

# SOUPS, SALADS & BOWLS

## Garden Salad Small – 7 / Large – 11

Fresh spring mix topped with grape tomatoes, red onion, cucumber and sweet peppers and your choice of dressing

*Dressings – Honey Balsamic, Honey Ginger, Ranch, 1000 island, Red Wine Vinaigrette, Sherry Vinaigrette, Citrus Vinaigrette and Italian*

## Caesar Small – 9 / Large – 14

Crisp romaine tossed in creamy Caesar dressing and topped with bacon bits, crouton, red onion and asiago cheese

## Greek – Sm – 12.5 / Lrg – 19

Crisp romaine drizzled with our house Greek dressing and topped with grape tomatoes, red onion, cucumber, kalamata olives and crumbled feta cheese

## The Orchard – 17

Riesling poached pear, candied almonds and minted goat cheese on a bed of sherry vinaigrette greens

## The Garden Bowl – 11

Wild rice pilaf topped with cucumber slaw, pico de gallo, honey roasted corn salsa and sliced avocado then drizzled with chipotle mayo

*Add chicken, seasoned ground beef or chorizo sausage to any salad or bowl - 5*

## Clam Chowder – Cup – 7 / Bowl – 12.5

Creamy house made clam chowder

## Soup of the Day – Cup – 6 / Bowl – 11

Ask your server about the soup of the day

## APPS

### Roasted Red Pepper Goat Cheese – 14

Panko breaded goat cheese and roasted red pepper puree with toasted caramelized onion focaccia

### Eggplant Parmesan Napoleon – 11

Panko breaded eggplant topped with house made tomato sauce and mozzarella with fresh basil and served with garlic bread

### Fried Calamari – 19

Dusted calamari served with chipotle mango dip

### Breaded Shrimp Tacos – 14

Breaded shrimp in a grilled corn tortilla with coleslaw and smoked paprika and lime mayo

### Buffalo Chicken Taquitos – 13

Oven roasted buffalo chicken in a fried corn tortilla with PCCC blue cheese dressing

### The Big PCCC Poutine – 19

Golden french fries topped with seasoned ground beef, mixed cheese, onion, fried pickle coins, lettuce, our house made smash sauce and toasted sesame seeds

### Breakwall Mussels – 20

Breakwall beer steamed mussels with sauteed onion and bacon in a chipotle cream sauce, served with garlic bread

### Citrus Scallops – 21

Pan seared scallops on a bed of honey Dijon greens and topped with citrus fennel slaw

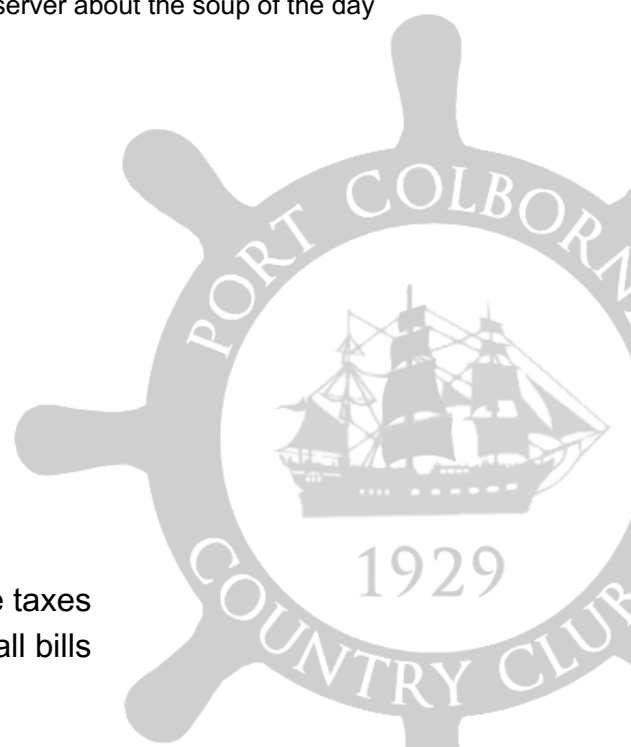
### Chorizo Pierogis – 16

Deep fried cheese and potato pierogis topped with mixed cheese, chorizo sausage, pico de gallo and cilantro honey mayo

### Korean BBQ Beef Dip – 17

Caramelized onion cream cheese topped with Braised Korean BBQ beef and sesame ginger greens served with grilled pita

All prices are subject to applicable taxes  
An 18% Gratuity will be added to all bills



