



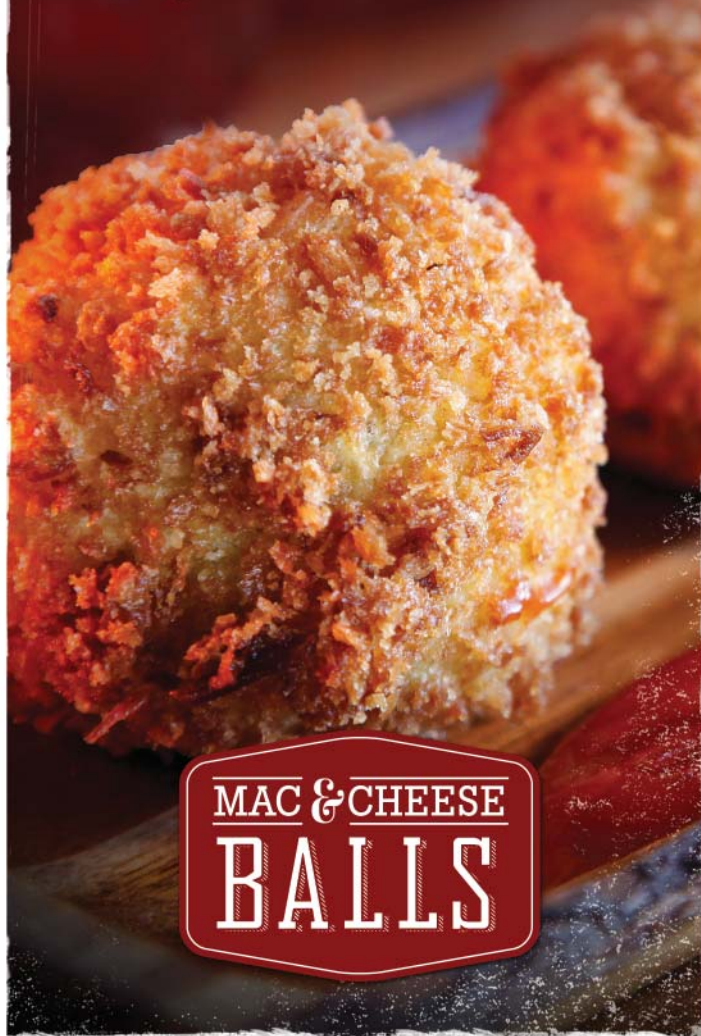
CANADIAN EATERY  WHISKY PUB

# DINNER MENU

[micrestaurant.ca](http://micrestaurant.ca)



*Macaroni elbows tossed in our creamy cheese sauce then rolled  
in seasoned breading then deep fried until golden brown  
Served with our house spicy ketchup*



MAC & CHEESE  
BALLS

*Slight havarti cheese wrapped in spring rolls  
and fried to a golden brown  
Served with tomato sauce*



CHEESE  
STICKS

# MIC APPS

## Mac & Cheese Balls \$9

Macaroni elbows tossed in our creamy cheese sauce then rolled in seasoned breading then deep fried until golden brown. Served with our house spicy ketchup.

## Atlantic Mussels \$12

P.E.I. mussels steamed with garlic, shallots, pomodoro, cream, and white wine. Served with garlic bread for dipping.

## Baked Spinach & Artichoke Dip \$14

A blend of spinach, artichokes, cream cheese, onion and garlic topped with monterey jack and cheddar cheeses, then baked. Served with nacho chips and fried pita wedges for dipping.

## Mushrooms Neptune \$13

Button mushrooms, stuffed with a cream cheese and crab mixture, topped with hollandaise sauce then baked. Served with toast.

## Escargot with Cheese \$10

Traditional escargot in garlic butter broiled with Canadian cheeses. Served with garlic bread for dipping.

## Kettle Chips sml \$5 lrg \$7

Thinly sliced potatoes, deep fried then seasoned with salt. Served with our house dressing.

## Hand Wrapped Cheese Sticks \$11

Light havarti cheese, wrapped in spring rolls and fried to a golden brown. Served with tomato sauce.

## M.I.C. Braised Riblets \$11

Braised pork tail ends, deep fried, then seasoned with pepper, garlic, and coarse salt. Served with honey mustard sauce for dipping.

## Garlic Bread with Cheese sml \$6 lrg \$10

Fresh baguette, smothered with garlic butter, then topped with mozzarella cheese. Baked to a golden brown.

## Kettle Chip Nachos \$14

Kettle chips, topped with mixed cheese, bacon and green onions, then baked. Served with sour cream and salsa for dipping.

