

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

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 roasted red pepper goat cheese 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 fresh bread

Fried Calamari – 19

Dusted calamari served with chipotle mango dip

Breaded Shrimp Tacos – 14

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

Buffalo Chicken Taquitos – 13

Oven roasted buffalo chicken fried in a 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, 1000 island dressing and toasted sesame seeds

Breakwall Mussels – 20

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

Citrus Scallops – 21

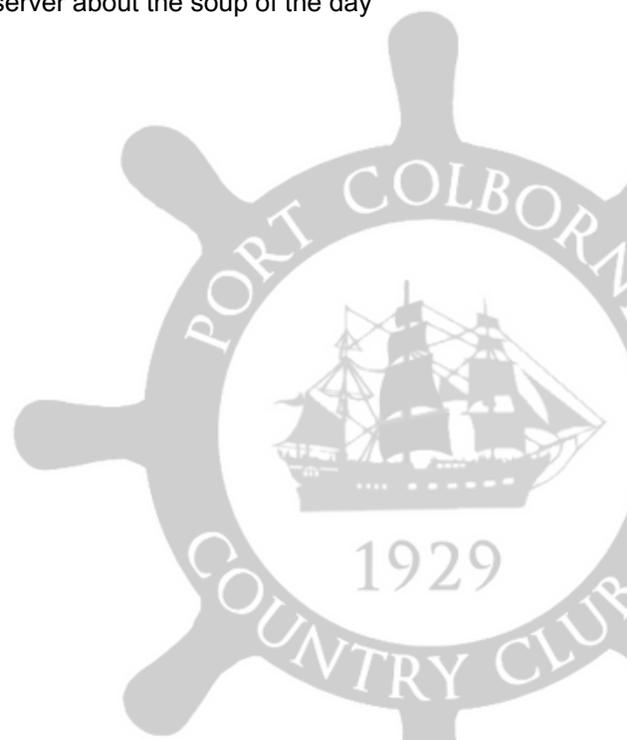
Pan seared scallops on a bed of honey Dijon greens and topped with citrus fennel slaw

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 beef and sesame ginger greens served with grilled pita



CLASSICS

PCCC Wings – 1lb – 17 / 2lbs – 29

Classic or lightly dusted wings with your choice of sauce and served with celery, carrots 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 Ranch Dip

Side – 7.5 / Basket – 14

Sweet Potato Fries

Side - 7 / Basket – 12.5
with Honey Chipotle Mayo

Pub Style Haddock

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 piece of crispy chicken tenders served with fries, coleslaw and plum sauce

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

All prices are subject to applicable taxes

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 made roast beef, sauteed peppers and onions, mixed cheese and honey chipotle mayo rolled in a grilled flour tortilla

The PCCC Smash Burger – 16

Two 3oz 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 our house made blue cheese dressing on a toasted kaiser bun



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 and 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 fresh 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 fresh 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 a grilled flour tortilla

Pulled Pork Mac and Cheese – 19

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

All prices are subject to applicable taxes