## CLASSICS

### PCCC Wings – 1lb – 17 / 2lbs – 29

Classic or lightly dusted wings with your choice of sauce and served with celery, carrot and PCCC blue cheese dressing

*Sauces – Mild, Medium, Hot, Texas Gold, Thai, Habanero, Honey Garlic, Honey Chipotle BBQ, Korean BBQ, Butter Chicken, Salt and Pepper and Dry Cajun*

### Thai Chicken Bites – 14

Crispy chicken tender chunks tossed in sweet Thai chili sauce served on a bed of honey ginger greens and topped with fried wontons, toasted sesame seeds and green onion

### Chorizo Crab Cakes – 16

Panko breaded crab and chorizo cakes served with chipotle mango dip

### Pile Them Thin Nachos – 16

A thin layer of crunchy corn tortillas topped with mixed cheese, pico de gallo and lettuce served with salsa, sour cream and guacamole

*Add Chicken, Seasoned Ground Beef or Chorizo Sausage - 5*

### Fries

*Side – 3 / Basket – 4.5*

### Onion Rings with PCCC Ring Dip

*Side – 7.5 / Basket – 14*

### Sweet Potato Fries

*Side - 7 / Basket – 12.5*  
with Honey Chipotle Mayo

### Pub Style Haddock

Gluten Free - 2

*1 piece – 14 / 2 piece - 21*

Crispy beer battered haddock served with your choice of side, coleslaw, tartar sauce and lemon

### JCB Potatoes – 10

Fried russet potato coins topped with mixed cheese, bacon, jalapeno, ranch dressing and green onion

### Chicken Fingers – 17

4 pieces of crispy chicken tenders served with your choice of side, coleslaw and plum sauce

*Ask for your fingers to be tossed in one of our wing sauces*

## SANDWICHES & WRAPS

*All sandwiches and wraps come with your choice of fries or soup of the day*

*Ask about our gluten free options – 3*

### Philly Steak Wrap – 17.5

Sliced house roasted beef, sauteed peppers and onions, mixed cheese and honey chipotle mayo rolled in a grilled flour tortilla

### The PCCC Smash Burger – 16

Two 4oz seasoned chuck beef patties topped with cheddar cheese, sliced pickles, onion, lettuce and our house made smash sauce on a toasted kaiser bun

### Chicken Club – 19

Grilled herb and garlic chicken breast with bacon, cheddar cheese, lettuce, tomato and honey garlic mayo on toasted sour dough

### Grilled Pork Belly Sandwich – 17

Niagara No. 1 Cider brined pork belly brushed with Korean BBQ sauce topped with sesame ginger slaw and wasabi mayo on a toasted kaiser bun

### Southern Style BBQ Chicken Sandwich – 17.5

Tender fried chicken tossed in a honey chipotle BBQ sauce topped with coleslaw and sliced pickles on a toasted kaiser bun

### Chicken Parmesan – 15

Panko breaded chicken breast topped with our house made tomato sauce, mozzarella cheese and pesto mayo on toasted sour dough

### Ribeye Sandwich – 26

Grilled ribeye topped with sauteed mushrooms and onions and PCCC blue cheese dressing on a toasted kaiser bun



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# PIZZAS & FLATBREADS

Add any one of our signature sauces for dipping – 1.5  
*Honey Chipotle, Roasted Garlic and Honey, Ranch, Caesar  
or Our House Made Pizza Sauce*

*Ask about our gluten free options – 3*

## Three Cheese

Roasted garlic oil, mozzarella, asiago and parmesan  
*Flatbread – 10.5  
Pizza – 12*

## Pepperoni

Our house made sauce, mozzarella and dry cured  
pepperoni  
*Flatbread – 12  
Pizza – 14*

## Meat Lovers

Our house made sauce, mozzarella, pepperoni,  
bacon and Italian sausage  
*Flatbread – 16.5  
Pizza – 18.5*

## Philly Steak

Roasted garlic oil, mixed cheese, sliced roast beef,  
sweet peppers, onions and drizzled with honey  
chipotle mayo  
*Flatbread – 16  
Pizza – 22*

## Butter Chicken

Our house made butter chicken sauce, mozzarella  
cheese, chicken, green onion and cilantro yogurt  
drizzle  
*Flatbread – 16  
Pizza – 20*

## Korean BBQ

Korean style BBQ sauce, grilled pork belly,  
mozzarella cheese, fried pickle coins and green onion  
*Flatbread – 21  
Pizza – 27*

## Mediterranean

Basil pesto, mozzarella and goat cheese, artichoke  
hearts, red onion, roasted red peppers and balsamic  
reduction  
*Flatbread – 17.5  
Pizza – 24*

