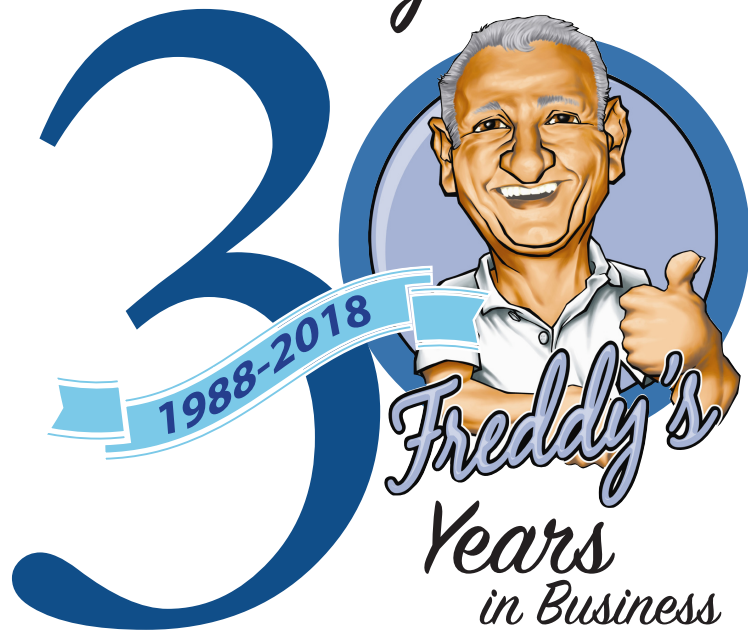


Celebrating



LEBANESE MEZZA

Gluten Free Pita - 2.50 piece

- GF Lebanese Trio** Housemade hummus, tabouli and baba ghanoush. Garnished with pickled turnips and olives. Served with warm garlic pitas 23
- GF Toun Dip** Housemade Lebanese garlic sauce, garnished with olives. Served with warm garlic pitas 13
- GF Hummus** Chickpeas blended with tahini, garlic and fresh lemon juice. Served with warm garlic pitas 10
- GF Falafel Sticks** Blended mixture of chickpeas, fava beans and rainbow peppers, mixed with herbs and spices, fried. Served with hummus & house sauce 13
- GF Baba Ghanoush** Char-grilled eggplant, blended with tahini, garlic and lemon juice. Served with warm garlic pitas 11
- GF Labneh** Housemade soft cream cheese made from strained yogurt. Served with warm garlic pitas 13
- GF Tabouli** Parsley, tomatoes, onions, freshly squeezed lemon juice, olive oil. Served with warm garlic pitas 12
- GF Kafta Bites** Char-grilled seasoned ground beef mixed with parsley and onions. Served with hummus and house sauce 13

HOUSEMADE SOUPS

Soup Du Jour Cup 6 Bowl 8

Clam Chowder Cup 7 Bowl 9

FROM THE GARDEN

Sourced with locally grown vegetables

Salad Toppings

Feta 3.50 Chicken 6 Falafel 6

- GF Mixed Greens** A blend of mixed field greens, tomatoes, cucumbers and rainbow peppers 9
- GF Greek** A blend of mixed field greens, tomatoes, cucumbers, rainbow peppers, olives, feta and house made dressing 10
Large served with baked garlic pita 15
- AGF Fattoush** A blend of mixed field greens, baked pita, tomatoes, cucumbers, rainbow peppers, parsley, sumac, housemade dressing 10
Large served with baked garlic pita 15
- AGF Caesar** Romaine, croutons, bacon, caesar dressing 10
Large served with baked garlic pita 15

SHAREABLES

- GF Bacon Wrapped Mushrooms** Mini bellas, wrapped in bacon, fried. Served with spicy mayo 14.50
- AGF Bruschetta** Flatbread, tomatoes, garlic, basil, oregano, melted mozzarella and cheddar cheese 15.75
Add Feta 3.50 Add Chicken 6
Gluten Free 3.50
- Mozzarella Sticks** Six pieces fried, served with ranch 11
- Coconut Perch** Three pieces, fried golden brown. Served with sweet & spicy sauce 14.50
- Wings** A basket of ten pieces breaded and served with fries 16
- Calamari** Lightly breaded tubes and tentacles 14.50
- Lamb Chops** Three chops, marinated with garlic and spices, char-grilled. Served with house sauce 18.75
- Perch Sliders** Three mini brioche buns, fried Lake Erie yellow perch, housemade tartar sauce 15.75
- Poutine** Fresh hand cut fries, topped with mozzarella and cheddar cheese and smothered with beef gravy 10
Make Your Poutine with Sweet Potato Fries 3
Poutine Toppings: Chicken 6 Bacon 4 Jalapeños 3

FRESH YELLOW PICKEREL

Served with your choice of fresh hand cut fries or fresh mixed greens salad or soup du jour.

Upgrades available see below.

Add Fresh Sautéed Vegetables 7

- AGF Pickerel** Dusted in panko, pan fried with garlic butter 22.50
- GF Blackened Pickerel** Seasoned with hot spices, pan fried 23.50
- GF Bacon Wrapped Blackened Pickerel** Seasoned with hot spices, wrapped in bacon 25.50
- GF Smoked Pickerel** Marinated with smoked hickory spices 24.50

FRESH YELLOW PERCH

Served with your choice of fresh hand cut fries or fresh mixed greens salad or soup du jour.

Upgrades available see below.

