STARTERS & SHARE PLATES

HOUSE MADE SPINACH & ARTICHOKE DIP
Served with choice of toasted naan bread or crisp tortilla chips | 12

EDAMAME
Tossed with sea salt and steamed in the pod | 7

CHICKEN WINGS
1 lb of crispy chicken wings: choice of hot, bbq, teriyaki, salt and pepper, or honey sriracha, served with tangy ranch dip | 13

SWEET CHILI CHICKEN
Crispy wontons, cucumbers, scallions and sesame seeds | 13

SLOW COOKED PULLED PORK SLIDERS
Toasted brioche bun, pickled shallots and honey sriracha coleslaw | 13

CLASSIC POUTINE
Beef gravy on top of Quebec cheese curds and crispy French fries | 12

SLOW COOKED PULLED PORK POUTINE
12 hour slow roasted pork on top of Quebec cheese curds, crispy French fries and house made pork gravy | 15

CRISPY BRUSSELS SPROUTS
Crispy pancetta, chili flakes and shredded asiago cheese | 10

POPCORN PRAWNS
Jumbo prawns lightly floured and fried, tossed with lemon pepper and served with dill aioli | 14

WINTERHAWK NACHOS
Jalapenos, black beans and scallions, sour cream, salsa and guacamole | 17
ADD PULLED PORK | 6

BREAKFAST
AVAILABLE UNTIL 3PM

BREAKFAST SANDWICH
Fried egg, cheddar cheese, bacon or ham | 6

EGG & AVOCADO SMASH
Poached eggs, citrus chili avocado, toasted English muffin, potatoes | 11

NSWC BREAKFAST
Two eggs any style, bacon or sausage, potatoes, choice of toast | 10.50

FARMERS OMELETTE
Bacon and ham, cheddar cheese, potatoes, choice of toast | 11

KIDS MENU
ALL ITEMS $8

GRILLED CHEESE SANDWICH

CHICKEN FINGERS

KIDS BURGER

CHICKEN & CHEESE QUESADILLA

ABOVE SERVED WITH FRIES

MAC & CHEESE

SPAGHETTI & MEAT SAUCE

MAIN PLATES

BURGERS & SANDWICHES
SERVED WITH CHOICE OF FRIES, SALAD OR SOUP
GLUTEN FREE BUN AVAILABLE + 2

THE "JIM GRAHAM" BURGER
Choose beef or chicken, cheddar, smoked bacon, lettuce and tomato, on a brioche style bun with NSWC burger sauce | 15

MUSHROOM SWISS BURGER
Choose beef or chicken, swiss cheese, roasted wild mushrooms, lettuce and tomato, on a brioche style bun with NSWC burger sauce | 17

VEGGIE BURGER
Black bean vegetarian patty, cheddar, guacamole, chipotle mayonnaise, lettuce and tomato, on a brioche style bun| 14

NORTH SHORE WINTER "CLUB" SANDWICH
Roasted turkey, crisp bacon, lettuce, tomato, sliced cheddar and mayonnaise, on choice of toasted bread | 14

CHICKEN AVOCADO SANDWICH
Herb marinated chicken, havarti cheese and avocado, on a toasted multigrain bun | 15

SALMON SANDWICH
West Coast salmon, dijon dill aioli, arugula, pickled shallots and tomato,
on a toasted bun | 15

PHILLY CHEESESTEAK
Shaved triple A sirloin, peppers, onions and swiss cheese, on a toasted hoagie bun | 16

SOUPS & SALADS

WOR WONTON SOUP
Pork and prawn wontons, stir fried vegetables, tofu and shanghai noodles | 6 / 12

ORGANIC TUSCAN GREENS
Mixed Greens, tomatoes, cucumbers, pumpkin and sunflower seeds, dried cranberries and balsamic vinaigrette | 8 / 10

ROASTED GARLIC CAESAR SALAD
Crisp romaine, fresh grated parmesan and house made croutons | 8 / 10

BUDDHA SALAD BOWL
Mixed greens, avocado, tomatoes, cucumber, quinoa, chickpeas, edamame, pickled beets, and lemon thyme vinaigrette | 13

ADD CHICKEN - 4.50 | PRAWNS - 5
SALMON - 5 | BABY SHRIMP - 5

LYNN CANYON COBB SALAD
Mixed greens, tomatoes, avocado, hardboiled egg, bacon, crumbled blue cheese, chicken, and honey thyme vinaigrette | 17

AHI TUNA POKE SALAD
Fresh Ahi tuna, mango salsa, avocado, cucumbers, grape tomatoes, edamame, sriracha rice, topped with sesame and nori seeds | 17

ENTREES

BRAISED SHORTRIB
Triple A, 12 hour braised shortrib, gnocchi, wild mushrooms, pearl onions and carrots, topped with red wine jus and crispy onions | 19

PAPPARDELLE BOLOGNESE
Pork, veal and beef, made in the style of traditional bolognese, papardelle noodles, topped with fresh parmesan | 16
GLUTEN FREE PASTA AVAILABLE + 2

PAPPARDELLE BOLOGNESE
Pork, veal and beef, made in the style of traditional bolognese, papardelle noodles, topped with fresh parmesan | 16

SPICY KIMCHI FRIED RICE
Scrambled egg, ham, edamame, baby shrimp, house made kimchi, topped with sriracha aioli and scallions | 15