# ENTREES

## Shepherd's Pie Skillet – 19

Braised beef mixed with gravy, snow peas, green  
beans, carrots and corn topped with roasted garlic  
mashed potatoes and served with your choice of side  
and garlic bread

## Double Bacon Cheeseburger Ziti – 20

Seasoned ground beef mixed with bacon bits, onion,  
grape tomatoes and rigatoni pasta in a house made  
1000 island cream sauce topped with dill vinaigrette  
lettuce and served with garlic bread

## Ribeye – 34

Grilled ribeye steak with herb and garlic butter served  
with oven roasted grape tomato and corn salsa and  
your choice of side

## Chicken Fajita Pie – 21

Grilled chicken breast, sauteed pepper and onion  
topped with flaky pie pastry and finished with avocado  
sour cream, pico de gallo and your choice of side and  
grilled flour tortilla

## Pulled Pork Mac and Cheese – 19

Pulled pork mixed in a honey chipotle BBQ sauce,  
sauteed onions and rigatoni pasta tossed in a garlic  
cream sauce and topped with mixed cheese and  
panko breadcrumbs served with garlic bread

## BBQ Chicken Enchiladas – 20

Braised chicken mixed with honey chipotle BBQ sauce  
rolled in 3 corn tortillas topped with melted mixed  
cheese and pico de gallo sauce served with wild rice  
and your choice of side

## Braised Beef Gnocchi – 24

Gnocchi, braised beef, onion, broccoli and mushroom  
in a garlic cream sauce and served with garlic bread

# SIDE CHOICES

*Soup of the Day*

*Fries*

*House Salad – 1.5*

*Caesar Salad – 3.5*

*Greek Salad – 3.5*

*Baked potato with sour cream and butter – 1*

*Loaded Baked Potato – 3.5*

*Sweet Potato Fries – 3.5*

*Onion Rings – 4*

*Clam Chowder – 2.5*

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# BEER

Domestic Bottles – 5.53

Domestic Cans 355ml – 5.74

Domestic Draft – Coors Light - OV  
13oz – 5.00 20oz – 7.00 Pitcher – 20.00

Premium Draft- Michelob Ultra -  
Alexander Keith's Red - Shock Top  
13oz – 5.31 20oz – 7.34 Pitcher – 21.00

Breakwall Brewery Seasonal Craft -  
Import Draft  
13oz – 6.10 20oz – 8.75 Pitcher – 25

# WINE

## WHITE WINES

*6oz / 9oz / Bottle*

Donini Chardonnay – 7.5 / 10.75

Yellow Tail Pinot Grigio – 9 / 12.5 / 34

HOP Sauvignon Blanc – 9 / 12.5 / 34

HOP Sibling Rivalry White – 9 / 12.5 / 34

Sand Point Chardonnay – 36

Lazzara Bianco Secco Sparkling – 38

Sons & Daughters Kame Rose --36

## RED WINES

*6oz / 9oz / Bottle*

Donini Merlot – 7.5 / 10.75

HOP Sibling Rivalry Red – 9 / 12.5 / 34

Robert Mondavi Cabernet Sauvignon

9.25 / 13 / 35

Conundrum Red Blend – 57

# COCKTAILS

John Daly - Screwdriver - Cape Cod - Hurricane -  
Kentucky Peach - Whiskey Sour 1 oz – 6.41

Bloody Caesar - Bloody Mary - Margarita 1 oz – 6.97

JP Wisers Old Fashioned 1.5 oz -8.97

Specialty Coffee/Tea 1oz – 7.96

# READY TO DRINK

Niagara No.1 Cider 473ml – 8.40

Palm Bay - Muskoka Brewery Seltzer -  
Mike's Hard Lemonade - Twisted Tea  
355ml – 5.97

Mott's Caesar Can 341ml - Sandbagger  
355ml – 6.19

Olé Tequila Seltzer 355ml – 6.41

# NON-ALCOHOLIC BEVERAGES

Coffee - Tea – 2.21

Pepsi - Diet Pepsi - Brisk Iced Tea -  
Ginger Ale - 7UP – 3.50

Lemonade – 3.75

Assorted Juices – 3.50

Bottled Water – 1.77

White or Chocolate Milk – 3.50

Shirley Temple - Virgin Caesar – 5.00

Gatorade – 3.53

Olé Non Alcoholic Seltzer -  
Non-Alcoholic beer -  
Sparkling Water – 4.42

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