

# WOLFHEAD MENU

## APPETIZERS

### PORTOBELLO FRIES 16

FRESHLY SLICED PORTOBELLO MUSHROOMS LIGHTLY DUSTED IN SPICED BREAD CRUMB FLASH FRIED & TOSSED IN PARMESAN CHEESE. SERVED WITH RED PEPPER AIOLI.

### CAJUN BEEF TIPS 18

FILET MIGNON RUBBED IN OUR CAJUN SPICE THEN BLACKENED IN A CAST IRON PAN & SERVED WITH TOASTED PITA POINTS & GARLIC AIOLI.

### POUTINE 14

SEASONED FRIES WITH CHEESE CURDS & MOZZARELLA, COVERED IN OUR SAVORY BEEF GRAVY.

### CALAMARI 18

HAND SLICED AND LIGHTLY DUSTED WITH A CAJUN FLOUR, FLASH FRIED WITH DUSTED BANANA PEPPERS & JALAPEÑOS. SERVED WITH RED PEPPER AIOLI.

### PORTOBELLO ESCARGOT 17

ESCARGOT SLOWLY SIMMERED IN A WHISKY BUTTER, THEN STUFFED BETWEEN TWO SEASONED PORTOBELLOS & TOPPED WITH MELTED MOZZARELLA AND PARMESAN. SERVED WITH TOASTED PITA POINTS.

### GOAT CHEESE & SUN-DRIED TOMATO DIP 14

A MIXTURE OF GOAT CHEESE & CREAM CHEESE MIXED WITH SUN-DRIED TOMATOES & BASIL, HEATED & SERVED WITH PITA POINTS & NACHO CHIPS.

### GRANDMA LOU'S CHICKEN LETTUCE WRAPS 17

CHICKEN BREAST MARINATED IN SELECT SPICES, SLICED ALMONDS, WATER CHESTNUTS & CITRUS SERVED ON 3 ROMAINE HEARTS. SERVED COLD.



## SALADS

### CAESAR SALAD

SMALL 12 LARGE 17  
CRISP ROMAINE LETTUCE, BACON, PARMESAN CHEESE & CAESAR DRESSING. ADD CHICKEN \$6  
ADD SHRIMP \$8

### HERITAGE SALAD

SMALL 10 LARGE 14  
MIXED GREENS, CUCUMBERS, CARROTS & TOMATOES. ADD CHICKEN \$6 SHRIMP \$8

### SUMMER BERRY SALAD

LARGE 18  
GARDEN FRESH SPRING MIX TOSSED WITH FRESH BLUEBERRIES, STRAWBERRIES, GOAT CHEESE, CARROTS, CHERRY TOMATOES & CUCUMBERS.  
ADD CHICKEN \$6 SHRIMP \$8

## SIDES & UPGRADES

### HOUSE SALAD

MIXED GREENS, CARROTS, TOMATOES & CUCUMBER

### SOUP OF THE DAY

HOUSE-MADE SOUP OF THE DAY  
SMALL \$5 LARGE \$8

### FRENCH FRIES

SEASONED FRIES  
SMALL \$7 LARGE \$10

### SWEET POTATO FRIES + 3

DELICIOUS AND CRISPY SWEET POTATOES

### POUTINE + 3

CLASSIC MADE POUTINE

### CAESAR SALAD + 3

CRISP ROMAINE LETTUCE, BACON, PARMESAN CHEESE & CAESAR DRESSING.

### WOLFHEAD WHISKY FRENCH ONION SOUP

SIDE +\$3 LARGE \$6  
CHEF'S FRENCH ONION SOUP RECIPE INFUSED WITH OUR PREMIUM WHISKY AND BAKED WITH CROÛTONS AND MELTED MOZZARELLA.



**FOLLOW US**  
**@DRINKWOLFHEAD**

**OPEN HOURS**  
WEDNESDAY TO SUNDAY 12PM - 9PM

## PITAS

### WOLFHEAD CHICKEN PITA 18

MARINATED CHICKEN BREAST GRILLED & SERVED IN A TOASTED GREEK PITA WITH GARLIC AIOLI, LETTUCE, TOMATOES & ONIONS WITH YOUR CHOICE OF SIDE.

