

Soup

Seafood Chowder \$14

Prawns, mussels, salmon, scallops, house broth.

Mains

Three Meat Burger \$22

6 oz beef patty, chorizo, bacon, Spicy Mango BBQ sauce, lettuce, fogg sauce, fries and slaw.

Vegetarian Biryani \$22

Eggplant, cauliflower, potatoes, green peas and onions, simmered in a biryani sauce, jasmine rice.

Baked Meat Lasagna \$22

Lasagna topped with house tomato sauce, garlic panini.

Steak & Ribs \$32

Chargrilled 8 oz NY, half rack of ribs, Spicy Mango BBQ sauce, truffle potatoes, vegetable of the day.

Prime Rib \$28

with truffle potatoes, Yorkshire Pudding, daily vegetables.

Steak & Lasagna \$29

Chargrilled 8 oz NY, meat lasagna, house tomato sauce, garlic panini.

Salmon Wellington \$29

Salmon fillet wrapped in phyllo, spinach, shallots, Bearnaise sauce, wild rice and vegetables of the day.

Truffle Pork Chop Risotto \$33

Chargrilled bone in chop, Truffle mushroom risotto.

Kung Pao Chicken \$25

Sautéed Chicken, mixed vegetables, chow mein noodles, peanut sauce.

BBQ Ribs \$29

Full rack of ribs, Spicy Mango BBQ sauce, fries, slaw.

Dessert

Red Velvet Cheesecake \$10

Layer of red velvet cake and cheesecake covered with frosting.

Crème Brulée \$9

Creamy custard, crispy caramelized topping.

Share Plates

Chicken Wings \$19

Choice of plain, buffalo, smokey bbq, teriyaki, salt and pepper, honey garlic, Thai chili.
+ add blue cheese or ranch \$1 +

Stuffed Potato skins \$12

Crispy skins baked with cheese, bacon bits, green onions, side of sour cream.

Guac and Chips \$13

Tri-color tortilla chips, guacamole, feta cheese, green onions.

Chicken Tacos \$12

Two tacos with crispy chicken, lettuce, red onions, nacho cheese, chipotle mayo.
+ add fries for \$4 +

Nachos \$20

House made tri-color corn chips, cheese blend, jalapeño, black olives, banana peppers, green onions, salsa, sour cream, guacamole.
+ add chicken \$6 +

Fiery Flower Bites \$15

Lightly battered cauliflower, drizzled with spicy miso mayo and teriyaki glaze topped with green onions and sesame seeds.

Gyoza \$14

Pan fried asian dumplings with house made sauce.

Dry Ribs \$14

Choice of honey garlic or salt & pepper.

Calamari \$19

Lightly breaded, jalapenos, banana peppers, red onions and tatziki.

Fish Tacos \$14

Two tacos filled with deep fried cod, cole slaw, tartar sauce.
+ add fries \$ 4 +

Soup And Salad

Ultimate Caesar Salad \$19

Romaine lettuce, bacon bits, avocado, shaved asiago, croutons, tossed in caesar dressing, cajun chicken.

Kale Cobb Salad \$19

Mix of kale & romaine lettuce, feta cheese, onions, tomatoes, avocado, bacon bits, pumpkin seeds, drizzled with ranch dressing, cajun or garlic herb chicken.

Soup and Salad Trio \$12

Side of tossed salad, cup of soup, garlic panini.

Fogg Salad \$15

Mixed greens, bell peppers, tomatoes, avocado, onions, pumpkin seeds, feta cheese tossed in honey lime dressing.

+ add chicken \$6/ prawns \$9 / salmon \$12 +

Taco Salad \$19

Cajun chicken, taco shell, blend of greens, corn, avocado, peppers, black beans, cheese, cilantro salsa ranchero sauce, sour cream.

Soup of the Day C:\$6 B:\$9

Ask server for daily choice

+ add garlic toast \$2 +



VEGETARIAN OPTION

Mains

Blackened Salmon \$26

Blackened salmon, wild rice, seasonal vegetables and creole butter.

Fajitas \$20

Cajun chicken, peppers, onions, lettuce, salsa, sour cream, guacamole, cheese, soft flour tortilla.

Fish n' Chips \$18

Beer battered Atlantic cod, fries, coleslaw, tartar sauce.
+ add extra piece \$4 +

Peppercorn New York \$27

8oz New York chargrilled, peppercorn sauce, seasonal vegetables, mashed potatoes.
+ add cajun prawns \$9 +

Burgers

ALL OUR BURGERS COME WITH FRIES OR HOUSE SALAD

Fogg Burger \$21

6oz patty, bacon, caramelized onions, fried egg, lettuce, tomato, smoked cheddar & swiss cheese, onion ring, pickle, Fogg sauce.

Truffle Burger \$21

6oz patty, truffle cheese, caramelized onions, lettuce, tomatoes, Fogg sauce, mushroom truffle sauce.
+ add bacon \$3 +

Backyard Burger \$18

6oz patty, smoked cheddar, lettuce, tomato, onions, sliced pickle, Fogg sauce.
+ add bacon \$3 +

Blackened Chicken Burger \$18

Chargrilled chicken breast, smoked cheddar, lettuce, tomatoes, onions, chipotle mayo.
+ add bacon \$3 +

Beyond Meat Burger \$22

Beyond meat patty, Truffle cheese, caramelized onions, lettuce, tomatoes, avocado, slice pickle, Fogg sauce.

Blackened Salmon Burger \$20

Blackened salmon, lettuce, tomatoes, onions, garlic aioli, Fogg sauce.

