



“Where You’re Only a Stranger Once!”®

## About Freddy’s

Celebrating 32 Years!

Thank you for dining with us.

We take pride in providing you with a relaxing dining experience. Staying true to our Lebanese heritage, our menu is infused with the rich flavours and seasonings of our mediterranean traditions.

Located in a bountiful argicultural area we proudly source fresh seasonal farm to table produce. Our proximity to Lake Erie provides us with fresh wild caught Yellow Perch and Yellow Pickerel.

Family owned and operated since 1988.

## LEBANESE PLANT-BASED MEZZAS

Gluten Free Bread 3.75

- AGF Olives & Toum** Housemade fresh garlic sauce. Served with kalamata olives and baked garlic pitas 14
- AGF Hummus** Chickpeas blended with tahini, toum and lemon juice. Served with baked garlic pitas 13
- AGF Falafel** Blended chickpeas, fava beans, rainbow peppers mixed with herbs and spices, fried. Served with housemade hummus, tzatziki and baked garlic pitas 16
- AGF Mujaddara** Cooked lentils and rice, carmelized onions, garnished with pickled turnips. Served with baked garlic pitas 16
- AGF Tabouli** Finely chopped parsley, tomatoes, onions and lemon juice. Served with baked garlic pitas 14
- AGF Grape Leaves** Stuffed with a mixture of rice and spices. Garnished with pickled turnips and tzatziki. Served with baked garlic pitas 15
- AGF Baba Ghanoush** Char-grilled eggplant, blended with tahini, garlic, lemon juice. Served with baked garlic pitas 13
- GF Sautéed Vegetables** Fresh mushrooms, zucchini, rainbow peppers, pan fried with garlic butter 13

## SEA DELIGHT

- Calamari** Lightly breaded tubes and tentacles. Flash fried. Served with sweet and tangy sauce 16
- GF Sautéed Jumbo Shrimp** Five pieces, panfried with garlic butter. Served on a skillet 17
- GF Mussels** White wine, tomato sauce, garlic, basil, oregano. Served with baked garlic ciabatta 18

## SMALL PERCH PLATES

- Perch** Four pieces dusted in panko, fried. Served with housemade tartar sauce 17.50
- Perch Tacos** Two flour tacos, fried perch, tangy coleslaw, housemade tartar sauce 15.75
- Coconut Perch** Three pieces fried. Served with sweet and tangy sauce 17.50

## SOUPS & SALADS

- Soup du Jour** Cup 7 Bowl 10
- Clam Chowder** Cup 8 Bowl 13
- Salad Toppings** Chicken 6 Falafel 7
- Gluten Free Bread** 3.75
- AGF House** A blend of field greens, tomatoes, cucumbers, rainbow peppers, chickpeas, shaved carrots. Served with our house dressing and baked garlic pitas 12
- AGF Greek** A blend of field greens, tomatoes, cucumbers, rainbow peppers, kalamata olives, feta. Served with our house dressing and baked garlic pitas 17
- AGF Fattoush** A blend of field greens, baked pita chips, tomatoes, cucumbers, peppers, parsley, sumac. Tossed in our house dressing. Served with baked garlic pitas 17
- AGF Caesar** Romaine, crispy bacon, baked pita chips, caesar dressing. Served with baked garlic pitas 17

**Sides** House 7 Greek 9 Caesar 9 Fattoush 9

## SHAREABLES

- Gluten Free Bread** 3.75
- AGF Bruschetta** Flatbread, fresh tomatoes, garlic, basil, oregano topped with mozzarella and cheddar cheese 17  
[Add Feta 4](#) [Add Chicken 6](#)
- Freddy’s Poutine** Fresh hand cut fries, topped with mozzarella & cheddar cheese, smothered with beef gravy 8
- Wings** Ten pieces, breaded. Served with fresh hand cut fries 16
- GF Lamb Lollipop** Three chops marinated with garlic and spices, char-grilled. Served with housemade tzatziki 20
- AGF Kafta Bites** Char-grilled seasoned ground beef mixed with parsley and onions. Served with housemade tzatziki and baked garlic pitas 16

