

34th Street Bar and Grill

Appetizers

Chicken Wings one lb | 14.00

Jumbo roasted chicken wings dusted with seasoned flour and fried crisp. Finished with your choice of sauce: Honey Garlic, BBQ, Salt & Pepper, Arizona Ranch, Sweet Chili Thai, Hot or Medium

Crispy Dry Ribs one lb | 13.00

Pork ribslets fried crisp and tossed with coarse salt and cracked pepper.

Buffalo Chicken | 13.00

Crispy fried chicken pieces drenched in tangy buffalo hot sauce.

Calamari | 13.00

Golden fried calamari plain or tossed in sweet thai chili sauce and served with tzatziki sauce.

Mushrooms Victoria | 13.00

Fresh mushroom caps stuffed with crab and cream cheese mixture, baked to perfection. Served with garlic toast.

Sautéed Garlic Shrimp | 13.00

Shrimp sautéed with garlic and lemon.

Mozza Sticks | 12.00

Crispy fried Mozzarella sticks.

Bruschetta | 10.00

Crispy sourdough crostini, diced tomato, fresh basil, garlic, and olive oil, drizzled with balsamic vinegar.

Spring Rolls | 13.00

Five pork spring rolls deep fried and served with a spicy soy sauce.

Cactus Fries | 8.00

Fresh thin sliced potato fries, Cajun spiced and served with our Southwest dip.



Potato Skins | 10.00

Crispy fried potato shells oven baked with our three cheese blend and fresh green onions. Served with sour cream.

Baked Cheese Dip | 13.00

Our in-house fresh cheese dip made with cream cheese, Bothwell's Three Cheese Blend, bacon, fresh dill, green onions and a chef's blend of herbs and spices, baked and served with Naan bread.

Nachos Supreme | 13.00

Crispy tortilla chips smothered in a three cheese blend, topped with diced tomatoes, green onions, olives, and spicy jalapeños. Served with sour cream and salsa.

Add chicken, or beef | 3.50

Appetizer Platter 3 for 19.00

pork spring rolls | three cheese toast | dry ribs

calamari | jalapeño poppers | chicken wings

cheese quesadilla | breaded shrimp | potato skins

mozza sticks | onion rings | buffalo chicken



Pizzas

34th Streets own 12" thin, white, whole wheat, or gluten free crust pizza.

Hawaiian | 13.00

Ham, pineapple and Mozzarella cheese.

Classic | 13.00

Pepperoni, mushroom, and Mozzarella cheese.

Vegetarian | 13.00

Salsa sauce, sliced tomato, mushrooms, red onion, red and green peppers, olives, pineapple, Feta and Mozzarella cheeses.

Taco Pizza | 13.00

Certified Angus Beef® Brand taco beef, red onion, three cheese blend, topped with fresh lettuce. Served with a side of sour cream.

Salad/Soup

French Onion Soup | 8.25

Made fresh with Spanish onions, topped with garlic crostini, and melted Swiss cheese. Served with garlic toast.

Soup of the day | 5.75

Ask your server about our two daily soups.

Shanghai Chicken Salad | 13.00

Fine noodles tossed with red and green pepper strips, julienne carrots, green onion, crisp celery, and grilled chicken tossed in a sesame Thai dressing.

California Salad | 12.00

Fresh Romaine lettuce, sliced strawberries, kiwi fruit and mandarin oranges. Tossed in our house honey dill dressing, and topped with roasted almonds.

Greek Salad | 12.00

Classic tomatoes, cucumber, red onion, Feta cheese, ripe black olives, and Romaine lettuce, tossed with Hellman's Greek dressing.

Seafood Mango Salad | 12.00

Crisp Romaine lettuce, Pollock, baby shrimp, grapes and mango tossed in our classic cinnamon honey dressing.

Taco Salad | 14.00

Crisp iceberg lettuce, baby greens, fresh tomato, cucumber, red onions, red peppers, crispy tortilla chips, Bothwell's Three Cheese Blend and a tangy Catalina dressing, topped with your choice of taco beef or grilled breast of chicken.

Garden Tossed Salad | 11.00

Crisp iceberg lettuce, shredded carrot, cucumbers, tomatoes, and shredded radish tossed in our house dressing.