Bowls

Teriyaki Chicken Rice Bowl \$19

Mixed peppers, onions, broccoli, cabbage, green onions, sesame seed.

Mediterranean Bowl \$23

Wild rice, edamame, grape tomatoes, avocado, falafel, olives, tzatziki.

Crispy Salmon Rice Bowl \$25

Jasmine rice, edamame, carrots, avocado, spicy miso mayo, teriyaki glaze, green onions, sesame seeds.

Handhelds


ALL OUR HANDHELDS COME WITH CHOICE OF FRIES, HOUSE SALAD OR SOUP. SUB: CAESAR SALAD, GREEK SALAD OR YAM FRIES \$4 SUB: POUTINE OR ONION RINGS \$5

Spicy BBQ Chicken Wrap \$17
Crispy chicken strips, wrapped in flour tortilla with lettuce, tomatoes, onions, cheese, ranch dressing, spicy bbq sauce.

Steak Sandwich \$27
8oz New York served on garlic toast, sautéed mushrooms, coleslaw, topped with onion rings.

Chicken Clubhouse \$19
Chicken, bacon, lettuce, tomatoes, Fogg sauce, cranberry bread.


Beef Dip \$18
Thin sliced beef, caramelized onions, mushrooms, swiss cheese, horseradish mayo, schiacciata bun, aus jus.

 **Falafel Wrap \$16**
House made falafel, baby dill pickles, lettuce, tomatoes, onion, peppers, feta cheese and tzatziki.


Chicken tenders \$16
Tender golden strips, served with fries.
+ Choice of plum, honey mustard or bbq sauce.
+

Flat Bread Pizza

Truffle Pepperoni Pizza \$18
Pepperoni, mozzarella cheese, truffle sauce, truffle oil, balsamic truffle drizzle.

 **Tomato Bocconcini \$17**
Sliced tomatoes, bocconcini, tomato sauce, cheese, drizzled with balsamic glaze.

Smokey Bbq Chicken \$18
Diced chicken, bbq sauce, mozzarella cheese, bacon, onions, drizzled with ranch dressing.

 **Vegetarian \$16**
Tomato sauce, peppers, mushroom, artichokes, mozzarella cheese.

Pastas

Tagliatelle Pollo e Funghi \$22
Diced chicken and mushrooms in a alfredo sauce, shaved asiago, parsley.

 **Linguini primavera \$19**
Sautéed onions, grape tomatoes, pesto cream sauce, shaved asiago, peruvian peppers.

Seafood Linguini \$26
Shrimp, cod, baby scallops, tomato cream sauce, shaved asiago, peruvian peppers.



VEGETARIAN OPTION

Dessert

Chocolate Decadence Cake \$12

Eruption of chocolate

Apple Pie \$9

Spice apples layered on a tart shell and baked

+ *make it a la mode* for \$2

Tiramisu Cheesecake \$12

Decadent, triple layered tiramisu-infused cheesecake

Feature Dessert

Ask your server for the choice of the month

Fogg Cocktails

Fogg Bellini \$9

Frozen blend of white rum, peach schnapps, sparkling wine topped with red wine, served in peach sugar rimmed glass

Margarita \$9

Choice of frozen lime or lime on the rocks

Dark N Stormy \$9

dark rum, ginger beer and a squeeze of lime

Tanqueray Bramble 2oz \$14

combination of gin, raspberry liqueur, splash of lemonade

Spiked Lemonade \$9.5

Citrus vodka and raspberry liqueur topped with lemonade

Mexican Bull Dog 2oz \$19

Traditional frozen lime margarita, served with a coronita bottle upside down

Cadillac Margarita 2 oz \$15

Lime margarita, blended or on the rocks with grand marnier

Moscow Mule \$9

Vodka, ginger beer with fresh squeezed lime served in traditional copper mug

Bellini Twist \$9

A fogg classic! Frozen blend of peach and blackberry

Feature Margarita 2oz \$14

Ask your server for the flavour

Happy Hour Daily 2 PM - 5PM
Highballs, House Wine, Draft Pints
(Pilsner or Bomber Ale) \$6

Breakfast

6:30 AM TO 11:00 AM

Two Egg Breakfast \$14

Two eggs cooked any style, two pieces of bacon, two sausages, hash browns, choice of toast.

Fogg Omelette \$16

Two eggs, bacon, cheese, hash browns, choice of toast.

Fogg Breakfast Sandwich \$15

Fried egg, cheddar cheese, bacon, hash browns.

Waffles \$12

Seasonal fruit, whipping cream, syrup.

Veggie Omelette \$15

Peppers, onions, mushrooms, tomatoes, feta cheese, hash browns, choice of toast.

Traditional Benedict \$14

Two poached eggs, english muffin, ham, hollandaise, hash browns.

Cajun Benedict \$15

Two poached eggs, bacon, hollandaise, hash browns, cajun spice.

Continental Breakfast \$13

Croissant, turnover, fruit, juice, coffee

Side Orders/Beverages

Toast or English Muffin \$4

Apple Turnover \$4

Hash Browns \$4

Assorted Juice sm 3 & lg 4..50

Apple, orange, grapefruit, pineapple, cranberry.

Blueberry Muffin \$3

Mini Croissant \$2

Side of Bacon or Sausage \$5

Herbal Teas \$4

Mint, chamomile, green tea, chai, passion.

ASK YOUR SERVER ABOUT OUR SPECIALTY COFFEE'S
EXPRESSO, LATTE, AMERICANO.