## KIDS

- For kids 12 and under. Served with fries
- Tenders** 13

**Burger** 12

**Cheese Pizza** 12

## PRIME BURGERS

Hand pressed 8 oz burger with **gluten free** ingredients. Char-grilled. Served on a brioche bun with lettuce, tomatoes, pickles and onions. Served with fresh hand cut fries or a cup of soup du jour  
**Gluten Free Bun** 2.75

**AGF Maria** 15    Add Cheese: 1.50 each

**AGF Freddys** For the true garlic lover!  
Cheeseburger topped with toum 17

**AGF Bacon** Crispy bacon, melted cheddar 17.50

**AGF Smoker** Smoked hickory spices, grilled tomato, metled cheddar, crispy bacon 18

**AGF Mushroom** Sautéed mushroom, melted mozzarella 17.50

**AGF Mexican** Jalapeños, spicy mayo, hot sauce, cheddar 17

## FRESH FISH

Served with fresh hand cut fries or a cup of soup du jour

**AGF Pickerel** Tender Yellow Pickerel, dusted in panko, pan fried with garlic butter 25

**GF Smoked Pickerel** Tender Yellow Pickerel marinated with smoked hickory spices. Served on a hot skillet 28

**AGF Perch** Half pound of tender Yellow Lake Erie Perch gently dusted with panko, pan fried with garlic butter 29  
Available deep fried.

**GF Blackened Perch** Half pound of tender Yellow Lake Erie Perch, seasoned with hot spices, pan fried 31


**GF Blackened Pickerel** Tender Yellow Pickerel seasoned with hot spices, pan fried 27

## SIGNATURE DISHES

Served with fresh hand cut fries or a cup of soup du jour

**Gluten Free Bread** 3.75

**AGF Steak On a Ciabatta** Sautéed mushrooms, melted mozzarella 20


 **AGF Stir Fry** Fresh mixed vegetables, drizzled teriyaki, sprinkled sesame seeds, layered over a bed of rice. Served with garlic pitas 19  
**Add Chicken** 6

**AGF Mediterranean Wrap** Grilled all white chicken strips, lettuce, fresh bruschetta mix, feta, topped with tzatziki 17

**Liver & Onions** Breaded beef liver, sautéed onions, smothered with beef gravy 17    **Additional Piece** 8    **Add Bacon** 4

**AGF Kafta Wrap** Char-grilled seasoned ground beef, mixed with parsley and onion. Topped with lettuce, tomatoes, tzatziki 17.50

**AGF Chicken Kebab** Marinated breast of chicken, skewered with rainbow peppers, char-grilled.  
Served with housemade tzatziki and baked garlic pitas 25

 **Falafel Wrap** Chickpea and fava bean pattles topped with hummus, lettuce, tomatoes, pickles, pickled turnips, tzatziki 17.50

## STEAKS

Served with your choice of starch with sautéed vegetables

All steaks are 100% Canadian beef, aged 45 days for full flavour and tenderness, hand cut, seasoned and char-grilled.

**GF Rib-Eye** 14oz Marbled, juicy and mouth-watering 45

**GF N.Y. Strip Angus** 12oz    Our house specialty 40

**GF Filet Mignon** 6oz    Centre cut, lean and tender 40

## SUBSTITUTES

one per meal

 House Salad 1.50     Greek Salad 3.50    Caesar 3.50     Fattoush 3.50    Clam Chowder (cup) 6    Poutine 3.75     Sweet Potato Fries 3.50

## DAILY FEATURES

available after 4 pm

**Monday** - Baked Feta

**Tuesday** - Bacon Wrapped Pickerel

**Wednesday** - Poke (Ahi Tuna)

**Thursday** - Blackened Trout

**Friday** - Crab Cake

We take food allergies seriously; however, cross-contamination of allergens can still take place.

In a hurry? Text or call in your meal... 519.818.1860, we'll have it ready by the time you get here.