### STEAK PITA 21

FILET MIGNON GRILLED & SERVED IN A GREEK PITA WITH GARLIC AIOLI, CARAMELIZED ONIONS, BELL PEPPERS & FETA CHEESE WITH YOUR CHOICE OF SIDE.

### VEGGIE PITA 17

CARAMELIZED ONIONS, SAUTÉED BELL PEPPERS, LETTUCE & TOMATOES SERVED ON A TOASTED PITA WITH RED PEPPER AIOLI WITH YOUR CHOICE OF SIDE.

### BBQ PULLED PORK PITA 17

SMOKED PULLED PORK ROASTED SLOW IN OUR CATJUN SPICES & LOADED IN A TOASTED PITA WITH COLESLAW, PICKLES, CHEDDAR CHEESE & WOLFHEAD WHISKY BBQ SAUCE WITH YOUR CHOICE OF SIDE.

## SANDWICHES & BURGERS

### APPLE & BRIE PANINI 20

MARINATED CHICKEN BREAST GRILLED & SERVED ON A FRESH PANINI BUN WITH CINNAMON BUTTER, APPLE SLICES, HOME-MADE CHUTNEY & BRIE CHEESE WITH YOUR CHOICE OF SIDE.

### CLASSIC BURGER 18

AN 8OZ BURGER TOPPED WITH LETTUCE, TOMATO, & ONION WITH YOUR CHOICE OF SIDE.

### MAPLE BACON BURGER 21

AN 8OZ BURGER TOPPED WITH CHEDDAR & BACON FINISHED WITH GIFFIN'S MAPLE SYRUP & WOLFHEAD WHISKY BBQ SAUCE WITH YOUR CHOICE OF SIDE.

### MEDITERRANEAN TURKEY BURGER 21

HAND PACKED 6 OZ GROUND TURKEY BURGER CHARBROILED & SERVED WITH FIRE ROASTED RED PEPPERS, SPRING MIX, CUCUMBERS, FETA CHEESE & ONION AIOLI WITH YOUR CHOICE OF SIDE.

### VEGETARIAN BURGER 18

SOY BASED SERVED ON A TOASTED BUN WITH RED PEPPER AIOLI, LETTUCE, TOMATO & ONION WITH YOUR CHOICE OF SIDE.

### CAJUN CHICKEN CLUB 21

6 OZ MARINATED CHICKEN BREAST RUBBED IN OUR CAJUN SPICE & BLACKENED. SERVED WITH BACON, CHEDDAR CHEESE, LETTUCE, TOMATO & GARLIC AIOLI WITH YOUR CHOICE OF SIDE.

## FAVOURITES

### LAKE ERIE PICKEREL 25

LIGHTLY DUSTED & FLASH FRIED, SERVED WITH COLESLAW & OUR HOUSE-MADE TARTAR SAUCE WITH YOUR CHOICE OF SIDE.

### GARLIC FRIED LINGUINI 16

FRESH MUSHROOMS, GREEN OLIVES, BANANA PEPPERS, GARLIC, SAUTÉED THEN FLAMBÉED WITH VODKA, TOSSED IN TENDER LINGUINI NOODLES THEN FINISHED WITH PARMESAN, FETA & GREEN ONIONS. ADD CHICKEN \$6 OR SHRIMP \$8

### BABY BACK RIBS

HALF RACK 18 | FULL RACK 30

SMOKED BABY BACK RIBS SEASONED & SLOW COOKED. CHOOSE YOUR SAUCE FROM GIFFIN'S BARREL AGED MAPLE SYRUP, HONEY GARLIC, OR WHISKY BBQ. SERVED WITH COLESLAW & YOUR CHOICE OF SIDE.

## ADD ONS

**AIOLI SAUCE** .75  
RED PEPPER, GARLIC, ONION

**GRAVY** 1  
HOUSE-MADE BEEF GRAVY

**CHEESE** 2  
FETA, GOAT, CHEDDAR, MOZZARELLA, BRIE

**BACON** 2  
PORK BACON

STAY WILD

HUNGRY LIKE THE WOLF