Classic Caesar Salad | 12.00

Crisp fresh Romaine lettuce, garlic croutons, grated Parmesan, and tossed with Hellman's Caesar dressing.

Add chicken, lemon chicken, or Cajun chicken | 3.50



Soup or Salad Combo | 11.00

Soup of the day, or a Tossed Salad, with your choice of one of the following:

- half Denver sandwich
- half Reuben
- half Certified Angus Beef® Brand beef dip
- half order of chicken fingers
- half Monte Cristo sandwich

Wraps

Clubhouse | 13.00

Grilled chicken, bacon, lettuce, tomatoes, shredded cheese and mayonnaise delicately wrapped in a warm soft flour tortilla.

Greek Chicken | 13.00

Grilled Chicken, Feta cheese, cucumber, red onions, red and green peppers and Greek dressing wrapped in a warm soft flour tortilla.

Chicken Caesar | 13.00

Crispy Romaine lettuce and onions tossed with creamy Caesar dressing, chicken, Mozzarella and Parmesan cheese, wrapped in a warm soft flour tortilla.

Southwestern Chicken | 13.00

Warm soft tortilla wrapped around crisp green leaf lettuce, grilled spicy chicken, red onions, melted Mozzarella, salsa, and red pepper aioli.

Veggie | 13.00

Fresh cucumber, tomato, crisp green leaf lettuce, red onions, peppers, and a tangy herb vinaigrette, wrapped in a warm flour tortilla.



Sandwiches

Served with your choice of soup of the day, tossed salad, or French Fries.

Upgrade your salad to Greek, California, or Caesar | 1.50

Classic Clubhouse | 13.00

Two pieces of thick Texas toast, grilled chicken breast, tomatoes, lettuce, cheddar, and smoky bacon.

Monte Cristo | 13.00

Two slices of thick Texas bread dipped in egg, grilled and stuffed with sliced turkey, smoked ham, and Swiss cheese.

Certified Angus Beef® Brand Prime Rib Dip | 14.00

Shaved prime rib beef, sautéed mushrooms, melted Mozzarella cheese and onions. Served on garlic Focaccia bread.

Classic Reuben | 13.00

Fresh Texas Rye bread buttered and grilled with sauerkraut, corned beef, Bothwell Swiss Cheese, and Thousand Island dressing. Served with a side of Dijon mustard.





Certified Angus Beef® Brand Burgers

All hamburger patties are made with 6oz of 100% pure Certified Angus Beef® Brand ground sirloin. Served with your choice of soup of the day, tossed salad or French Fries.

Upgrade your salad to Greek, California, or Caesar | 1.50

The Works Burger | 15.00

Our ground Certified Angus Beef® Brand patty broiled, topped with melted mild cheddar cheese, bacon, lettuce, tomato, onion, relish, mustard, and mayonnaise.

Bacon, Mozza and Mushroom Burger | 15.00

Sliced mushrooms sautéed, on top a broiled patty. Served with melted Mozzarella cheese and mayonnaise, on a grilled Kaiser bun.

34th Street Favourites

Lightly Breaded Halibut | 13.00

Tender Halibut lightly breaded and fried crisp, served with a lemon wedge and tartar sauce.

Mexican Quesadilla | 12.00

A fresh flour tortilla grilled golden brown, filled with red and green peppers, green onions, tomatoes, and melted shredded cheese. Served with sour cream and salsa.

Add chicken or beef | 3.50

Certified Angus Beef® Brand Steak Sandwich | 18.00

A 6oz. sirloin steak broiled to perfection. Served uniquely with our crispy ale drizzled onion rings, and sautéed mushrooms.

Chicken

BBQ Chicken and Bacon Grill | 13.00

A grilled chicken breast topped with hickory smoked bacon, and melted mild cheddar cheese. Served on a grilled Kaiser bun.

Jalapeño Jack Chicken Burger | 13.00

Boneless, skinless breast of chicken, Cajun grilled, and topped with Jalapeño Jack cheese, sliced jalapenos, lettuce, tomato and mayonnaise.