Add Fresh Sautéed Vegetables 7

Deep Fried Perch Available

- AGF Perch** Six pieces, dusted in panko, pan fried with garlic butter 22.50 Additional Butterfly 5.50
- GF Blackened Perch** Six pieces, seasoned with hot spices, pan fried 23.50 Additional Butterfly 6.50
- Coconut Perch** Five pieces, sweetened with coconut, pan fried with garlic butter 24.50 Additional Butterfly 7.50
- AGF Perch on a Bun** Dusted in panko, pan fried with garlic butter 15 Gluten Free Bun 2.50
- Perch Tacos** Two flour tacos, two pieces of deep fried perch per taco. Tangy coleslaw, tartar, cilantro 19.50
- GF Smoked Perch** Six pieces, marinated with smoked hickory spices 24.50

UPGRADES

One Per Meal

Greek 3

Caesar 3

Fattoush 3

Sweet Potato Fries 3

Poutine 3.50

Clam Chowder 4.50

Where You're Only A Stranger Once!®

PRIME BURGERS

Housemade 8 oz burger with **gluten free** ingredients, served on a brioche bun with lettuce, tomatoes, pickles, onions.

Served with your choice of fresh hand cut fries or fresh mixed greens salad or soup du jour.

Upgrades available see below.

Gluten Free Bun 2.50

Maria Burger 13.75 **Add Cheese** 1.25

Pelee 100 Peameal bacon, sautéed mushrooms, cheddar cheese, drizzled with housemade maple bbq sauce 17

Mushroom Sautéed mushrooms, mozzarella cheese 15.75

Mediterranean Bruschetta, feta, house sauce 16

Volcano Crispy bacon, cheddar cheese, spicy mayo, jalapeños, hot sauce, fried egg 17.75

Mexican Jalapeños, spicy mayo, hot sauce, cheddar cheese 16

Cowboy Pulled pork, cheddar cheese, crispy bacon, tangy coleslaw 16.75

Freddy's For the true garlic lover! 8 oz cheeseburger, topped with toum 15.50

42nd Parallel Pulled pork, cheddar cheese, crispy bacon, fried egg, tangy coleslaw 17.75

Smoker Smoked hickory spices, grilled tomato, sautéed onions, cheddar cheese, crispy bacon 16.50

Bacon Crispy bacon, cheddar cheese 15.75

VEGGIE BURGER

Served with your choice of fresh hand cut fries or fresh mixed greens salad or soup du jour.

Upgrades available see below.

Gluten Free Bun 2.50

GF Portobello Sautéed peppers, onions & zucchini, mozzarella cheese, topped with lettuce, tomatoes, house sauce 15.50

GF Falafel Chickpea and fava bean patties, topped with humus, lettuce, tomatoes, pickles, turnips, house sauce 15

KIDS 12 & Under

Served with your choice of fresh hand cut fries or fresh mixed greens salad or soup du jour.

Served with a fountain beverage.

Burger 9 **Chicken Tenders** 8

AGF Kids Perch 15 **Pepperoni Pizza** 9

socialhour Monday-Friday
holidays excluded **3-6 pm**

All Shareables 2.00 OFF

Freddy's Lager 20 oz 5.75

All 9 oz Wine for the Price of a 6 oz

MEAT PLATES

All steaks are hand cut and char-grilled

Served with your choice of fresh hand cut fries or fresh mixed greens salad or soup du jour.

Upgrades available see below.

Add Sautéed Vegetables 7

Steak On A Bun 6 oz N.Y., sautéed mushrooms and melted mozzarella, served on a ciabatta bun 18.50

GF Rib-Eye 12 oz, seasoned, aged 45 days 35

Liver & Onions Breaded beef liver, sautéed onions, smothered with beef gravy 15 **Additional piece** 8 **Add Bacon** 4

GF Lamb Chops Four chops, marinated with garlic and spices, char-grilled 30

GF N.Y. Angus 10 oz, seasoned, aged 45 days 29

GF Smoked N.Y. Angus 10 oz, seasoned with smoked hickory spices, aged 45 days 31

WRAPS

Served with your choice of fresh hand cut fries or fresh mixed greens salad or soup du jour.

Upgrades available see below.

Gluten Free Wrap 2.50

Gyros Mix of beef and lamb, lettuce, tomatoes, house sauce 14

GF Club Grilled all white chicken, crispy bacon, mozzarella cheese, lettuce, tomatoes 16

GF Freddy's Chicken Grilled all white chicken strips, lettuce, tomatoes, house sauce 14.75

GF Falafel Chickpea and fava bean patties, blended with herbs and spices, topped with hummus, lettuce, tomatoes, pickles, turnips, house sauce 15

GF Kafta Char-grilled seasoned ground beef blended with parsley and onion, lettuce, tomatoes, house sauce 15.50

GF Mediterranean Chicken Grilled all white chicken, lettuce, fresh bruschetta mix, feta, house sauce 15.75

CHICKEN PLATES

Gluten Free Pita 2.50

Served with your choice of fresh hand cut fries or fresh mixed greens salad or soup du jour.

Upgrades available see below.

Chicken Tenders Breaded chicken strips fried golden brown and served with plum sauce 16.50

GF Chicken Kebab Marinated breast of chicken, skewered with rainbow peppers and char-grilled. Served with house sauce and warm garlic pita 19.50

AGF Stir Fry Fresh mixed vegetables, drizzled teriyaki, sprinkled sesame seeds, layered over a bed of rice. Served with baked garlic pita 18.50 **Add Chicken** 6

GF = Gluten Free

AGF = Available as Gluten Free

UPGRADES

One Per Meal

Greek 3

Caesar 3

Fattoush 3

Sweet Potato Fries 3

Poutine 3.50

Clam Chowder 4.50

Thank you for your valued business.