



Where You're Only A Stranger Once!®

SOUPS & SALADS

Soup Du Jour Cup 5 Bowl 6.50

Clam Chowder Cup 6.50 Bowl 8.50

Salad Toppings

Feta 3 Chicken 5 Falafel 4 Gyros 4

GF Spring Mix A blend of seasonal greens, tomatoes, cucumbers, rainbow peppers 7.50

GF Greek Romaine, tomatoes, cucumbers, olives, feta, house made dressing 9 Meal with baked garlic pita 13

Fattoush Romaine, baked pita, tomatoes, cucumbers, rainbow peppers, parsley, sumac, house made dressing 9 Meal with baked garlic pita 13

GF Tabouli Parsley, tomatoes, onions, freshly squeezed lemon juice, olive oil. Served with two baked garlic pitas 11

Caesar Romaine, croutons, bacon, caesar dressing 9 Meal with baked garlic pita 13

KIDS 12 & Under

Served with fresh hand cut fries or fresh garden salad or soup. Comes with a fountain beverage.

Burger 8 Chicken Tenders 7 AGF Kids Perch 12.50

Grilled Cheese 7 Pepperoni Pizza 8 Nutella Pizza 7



FRESH FROM LAKE ERIE

Served with your choice of one of the following: hand cut fries or garden salad or soup. *Substitutes available see below.*

PERCH

Add Sautéed Vegetables 5

Deep Fried Perch Available

AGF Perch Yellow perch dusted in panko, pan fried with garlic butter 20 Additional Butterfly 5

GF Blackened Perch Seasoned with hot spices, pan fried 21.50 Additional Butterfly 6

Coconut Perch Sweetened coconut, pan fried with garlic butter 23 Additional Butterfly 7

AGF Perch on a Bun Dusted in panko, pan fried with garlic butter 13.50 **Gluten Free Bun 2.50**

AGF Perch Tacos Two flour tacos, deep fried perch, layered over tangy coleslaw, housemade tartar & cilantro 18

GF Smoked Perch Marinated with smoked hickory spices, pan fried 22.50

PICKEREL

AGF Pickerel Yellow pickerel dusted in panko, pan fried with garlic butter 20

GF Blackened Pickerel Seasoned with hot spices, pan fried 21.50

AGF Pickerel on a Bun Dusted in panko, pan fried with garlic butter 13.50 **Gluten Free Bun 2.50**

GF Bacon Wrapped Blackened Pickerel Seasoned with hot spices, wrapped in bacon and pan fried 24 Add pineapple and bleu cheese 6

GF Smoked Pickerel Marinated with smoked hickory spices, pan fried 22.50

Coconut Pickerel Sweetened coconut, pan fried with garlic butter 24

SHAREABLES

Gluten Free Pita - 2.50 piece

GF Baked Feta Skillet Feta sautéed with bruschetta, peppers, pineapple and black olives. Served with baked garlic pita 15

GF Kafta Bites Seasoned ground beef, blended with parsley and onions. Served with hummus & tzatziki 12

GF Lebanese Trio Homemade hummus, tabouli, baba ghanoush, pickled turnips, olives, baked garlic pitas 21

Wings Breaded and served with fries
10 pieces (1.5 lbs) 15 20 pieces (3 lbs) 28

GF Hummus Chickpeas blended with tahini, fresh lemon juice, garlic. Served with baked garlic pitas 9

GF Toum Dip Homemade Lebanese garlic sauce. Served with olives and baked garlic pitas 9

GF Bacon Wrapped Mushrooms Mini bellas, wrapped in bacon, fried. Served with spicy mayo 13

Calamari Freshly dusted tubes and tentacles 13

GF Falafel Balls Blended chickpeas, fava beans and peppers, mixed with herbs and spices, fried. Served with hummus & tzatziki 11

Mozzarella Sticks Fried golden brown served with ranch 9

GF Baba Ghanoush Eggplant, blended with tahini, fresh lemon juice, garlic. Served with baked garlic pitas 9

AGF Bruschetta 10" flatbread, tomatoes, garlic, basil, oregano, melted mozzarella and cheddar cheese 13
Add Feta 3 Add Gyros 4 Add Chicken 5
Gluten Free 3.50

Coconut Perch Served with sweet & spicy sauce 14

GF Yellowfin Tuna Pan fried 6 oz tuna steak 19.75

socialhour Monday-Friday
Holidays Excluded **3-6 pm**

All Shareables 2.00 OFF



Canada 150 Caesar 6.25

Freddy's Lager 20 oz 4.85

All 9 oz Wine for the Price of a 6 oz

GF = Gluten Free

AGF = Available as Gluten Free

SUBSTITUTES

One Substitute Per Meal

Greek 2.50

Caesar 2.50

Fattoush 2.50

Hummus 4

Baba Ghanoush 4

Tabouli 5

Sweet Potato Fries 2.50

Poutine 3

Clam Chowder 4

Quality Matters. Proud to Support Local.