Chicken Fingers | 13.00

Tender juicy breaded breast of chicken, fried golden brown, served with sweet honey dill dip.



Certified Angus Beef® Brand Steaks

34th Street Bar and Grill is proud to offer Certified Angus Beef® Brand steak. All steak dinners are served with your choice of Garlic Smashed Potato, cheese baked potato, baby new potatoes or a baked potato and a side of house salad.

A Greek, Caesar or California salad can be substituted for only 1.50.

Certified Angus Beef® Brand Steak

Seasoned with Montreal steak spice and broiled to your preference.

55+ 8oz Sirloin | 26 10oz Striploin | 33 12oz Ribeye | 37

Add Mushrooms 2 | Onions 2 | Brandy Peppercorn 2

Certified Angus Beef® Brand Steak and Shrimp

Certified Angus Beef® Brand steak, seasoned with Montreal steak spice, broiled to your preference and served with sautéed garlic shrimp.

8oz Sirloin | 31 10oz Striploin | 38 12oz Ribeye | 42

Certified Angus Beef® Brand Steak Oscar

Seasoned with Montreal steak spice, topped with crab, asparagus, and fresh Hollandaise sauce.

8oz Sirloin | 29 10oz Striploin | 36 12oz Ribeye | 40



Roasted Red Pepper Cheese Steak

Certified Angus Beef® Brand steak seasoned with Montreal steak spice, topped with mushrooms, and melted red pepper cheese.

8oz Sirloin | 28 10oz Striploin | 35 12oz Ribeye | 39

Certified Angus Beef® Brand Pot Roast | 22

This Certified Angus Beef® Brand pot roast is cooked over braised root vegetables, with mashed potatoes in a Yorkshire Pudding bowl.



The brand experts trust.

The Certified Angus Beef® brand is the finest beef available. Less than 8% of beef is flavorful, tender, and juicy enough to meet the brand's standards, so enjoy the best beef today. Don't settle for ordinary Angus when you can experience extraordinary flavor. We proudly serve the Certified Angus Beef® brand — Angus beef at its best®. This premium beef is perfectly prepared for your total taste satisfaction. Enjoy the best-tasting beef today.



All menu items identified with 55+ logo are available in a seniors portion. Feel free to ask your server for details.

Prices subject to applicable taxes.

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Pasta and Stir-Fries

Vegetable Stir-Fry | 16.00

Crisp Asian vegetables and thin noodles in a tangy Hoisin sauce.
How hot do you like it Mild, Medium or Hot.

Add Chicken 4 | Beef 4 | Shrimp 5

Spicy Penne Jambalaya | 20.00

Penne noodles sautéed with Cajun chorizo sausage, sweet shrimp, tender chicken breast strips, peppers and onions in our Cajun spiced tomato sauce.

Fettuccini Carbonara | 19.00

Crispy hickory smoked bacon pieces sautéed in fresh garlic, extra virgin olive oil, fresh cream, mushrooms, onions and Parmesan cheese, tossed with Fettuccini.

Penne Marinara | 19.00

Penne noodles, sautéed chicken, tomato sauce, and grated Parmesan cheese.

Lasagna | 19.00

Layered noodles and ground beef oven baked with Bothwell Mozzarella cheese, and Pomodoro sauce.

Chicken and Chops

Served with your choice of Garlic Smashed Potato, cheese baked potato, baby new potatoes or a baked potato and a side of house salad.

Maple Apple Pork Chops | 23.00

Two centre cut grilled pork chops, served with a maple apple glaze.

Chicken Oscar | 23.00

Tender juicy boneless chicken breast topped with snow crab, fresh asparagus, and Hollandaise sauce.

Greek Chicken | 23.00

A grilled chicken breast topped with sautéed Greek vegetables, tomato and Greek Feta cheese.

Chicken Charise | 23.00

Trio of crab and shrimp topping a grilled chicken breast.



All menu items identified with 55+ logo are available in a seniors portion. Feel free to ask your server for details.

Ribs

Served with your choice of Garlic Smashed Potato, Cheese baked potato, baby new potatoes or a baked potato and a side of house salad.

