



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** A blend of seasonal greens, tomatoes, cucumbers, olives, feta, house made dressing 9  
Meal with baked garlic pita 13.50

**Fattoush** A blend of seasonal greens, baked pita, tomatoes, cucumbers, rainbow peppers, parsley, sumac, house made dressing 9 Meal with baked garlic pita 13.50

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

**Caesar** A blend of seasonal greens, croutons, bacon, caesar dressing 9  
Meal with baked garlic pita 13.50

## 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 13.50**

**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.*

Add Sautéed Vegetables 5.50

### PERCH

Deep Fried Perch Available

**AGF Perch** (6 pieces) Yellow perch dusted in panko, pan fried with garlic butter 20.75 Additional Butterfly 5

**GF Blackened Perch** (6 pieces) Seasoned with hot spices, pan fried 22 Additional Butterfly 6

**Coconut Perch** (5 pieces) Sweetened coconut, pan fried with garlic butter 23 Additional Butterfly 7

**AGF Perch on a Bun** (3 pieces) Dusted in panko, pan fried with garlic butter 14 **Gluten Free Bun 2.50**

**Perch Tacos** (2 pieces per taco) Two flour tacos, deep fried perch, layered over tangy coleslaw, housemade tartar & cilantro 18.75

**GF Smoked Perch Skillet** (6 pieces) Marinated with smoked hickory spices, served on a skillet 23

### PICKEREL

**AGF Pickerel** Yellow pickerel dusted in panko, pan fried with garlic butter 20.75

**GF Blackened Pickerel** Seasoned with hot spices, pan fried 22

**AGF Pickerel on a Bun** Dusted in panko, pan fried with garlic butter 14 **Gluten Free Bun 2.50**

**GF Bacon Wrapped Blackened Pickerel** Seasoned with hot spices, wrapped in bacon, served on a skillet 24  
Add pineapple and bleu cheese 6

**GF Smoked Pickerel** Marinated with smoked hickory spices, served on a skillet 23

## 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** Barbecued seasoned ground beef, blended with parsley and onions. Served with hummus & tzatziki 12

**GF Lebanese Trio** Homemade hummus, tabouli and baba ghanoush. Garnished with pickled turnips and olives.  
Served with 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, garlic and fresh lemon juice. 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 12

**Mozzarella Sticks** Fried golden brown served with ranch 9

**GF Baba Ghanoush** Char-grilled eggplant, blended with tahini, garlic and fresh lemon juice. 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** Three pieces, fried golden brown, served with sweet & spicy sauce 14

**GF Yellowfin Tuna** Pan fried 6 oz tuna steak 20

**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 14.50

**Chicken Parm** Breaded chicken strips, wrapped with mozzarella sticks, marinara sauce, melted cheddar and mozzarella cheese 15.50

**Freddys Chicken** Grilled all white chicken strips, wrapped with lettuce, tomatoes, tzatziki 13.50

**Falafel** Chickpea and fava bean patties, blended with herbs and spices. Wrapped with hummus, lettuce, tomatoes, pickles, turnips, tzatziki 13.75

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

**Kafta** Char-grilled seasoned ground beef blended with parsley and onion, wrapped with lettuce, tomatoes and tzatziki 13.75

**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 8.75

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 23

**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

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

## PRIME BURGERS

Handmade 8 oz burger made with gluten free ingredients, 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 16

**Mushroom** Sautéed mushrooms, melted cheese 14.50

**Breakfast** Crispy bacon, melted cheese, fried egg 16

**Mediterranean** Bruschetta, feta, tzatziki 14.75 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 15.75

**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 15.75

**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 13.75

**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 17.75

**AGF Stir Fry** Fresh mixed vegetables, drizzled teriyaki, sprinkled sesame seeds, layered over a bed of rice. Served with baked garlic pita 16.75 Add Chicken 5

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

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*Food is Passion. Food is Love.*