SANDWICHES

Served with your choice of one of the following: hand cut fries or garden salad or soup. *Substitutes available see below.*

Gluten Free Bun or Wrap 2.50

Add Sautéed Mushrooms & Onions 2.50

Upgrade your Fries: Sweet Potato: 2.50 Poutine: 3

Gyros Mix of beef and lamb, wrapped with lettuce, tomatoes and tzatziki 12.75

Club Grilled all white chicken, crispy bacon, melted cheese, wrapped with lettuce and tomatoes. Mayo on the side 14.50

Chicken Parm Breaded chicken strips, mozzarella sticks, marinara sauce, melted cheddar and mozzarella 15

Falafel Chickpea and fava bean patties, blended with herbs and spices. Wrapped with hummus, lettuce, tomatoes, pickles, turnips, tzatziki 13.50

Chicken Caesar Grilled all white chicken strips, wrapped with lettuce, bacon and caesar dressing 13.50

Kafta Seasoned ground beef blended with parsley and onion, wrapped with lettuce, tomatoes and tzatziki 13.75

Pulled Pork Slow cooked, glazed with bbq sauce. Topped with melted cheese and tangy coleslaw, served on a brioche bun 14

Spicy Chicken Grilled all white chicken wrapped with hot sauce, jalapenos, spicy rub, spicy mayo, lettuce, tomatoes 14

Mediterranean Chicken Grilled all white chicken wrapped with lettuce, fresh bruschetta, feta, and tzatziki 14.50

POUTINE

Fresh hand cut fries, topped with mozzarella and cheddar cheese and smothered with beef gravy 8

Make Your Poutine with Sweet Potato Fries 2.50

Poutine Toppings

Chicken 5 Gyros 4 Bacon 3.50

Jalapenos 2 Pulled Pork 5

MEAT PLATES

Served with your choice of one of the following: hand cut fries or garden salad or soup. *Substitutes available see below.*

Add Sautéed Vegetables 5

Steak On A Bun 6 oz N.Y., sautéed mushrooms and melted mozzarella, served on a ciabatta bun 17

Liver & Onions Breaded beef liver, sautéed onions, smothered with beef gravy 14 Additional piece 7 Add Bacon 3.50

GF Lamb Chops 4 chops, marinated and char-grilled 25

GF Steak Skillet 6 oz N.Y., sautéed rainbow peppers, zucchini, mushrooms, melted cheese 22

GF Top Cut 10 oz N.Y. seasoned and char-grilled 20

GF Rib-Eye 12 oz seasoned and aged 45 days 33

GF N.Y. Angus Reserve 10 oz seasoned and aged 45 days 26

GF Surf 'n Turf Perch and 10 oz N.Y. steak aged 45 days 35

GF = Gluten Free

AGF = Available as Gluten Free

PRIME BURGERS

Handmade 8 oz burger served on a brioche bun with lettuce, tomatoes, onions.

Served with your choice of one of the following: hand cut fries or garden salad or soup. *Substitutes available see below.*

Gluten Free Bun 2.50

Upgrade your Fries: Sweet Potato: 2.50 Poutine: 3



Maria Burger 12.75

Cheeseburger 13.75

Canada 150 Peameal bacon, sautéed mushrooms, melted cheese, drizzled with maple bbq sauce 15.75

Mushroom Sautéed mushrooms, melted cheese 14.50

Breakfast Crispy bacon, melted cheese, fried egg 16

Mediterranean Bruschetta, feta, tzatziki 14.50 Add Gyros 2

Hawaiian Grilled pineapple with teriyaki, melted cheese 15

Smoker Smoked hickory spices, grilled tomato, sautéed onions, melted cheese, crispy bacon 15.75

Peanut Butter Crispy bacon, crunchy peanut butter, melted cheese, tomato jam 15

Mexican Jalapenos, spicy mayo, spicy rub, hot sauce, melted cheese 15.50

Freddy Two 8 oz cheeseburgers, tzatziki sauce 19.50

Cowboy Pulled pork, melted cheese, tangy coleslaw 15.50

Bacon Crispy bacon, melted cheese 14.50

Kafta Blended ground beef with parsley and onions, topped with tzatziki 13.75

Volcano Crispy bacon, melted cheese, jalapenos, spicy rub, hot sauce, fried egg 17

Bleu Crumbled bleu cheese, caramelized onions 15.50

Pizza Marinara sauce, crispy bacon, pepperoni, fried mozzarella sticks 16

42nd Parallel Pulled pork, melted cheese, crispy bacon, fried egg, tangy coleslaw 17

VEGGIE BURGERS

Falafel Burger Blended chickpea and fava bean patty, fried, topped with hummus, tzatziki, pickles, pickled turnips 13.50

Portobello Sautéed peppers, onions & zucchini, melted cheese, tzatziki 13.50

CHICKEN PLATES

Served with your choice of one of the following: hand cut fries or garden salad or soup. *Substitutes available see below.*

Add Sautéed Vegetables 5

Chicken Tenders Breaded chicken strips fried golden brown and served with plum sauce 14.75

AGF Chicken Kebab Marinated breast of chicken, skewered with rainbow peppers and barbecued. Served with house-made tzatziki sauce and baked garlic pita 17.50

AGF Stir Fry Fresh mixed vegetables, drizzled teriyaki, sprinkled sesame seeds, layered over a bed of rice. Served with baked garlic pita 16.50 Add Chicken 5

GF Chicken Breast Marinated with garlic, oregano and pan fried. Served with baked garlic pita and tzatziki sauce 16.50

SUBSTITUTES

One Substitute Per Meal

Greek 2.50
Tabouli 5

Caesar 2.50
Sweet Potato Fries 2.50

Fattoush 2.50
Poutine 3

Hummus 4
Clam Chowder 4

Baba Ghanoush 4

Food is Passion. Food is Love.