## Calamari \$11

Lightly dusted and fried calamari rings with Cajun aioli.

## Potato Skins \$10

We're going old school! Fried potato skins filled with bacon and monterey jack and cheddar cheese, topped with chopped green onions. Served with sour cream.

## Bruschetta \$10

A sun dried tomato flat bread topped with raw marinated tomatoes and fresh basil.

# WINGS

We select juicy "roaster" grade wings, cook them to perfection and toss them in your favourite sauce. Served with carrot, celery sticks and house dip.

M.I.C. Signature Crispy  
1 lbs \$13 | 2 lbs \$25

Original  
1 lbs \$12 | 2 lbs \$23

Choose one of the following sauces...

Mild | Medium | Hot | Crazy Canuck Hot | Honey Hot | Cajun | Honey Garlic  
Buffalo | Whisky BBQ | Blackened





**MARITIME  
CLAM CHOWDER**



**NATURE'S HARVEST  
SALAD**



# SOUPS & SALADS

## Spinach Salad with Grilled Salmon \$15

Baby spinach leaves, chopped red onions, walnuts and almond slices tossed in a house made maple vinaigrette and topped with a 4 oz portion of our orange maple glazed Atlantic salmon.

## The Mediterranean \$13

Fresh Iceberg tossed in our vinaigrette then topped with red and green peppers, tomatoes, black olives, red onions and feta cheese.

## Nature's Harvest Salad \$14

Mixed greens tossed in our white balsamic vinaigrette then topped with granny smith apple, chopped pears, candied walnuts, feta cheese, red onions and grilled chicken breast.

## Due South Cobb Salad \$16

Romaine lettuce tossed in a creamy orange dressing then topped with bacon, mushrooms, Cheese, sliced boiled eggs, tomatoes and grilled chicken breast.

## Taco Salad \$14

Iceberg lettuce, pinto beans, chopped tomatoes, green onions, black olives, crushed corn tortillas and mixed cheese tossed in our hacienda sauce and topped with spicy seasoned Canadian AAA ground beef.

## Our Classic Caesar Salad sml \$8 lrg \$12

The classic, made with romaine lettuce, side bacon and seasoned croutons, tossed in our own Caesar dressing.

## Maritime Clam Chowder \$10

East coast clam chowder made in-house and served san francisco style in our house made bread bowl.

## Canadian Pea Soup \$5

House made yellow pea soup with chunks of pork, carrots and celery. Just like "tante Lucie" used to make.

## Soup of the Day Eh! \$5

YES WE ACTUALLY MAKE IT HERE!









# CHICKEN & VEAL

## Chicken Asiago Marsala \$24

A fresh 9 ounce chicken breast supreme stuffed with sun dried tomato pesto, roasted red peppers, wilted spinach and asiago cheese, breaded, and cooked to perfection, topped with a Marsala mushroom sauce. Served with Cacio e Pepe pasta.

## Stuffed Portobello Chicken \$24

Breaded chicken, stuffed with portobello and button mushrooms sautéed in white zinfandel and topped with a sun dried tomato cream sauce.

## Chicken Parmigiana \$22

A house breaded chicken breast topped with fresh pomodoro sauce and provolone cheese then broiled. Served on a bed of hand made linguine with pomodoro sauce and garlic bread.

## Veal Picata \$22

Breaded milk fed veal scaloppine, pan seared with butter, white wine and lemon juice on a bed of cacio e pepe pasta.





*Spaghetti topped with Pomodoro sauce and meatballs  
Served with garlic bread*

**SPAGHETTI**  
WITH  
**MEATBALLS**

*Cappellotti noodles topped with tomato, parmesan and romano  
cheese tossed with olive oil and served with garbanzo*

**FOUR CHEESE**  
**CAPPELLETTI**





# M.I.C. PASTAS

## Penne Pollo Tetrazzini \$20

Fresh penne pasta, tossed with sundried tomato pesto, garlic, cream, cherry tomatoes and mushrooms, topped with a chicken breast.

