

- Red Pepper Hummus** 13
Served with tortilla points
- Melon Red Onion Salad** (Gluten Free) 14
Cantaloupe, red onion, honey pecans and greens with a honey balsamic vinaigrette
- Philly Cheese Steak Pizza (10"/14")** 20/28
Roast beef, onion, bell peppers and a cream cheese drizzle
- Lamb Souvlaki** 21
Served with tzatziki and Caesar salad
- Mushroom Ravioli** 22
Roasted pistachios in tarragon cream
- Sportys Chicken Corden Bleu** 28
(After 5pm)
Breaded chicken stuffed with black forest ham, smoked turkey and Swiss cheese. Served with mashed potato and roasted vegetables

Sporty

Bar And Grill

STARTERS

Fried Pickles	V	10½
Ranch Dressing		
Escargot		11
Garlic Toast		
Sporty Poutine	GF	14½
Hand Cut Kennebec Fries, Cheddar Cheese Curds, Gravy Double Curds +4		
Pork Bites		15
Tossed In Spicy Teriyaki		
Blue Cheese Bacon & Spinach Dip		16½
Tortilla Points Add Tortilla Points +2½		
Chicken Wings	GF	18
Salt & Pepper, Lemon Pepper, Honey Garlic, Thai Chili, Franks Red Hot, Mango Habanero		
Ranch	+1	Blue Cheese +2
Fish Taco (2pc/3pc)		17/22
Pacific Cod, Prawns, & Shrimp In A Flour Tortilla, With Creamy Chipotle Slaw & Pineapple Salsa		

SOUP & SALAD

Feature Soup	7/11
Daily Inspired Creation cup/bowl	
Seafood Chowder	GF 11/18
Cream Based cup/bowl	
Wedge Salad	GF 13
With Bacon, Feta Cheese, Avocado And 1000 Island Dressing	
Add Garlic Toast	+2½
Add Chicken	+7
Add Cold Water Shrimp	+8

PUB FAVES

Fish & Chips (1pc/2pc)	19/23
Beer-Battered Pacific Cod, Kennebec Fries, Creamy Chipotle Slaw, Tartar Sauce	
Grilled Pork Loin Chops	19½
With Vegetables, Pepper Onion Gravy And Rice (or mash after 5)	
Chicken And Bacon Linguini	22
Tossed In A Basil Cream Sauce. Served With Garlic Toast	
Weekly Rotating Schnitzel	25
6oz Breaded Cutlet, Seasonal Vegetables, Mushroom Sauce, Rice (or mash after 5)	
Steak Sandwich	26
7oz Center Cut AAA Strip-Loin, Garlic Toast, Roasted Mushrooms, Kennebec Fries, Garlic Herb Butter	
Jambalaya GF/SP	26
Chicken Breast, Prawns, Chorizo Sausage, Peppers, Onions, Cajun Sauce, Basmati Rice	

Caesar Salad	13½
Romaine, Bacon, Garlic Crouton, Parmesan, Roasted Garlic Dressing	
House Greens	V/GF 13
Heritage Greens, Dried Cranberry, Feta, Pumpkin Seed, Shredded Carrot, Cucumber, Cherry Tomato And Our House Made Strawberry Dressing	
Cobb Salad	GF 20
Grilled Chicken Breast, Bacon, Egg, Avocado, Monterey Jack, Heritage Greens, Cucumber, Cherry Tomato, Balsamic Dressing	

For Our Bi-Weekly
Changing Features
See Our Table Tent

PRIME RIB SPECIAL 11OZ

Friday & Saturday After 5pm

Fresh From The Oven, Slow Roasted To Your Liking, Served With Roast Potato, Yorkshire Pudding, Seasonal Vegetables And Our Famous Very HOT Horseradish 35

V = Vegetarian **GF** = Gluten Free **SP** = Spicy

Prices do not include 5% GST or Gratuity
We add 15% Gratuity for groups over 6 guests

Sporty

Bar And Grill

HANDHELDS

(Served with your choice of soup, salad or fries)

Add Ons-2½ each: Bacon, Roasted Mushrooms, Avocado, Cheddar Cheese Or Monterey Jack

Sporty Beef Burger 20½

6oz Chuck Patty, Aged Cheddar, Lettuce, Tomato, Red Onion, Pickle, Garlic Mayo, Sporty Tomato Jam, Brioche Bun

Grilled Chicken Burger 20

Chicken Breast, Roasted Red Pepper, Monterey Jack, Lettuce, Sweet Chili Mayo, Brioche Bun

Pastrami On Rye 20

With Dijonnaise, Swiss Cheese, Lettuce And Tomato

Veggie Burger V 20

Black Bean Vegan Patty, Poached Pear, Lettuce, Tomato, Red Onion, Pickle, Garlic Mayo, Brioche Bun

Chicken Caesar Wrap 20

Grilled Chicken Breast, Bacon, Parmesan, Romaine, Roasted Garlic Dressing, Grilled Tortilla

Beef Dip 21

Shaved Beef, Filoncini Bun, Rosemary Jus

Lettuce Wrap	No Cost
Gluten Free Bun	+3
Sub House Greens/Caesar	+4
Sub Seafood Chowder	+4
Sub Yam Fries	+4
Sub Poutine	+7½

DESSERT

Ice Cream 5½

One Scoop Of Vanilla Ice Cream, Homemade Caramel Sauce

Chocolate Brownie Sundae 9½

Chocolate Sauce

Creamy Cheesecake 10½

Rotating Flavor

Fried Mini Donuts 11

Homemade Caramel Sauce, Cinnamon Sugar

Warm Ginger Spice Cake 12½

Whip Cream

Add Ice Cream +2½

PIZZA

Margherita V 10"/14" 16/20
Tomato Basil Base, House Cheese Blend

Hawaiian 19/25
Black Forest Ham, Fresh Pineapple
(Like it with curry? Tell us please!!)

Vegetarian V/SP 20/28
Roasted Red Pepper, Pepperoncini, Sliced Mushroom, Red Onion

Alfonso 21/30
Smoked Turkey Breast, Smoked Gouda, Red Onion, Green Peppercorn

West Coast 25/35
Hardy Buoys Hot Smoked Salmon, Red Onion, Cherry Tomato, Dill Cream Cheese, Shaved Parmesan

Create your own:(start with a margherita pizza)

Per Topping: 10" - \$2½ 14" - \$4½

21 Bacon	Mushrooms
Bell Pepper	Pepperoncini
Black Forest Ham	Pepperoni
Cherry Tomato	Pineapple
Chorizo	Red Onion
Extra Cheese	Smoked Gouda
Green Peppercorns	Smoked Turkey
Jalapenos	Tomato Slices

QR CODE TO OUR MENU:



Sporty

Bar & Grill

Empress 75 (10z) 10.50

Empress gin (Victoria BC) lemon juice, simple syrup and sparkling wine

Amaretto Old Fashioned (2oz) 12.50

Amaretto and bitters served over ice and pressed with water

Campari Rosé Spritz (2oz) 13.50

A bright refreshing cocktail made with Campari, rosé wine, lemon juice, simple syrup and soda

Bergamont Gin Fizz (2oz) 11.50

2 oz gin, lemon juice, bergamont syrup, and egg white makes this cocktail light and refreshing, with a touch of bitterness

Cranberry Mule

Single 11.00

Double 13.50

Perfect for fall and winter. Made with vodka, ginger beer and cranberry juice

Devils Bath Brewing (473ml) 10.50

Locally brewed beer from our neighbors in Port Mcneil. Ask your server for available selection

Drinks