add spicy cajun chicken or steak 4.95
- add garlic shrimp 4.95

## Grilled Teriyaki Chicken Salad **NEW**

14.95

Fresh Tuscan kale greens, almonds, mandarin oranges, fried wonton crisps, pea shoots, toasted sesame seeds, grilled teriyaki chicken breast, orange ginger vinaigrette

# Tom's specialties

- all burgers and sandwiches are served with your choice of french fries or fresh garden salad

- substitute sweet potato fries 2.95

## The Moose Factory House Burger

14.95

6 oz. prime rib beef patty, crispy bacon, aged cheddar, sautéed mushroom, lettuce, tomatoes, onions, pickles, mustard, Tom's signature burger sauce

- gluten friendly bun available upon request 1.00

## Reuben Sandwich

14.95

Montreal smoked meat, sauerkraut, Swiss cheese

## Charbroiled Chicken Sandwich

15.95

BBQ chicken breast, onions, lettuce, tomatoes, smoked bacon, brioche bun

- gluten friendly bun available upon request 1.00

## Smoked Meat Sandwich

14.95

Montreal's finest smoked meat, rye bread

## Buffalo Burger

15.95

Bison patty, smoked bacon, mozzarella cheese, sautéed mushrooms, lettuce, tomatoes, onions, pickles, mustard

- gluten friendly bun available upon request 1.00

## Smokehouse Sandwich **NEW**

14.95

Barbeque braised short rib, caesar coleslaw, chipotle aioli, steakhouse onion ring, brioche bun

- gluten friendly bun available upon request 1.00

## Beef Dip

14.95

"AAA" roast beef, toasted baguette, rich beef au jus

- add grilled onion, peppers and cheese 2.95

## Fish and Chips

15.95

Fresh haddock fillets, English beer batter, caesar coleslaw, tartar sauce

## Barbeque Ribs

20.95

Tender baby back rib, house-made barbeque sauce

## Capellini Pescatore **NEW**

23.95

Garlic butter prawns, scallops, baby lobster, mussels, creamy garlic sauce, angel hair pasta, basil, parmesan cheese slivers

(Gluten friendly pasta available upon request)

## Vegetable Capellini **NEW**

18.95

Garlic and white wine cream, fresh asparagus, shallots, tomatoes, spinach, wild mushrooms, basil, beets, crumbled goat cheese

(Gluten friendly pasta available upon request)

# two plate buffet

- Monday to Friday 11 am to 2 pm

You'll love our two hand carved meats, assorted hot entrées and salad selections so much that you're welcome to go back for seconds.

Sorry no take out or to-go bags

**Adults 18.95 | Seniors 16.95 | Children (10 & under) 11.95**

- A 15% Gratuity will be applied to all groups of 8 or more.



# Tom's prime cuts



## CAB® Steak Sandwich **7 oz. 19.95 • 10 oz. 24.95**

CAB® sirloin, toasted San Francisco Sourdough bread, sautéed mushrooms, steak house onion ring, fries

**The perfect griller, this hearty textured steak is lean and loaded with bold beef taste.**

- substitute sourdough bread for gluten friendly bun 1.00

## CAB® New York Striploin Sandwich **8 oz. 28.95 • 10 oz. 32.95**

CAB® striploin, toasted San Francisco Sourdough bread, sautéed mushrooms, steak house onion ring, fries

**Often referred to as The King of Steaks, This succulent cut with a small strip of fat delivers what many steak lovers call the most satisfying flavor in the steak world.**

- substitute sourdough bread for gluten friendly bun 1.00

## CAB® Rib Eye Sandwich **10 oz. 32.95**

CAB® rib eye, toasted San Francisco Sourdough bread, sautéed mushrooms, steak house onion ring, fries

**Savour the flavor of the juiciest steak on the market. Our rib eye cut is carved from the prime rib, containing just the right amount of marbling to provide an eating sensation that will have you in beef bliss!**

- substitute sourdough bread for gluten friendly bun 1.00

# prime rib

## Roasted Prime Rib Sandwich **NEW** **6 oz. 19.95 • 8 oz. 24.95**

A tender slice of choice "AAA" prime rib served with rosemary-merlot au jus and garlic toast.

# steak temperatures

### YOUR CHOICE:

Blue	Seared on the outside, red completely throughout
Rare	Seared and still red 75% through the center
Medium Rare	Seared with 50% red center
Medium	Broiled until 25% of pink showing
Medium Well	Broiled with a slight hint of pink
Well Done	Broiled until 100% brown





### OUR CHOICE:

We recommend a temperature of medium or less.










Tom Goodchild's Moose Factory is proud to serve only the best CAB® raised, grain fed beef. All cuts are consistently tender, juicy and flavourful then aged 28 days for deeper flavour before they are charbroiled to perfection.




## saucers **per sauce • 3.95**

-   Classic Bearnaise
- Peppercorn Sauce
-   Hollandaise
- Mushroom Gravy
- • • • • • • •
- Trio Sauce Sampler **7.95**

## add-ons

-  Pan Mushrooms **7.95**
-  Steakhouse Onion Rings **4.95**
-  Wild Mushroom Sauté **5.95**  
Fresh garlic, dijon mustard, cracked pepper, beef au jus
-   Sweet Potato Fries **4.95**  
with spicy chipotle dip
-  The Danny Viloski Cadillac **4.95**  
Sautéed sliced mushrooms, fresh spinach, roquefort cheese
-  Seafood Oscar **6.95**  
Shrimp, scallops, garlic butter, asparagus, bearnaise

## any steak can surf

-  Lobster Tails **25.95**
-  King Crab (1/2 lb) **20.95**
-  Garlic Prawns (5) **5.95**

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