



# Seasonal Features

## **Crab Stuffed Mushroom Caps 11**

*White mushroom caps stuffed with a house made cream cheese and crab filling, topped with mixed cheese and oven baked. Served with garlic toast.*

## **Mushroom Bruschetta 9**

*Sauteed mushrooms with thyme on crostinis, topped with goat cheese and a balsamic glaze.*

## **Buffalo Chicken Poutine 12**

*Fresh cut fries, cheese curds and gravy topped with crispy buffalo chicken bites, ranch drizzle and scallions.*

## **Schezwan Wonton Nachos 14**

*Diced chicken, house prepared wonton chips, tomato, red onion, peppers and blended cheese oven baked then topped with lettuce and Schezwan drizzle. Served with salsa and sour cream.*

## **Steak Salad (GF) 17**

*Baby arugala, mushrooms, onions, peppers, mandarin oranges, and beets tossed in a mandarin sesame dressing. Topped with goat cheese and a 6oz sirloin steak grilled to your liking.*

## **Vegetarian Beet Burger (GFO) 17**

*A quarter pound beet and sunflower veggie patty on a brioche bun, dressed with guacamole, arugula, tomato, sauteed peppers and onions. Served with a choice of side.*

## **Blackened Fish Tacos 16**

*Pan seared chipotle mango blackened basa, with shaved lettuce, carrot and cabbage slaw, peach and basil salsa in a flour tortilla served with lime wedges. Served with a choice of side.*

## **Fettuccine Alfredo 16**

*Fettuccine pasta tossed in a house made creamy alfredo sauce, served with garlic toast.*

## **Walkerton Meat Market Garlic Sausage 17**

*Three locally made sausages, browned and served with garlic mashed potatoes, seasoned vegetables and a house made Cowbell Fly Girl stout onion gravy.*

## **519 Stuffed Chicken Supreme (GF) 24**

*Oven baked chicken breast stuffed with broccoli and cheddar cheese, topped with a white wine cream sauce. Served with a choice of two sides.*

## **Pork Schnitzel 21**

*Lightly breaded seasoned pork cutlet accompanied with a house made apple chutney and a choice of two sides.*

## **Maple Garlic Glazed Salmon 24**

*8oz grilled salmon fillet glazed with Voisin's maple garlic sauce and served with a choice of two sides.*