

# Sporty

Bar And Grill

## STARTERS

**Fried Pickles** **V** 11  
Ranch Dressing

**Escargot** 11½  
Garlic Toast

**Sporty Poutine** **GF** 15  
Kennebec Fries, Cheese Curds, Gravy  
Double Curds +4½

**Pork Bites** 15  
Tossed In Spicy Teriyaki

**Blue Cheese Bacon & Spinach Dip** 17  
Tortilla Points Add Tortilla Points +2½

**Chicken Wings** **GF** 18½  
Salt & Pepper, Lemon Pepper, Honey Garlic, Thai  
Chili, Franks Red Hot, Mango Habanero  
Ranch +1 Blue Cheese +2

**Fish Taco (2pc/3pc)** 18/23  
Pacific Cod, Prawns, & Shrimp In A Flour Tortilla,  
With Creamy Chipotle Slaw & Pineapple Salsa

**Feature Soup** 7½/11½  
Daily Inspired Creation cup/bowl

**Seafood Chowder** **GF** 11¼/18½  
Cream Based cup/bowl

**Wedge Salad** **GF** 13½  
With Bacon, Feta Cheese, Avocado And  
1000 Island Dressing

Add Garlic Toast +2½

Add Chicken +7

Add Cold Water Shrimp +8½

## PUB FAVES

**Fish & Chips (1pc/2pc)** 20/24  
Beer-Battered Pacific Cod, Kennebec  
Fries, Creamy Chipotle Slaw, Tartar Sauce

**Grilled Pork Loin Chops** 20  
With Vegetables, Pepper Onion Gravy And  
Rice (or mash after 5)

**Mushroom Ravioli** 22  
Tossed In A Tarragon Cream Sauce &  
Pistachios. Served With Garlic Toast

**Feature Rice Bowl** 21  
Please Ask Your Server For Today's Creation

**Steak Sandwich** 27  
7oz Center Cut AAA Strip-Loin, Garlic  
Toast, Roasted Mushrooms, Kennebec  
Fries, Garlic Herb Butter

**Jambalaya** **GF/SP** 27  
Chicken Breast, Prawns, Chorizo Sausage,  
Peppers, Onions, Cajun Sauce, Basmati Rice

## SOUP & SALAD

**Caesar Salad** 14  
Romaine, Bacon, Garlic Crouton, Parmesan, Roasted Garlic Dressing

**House Greens** **V/GF** 13½  
Heritage Greens, Dried Cranberry, Feta, Pumpkin Seed, Shredded  
Carrot, Cucumber, Cherry Tomato And Our House Made  
Strawberry Dressing

**Cobb Salad** **GF** 21  
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 110Z

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 37

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

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

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## H A N D H E L D S

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

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

### Sporty Beef Burger 21

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

### Chicken Club Burger 22

Chicken Breast, Bacon, Cheddar, Lettuce, Tomato, Garlic Mayo, Pickle, Brioche Bun

### Smoked Turkey Sandwich 21

Smoked Turkey, Swiss, Cranberry Mayo, Lettuce, Tomato, Sourdough Bread

### Veggie Burger V

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

### Chicken Caesar Wrap

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

### Beef Dip 22

Shaved Beef, Filoncini Bun, Rosemary Jus

Lettuce Wrap	No Cost
Gluten Free Bun	+ 3¼
Sub House Greens/Caesar	+ 4¼
Sub Seafood Chowder	+ 4½
Sub Yam Fries	+ 4¼
Sub Poutine	+ 7¼

## D E S S E R T

### 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

## P I Z Z A

**Margherita V** 10"/14" 16¼/20½  
Tomato Basil Base, House Cheese Blend

**Hawaiian** 19¼/25½  
Black Forest Ham, Fresh Pineapple  
(Like it with curry? Tell us please!!)

**Vegetarian V/SP** 20¼/28½  
Roasted Red Pepper, Pepperoncini, Sliced Mushroom, Red Onion

**Alfonso** 21¼/30½  
Smoked Turkey Breast, Smoked Gouda, Red Onion, Green Peppercorn

**West Coast** 25¼/35½  
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" - \$2¼ 14" - \$5

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:



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## **Loaded Potato Skins** 12

Chicken, bacon, jalapeno. Served with ranch

## **Beet & Goat Cheese Salad** 15

(Gluten Free)

Roasted beets, red onion & goat cheese on mixed greens. Red wine vinaigrette

## **Meatlovers Pizza** 20

Salami, ham, bacon, pepperoni

## **Boar Burger** 21

Lettuce, tomato, red onion, pickle, blueberry ketchup. Choice of side

## **Vegetable Gnocchi** 22

Sun dried tomato, asparagus, mushrooms. Pesto cream sauce

## **Lemon Pepper Crusted Sockeye** 30

**Salmon** (After 5pm) (Gluten Free)

Lemon pepper crusted salmon, mashed potato & grilled vegetables

Features

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## Spiced Apple Fizz (1.5 oz)

9.75

Spiced rum, lemon juice, apple juice, gingerale, cinnamon

## Cranberry Mule

Single 9.50

Dbl 11.75

Vodka, lime, cranberry juice, ginger beer

## Red Sangria

10.50

Red wine, chambord, brandy, cranberry juice, apple slices, frozen cranberries, lemon juice

## Chambord Bramble

12.50

Chambord, lemon juice, almond syrup, soda

## Empress Sour (2oz)

15

Empress gin, lemon juice, simple syrup, egg white

## Ravens Moon Craft Cider (473 ml)

11.50

Made in the Comox Valley. A choice of their Crabby Pants Apple Cider or their Blueberry Apple Cider

Drink Features