

## APPETIZERS

### Banh mi Bao Bun

Pulled Vietnamese style marinated rib eye with pickled papaya, cucumber and carrot slaw, fresh cilantro and habanero sauce in a Bao Bun.

### Prosciutto Toast

Toasted rye bread topped with Prosciutto di San Daniele, pecorino cheese, asiago cheese, burrata cheese, peach slices, black pepper and a drizzle of honey and herb oil.

### Pound of Wings

Crispy chicken wings with your choice of hot, honey garlic, lemon pepper, whiskey maple bacon, smokey jalapeno bbq or drunken Jamaican. Served with celery sticks, carrot sticks and ranch dip.

### Onion Rings

Crispy tempura battered onion rings with our house made chipotle lime aioli.

### Century Nachos

Hand cut tri-colored corn tortillas with aged cheddar and garnished with olives, tomatoes, jalapenos, bell peppers and green onions. Served with fresh salsa and sour cream. Add: beef \$7 | chicken \$6 | cheese \$5 | guacamole \$4

## SALADS AND SOUP

For any salad add: chicken \$6 | prawns \$7 | salmon \$9 | AAA sirloin steak \$12

### Caesar Salad

Fresh romaine lettuce topped with garlic croutons and Parmesan cheese and tossed in our in house made dressing. Served with garlic toast.

### Garden Salad

Fresh greens, dried apricots, pumpkin seeds, cranberries and caramelized walnuts with your choice of dressing.

### Thai Buddha Salad Bowl

Edamame beans, chickpeas, red Thai coconut roasted yams, cilantro, smoked candied peanuts, green papaya and bell pepper slaw with a quinoa, rice, coconut blend. Served in a creamy peanut dressing with a tapioca cracker garnish.

### Jamaican Jerk Chicken Salad

Grilled jerked chicken tossed in a lime beer glaze. Served on a salad of black beans, fresh avocado, mangoes, fire roasted yams and bell peppers. Served with a pineapple habanero dressing and plantain chips.

### Chef's Daily Soup

Please ask your server for today's daily creations. Add: garlic toast \$2.50 | cheese toast \$3.50

## PIZZA

### The Butcher Special

Slices of dried chorizo sausage, Sicilian sausage, calabrese salami and prosciutto with mozzarella cheese.

### Margarita

Fresh mozzarella cheese and fresh basil.

### Grilled Spicy Hawaiian

Capicola ham, provolone cheese and grilled pineapples, drizzled with habanero aioli.

### Century Smoke House

Beef brisket and pulled pork with caramelized onions, sautéed cremini mushrooms and pickled corn with house smoked mozzarella and cheddar cheeses.

## BURGERS

All Burgers are served with french fries.

Substitute: sweet potato fries \$2 | onion rings \$2 | poutine \$5 Add: gravy \$2.50 | fresh avocado \$4

### Century Burger **W**

6oz house-made beef brisket and rib eye burger with mayo, lettuce, tomatoes, onions and pickles on a warm Kaiser bun. Add: aged cheddar or bacon \$3 | caramelized onions or mushrooms \$2

### Fully Loaded Century Burger

6oz house made beef brisket and rib eye burger with fontina cheese. Topped with bacon, caramelized onions, avocado and habanero aioli, served on a toasted Kaiser bun.

### Grilled Chicken Dip

Marinated grilled chicken on a warm pretzel sub bun, with roasted cipollini onion aioli, melted applewood smoked cheddar cheese, topped with crispy onions and served with a smoky BBQ au jus.

### The Coop Burger

Grilled chicken breast served on a warm pretzel bun topped with cream brie cheese, bacon jam and a truffle aioli drizzle.

## CLASSICS

All Classic Dishes are served with french fries.

### Classic Beef Dip

Thinly sliced prime rib served on a toasted rustic sub with au jus.

### Century Club Sandwich **W**

Smoked turkey breast, black forest ham, crispy bacon, lettuce, aged cheddar, tomatoes and mayonnaise on your choice of bread.

### Steak Sandwich

Grilled 6oz AAA beef sirloin steak on garlic toast. Served with mushroom green peppercorn ragout.

### Breaded Chicken Bites

Served with plum sauce.

### House Smoked Montreal Meat Sandwich

Served on buttered rye bread with mustard, pickles and creamy sauerkraut.

### Fish & Chips

Battered cod fillet made fresh to order served with lemon and house made tartar sauce. Half order \$15

## VEGGIE CORNER

### Vegetable and Paneer Korma

Cauliflower and bell peppers in an aromatic cashew, coconut cream sauce. Served with paneer cheese, basmati rice, garlic naan bread and "Kachumber" - a cucumber, tomato and onion salad with spices.

### Creamy Ramen

Creamy coconut miso broth with noodles, steamed tofu, umami mushrooms, grilled broccolini, watermelon daikon and vegan lemongrass chicken.

### Mexican Oaxacan Bowl

Roasted chipotle sweet potatoes, red onions, bell peppers and fresh avocado served over black beans with vegan chorizo sausage. Topped with crispy pickled slaw, candied pecans and corn tortillas.

Please let our team know if vegan, all dishes can be done 100% plant based.

## ENTRÉES

### Steak en Frites

8oz grilled beef tenderloin in a peppercorn whiskey cream sauce. Served with steak fries and grilled broccolini.

### Beef & Lamb Gyros on the Spit

Lamb and beef charbroiled over an open flame, served in a warm pita bread with hummus, iceberg lettuce, red onions and tomatoes in a zaatar vinaigrette and topped with tzatziki. Served with aioli fries dressed in parmesan cheese, garlic aioli and sweet sauce.

### 12oz Smoked Rib Eye Steak

Drizzled with a blueberry reduction and blue cheese butter. Served with Caesar salad and garlic bread.

### Blackened Miso Glazed Salmon and Pork Belly

Served with smoked bacon au jus, forbidden rice and creamy coconut salad.

## TASTE OF ASIA

### Teriyaki Chicken Stir-Fry

Served with vegetables, over your choice of chow mein noodles or rice.

### Ramen Bowl

Five spiced house smoked beef brisket, fried pork belly and Korean kimchi pork dumplings over ramen noodles in a miso broth. Garnished with green onions, fresh slivers of watermelon daikon, ramen egg and garlic sesame oil.

### Combo Meal

Grilled lemongrass chicken thigh meat on vermicelli noodles, with Mama Athena's pork and vegetable spring rolls, fermented papaya and carrots, bean sprouts and shredded greens. Served with fresh cilantro.

### House Made Chicken Dumplings

Served with garlic chili oil and sweet soy dip.

Please advise your server of any food allergies or concerns. Prices do not include GST or gratuities. An 18% gratuity will be added to groups of 8 or more.



**W** Winner's Edge members get a 10% discount with the presentation of their membership.