Hickory BBQ Ribs ½ Rack | 23.00 Full Rack | 26.00

Rack of tender slow roasted BBQ ribs, basted with smoky Hickory BBQ sauce.

Hickory BBQ Chicken & Ribs | 26.00

A half rack of tender slow roasted BBQ ribs, served with a BBQ chicken breast.

Honey Garlic BBQ ribs ½ Rack | 23.00 Full Rack | 26.00

A rack of slow roasted ribs, basted with our special honey garlic BBQ sauce.



Seafood

Served with your choice of Garlic Smashed Potato, baby new potatoes or a baked potato and a side of house salad.

Applewood Orange and Ginger Salmon | 24.00

Atlantic salmon fillet grilled to perfection served on a cedar plank with an applewood orange ginger glaze.

 Pan Fried Northern Pickerel | 24.00

A tender fillet of freshwater pickerel tossed in seasoned flour and fried until golden.

Shrimp Combo Platter | 26.00

Six breaded shrimp, and six sautéed garlic shrimp.

Beverages

Enjoy bottomless soft drinks, iced tea and coffee with purchase of a meal.

Fresh Ground Coffee | 2.35

Herbal Teas | 3.00

Please ask about our selection of flavors.

Milkshakes | 5

Chocolate, Vanilla, Strawberry

Hot Chocolate | 3.35

Soft Drinks | 3.15



34th Street Bar and Grill

Wine Selection

Red Wine

Pelee Island 6oz | 6.00 10oz | 9.50 Bottle | 25.00
VQA Merlot (CAN)

Ernest & Julio Gallo 6oz | 6.00 10oz | 9.50 Bottle | 25.00
Sierra Valley Cabernet Sauvignon (USA)

Apothic Red 6oz | 8.50 10oz | 13.50 Bottle | 36.00
Winemaker Blend (USA)

Mirassou 6oz | 7.50 10oz | 12.50 Bottle | 32.00
Pinot Noir (USA)

Wyndham Estate 6oz | 9.50 10oz | 14.50 Bottle | 38.00
Bin 555 Shiraz (Australia)

Lindemans 6oz | 7.50 10oz | 12.50 Bottle | 32.00
Bin 50 Shiraz (Australia)

Barefoot 6oz | 6.50 10oz | 10.50 Bottle | 28.00
Merlot (USA)

JJ McWilliam 6oz | 7.00 10oz | 11.50 Bottle | 29.00
Shiraz - Cabernet (Australia)

Robert's Rock 6oz | 6.00 10oz | 9.50 Bottle | 25.00
Cabernet - Merlot (South Africa)

Sterling Vineyards 6oz | 10.50 10oz | 15.50 Bottle | 40.00
Vintner's Collection Cabernet - Sauvignon (USA)

Blush

Ernest & Julio Gallo 6oz | 6.00 10oz | 9.50 Bottle | 25.00
Sierra Valley White Zinfandel (USA)



White Wine

Pelee Island 6oz | 6.00 10oz | 9.50 Bottle | 25.00
Pinot Grigio (CAN)

Ernest & Julio Gallo 6oz | 6.00 10oz | 9.50 Bottle | 25.00
Sierra Valley Sauvignon Blanc (USA)

Apothic White 6oz | 8.50 10oz | 13.50 Bottle | 36.00
Winemaker Blend (USA)

Mirassou 6oz | 7.50 10oz | 12.50 Bottle | 32.00
Riesling (USA)

Wyndham Estate 6oz | 9.00 10oz | 13.50 Bottle | 36.00
Bin 222 Chardonnay (Australia)

Lindemans 6oz | 7.50 10oz | 11.50 Bottle | 30.00
Bin 65 Chardonnay (Australia)

Barefoot 6oz | 6.50 10oz | 10.50 Bottle | 28.00
Pinot Grigio (USA)

JJ McWilliam 6oz | 7.00 10oz | 11.50 Bottle | 29.00
Chardonnay (Australia)

Robert's Rock 6oz | 5.50 10oz | 9.50 Bottle | 25.00
Cherie Blanc Chardonnay (South Africa)

Sterling Vineyards 6oz | 10.50 10oz | 15.50 Bottle | 40.00
Vintner's Collection Pinot - Grigio (USA)