## Spaghetti with Meatballs \$16

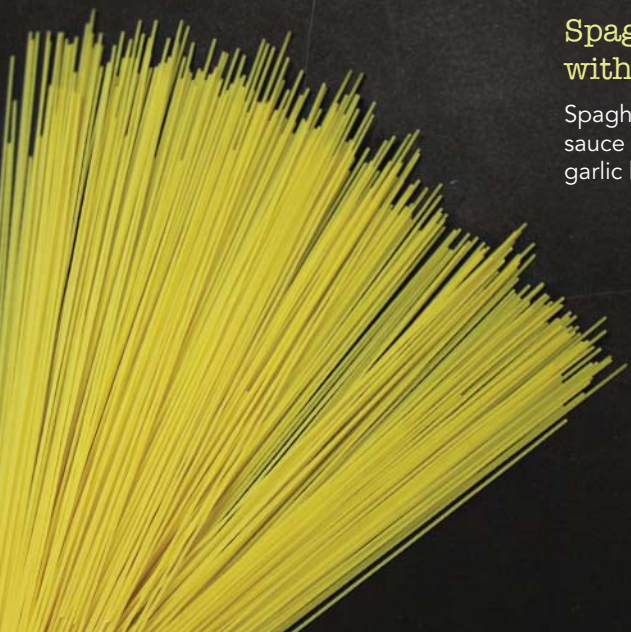
Spaghetti, topped with Pomodoro sauce and meatballs. Served with garlic bread .

## Four Cheese Cappelletti \$22

Cappelletti noodles, stuffed with ricotta, parmesan and romano cheeses, tossed in a rose sauce, then baked with mozzarella cheese.

## Canadian Mac and Cheese \$16

A blend of four cheeses, seasonings and béchamel , baked with rotini noodles and served in a cauldron.





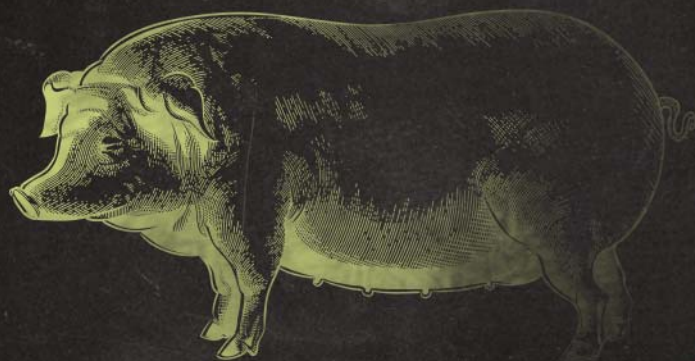


*Our ribs are rubbed with our secret blend of seasonings braised  
for hours then grilled with your choice of our three rib sauces  
honey hot whiskey bbq MLC mild bbq  
All rib dishes are served with your choice of side beans prior slaw*

WICKED  
RIBS



# WICKED RIBS



HAVING PEOPLE OVER?  
OUR WICKED RIBS AND WINGS  
MAKE FOR GREAT PARTY FOOD!

Our side ribs are rubbed with our secret blend of seasonings, braised for hours then grilled with our house made rib sauce and cut by the bone.

Served with Quebec style baked beans, coleslaw and fries

3 Bone Dinner \$12

6 Bone Dinner \$18

9 Bone Dinner \$24

Mini Combo \$18

3 Bones with ½ order of wings or fingers.

Big Boy Combo \$28

6 Bones with full order of wings or fingers.









# CORN FED ONTARIO BEEF

PREPARED YOUR WAY

## Blue Rare

cool, blue all the way through

## Rare

cool, bright red throughout

## Medium Rare

warm centre, red throughout

## Medium

warm, pink centre

## Medium well

hot, trace of pink in the centre

## Well

fully cooked, no trace of pink

Ontario corn fed beef is produced from cattle responsibly raised on registered family farms located in Ontario. Naturally great tasting!

Accompanied by your choice of baked or mashed potatoes or a wild rice blend.

## Rib Eye \$38

A 12 ounce portion loaded with flavour attributed to its excellent marbling.

## Striploin \$36

A 10 ounce portion of beef that is both tasty and tender.

## Top Sirloin \$27

An 8 ounce cut that offers lean, well flavoured and moderately tender beef.



## Bay of Fundy Gravy \$6

We combine hollandaise sauce, tarragon, scallops and shrimp.

## The Rocky Mountaineer \$2

We encrust your steak with a spicy green, red and black peppercorn blend, then cover it with our creamy beef sauce.

## Whisky Butter

The name speaks for itself. No charge, just ask!







# FROM SEA TO SEA

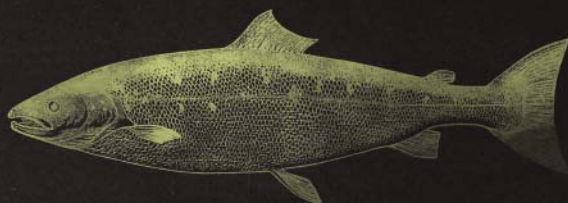
## Fish and Chips

1pc \$14

2pc \$17

3pc \$20

Haddock prepared in a homemade batter, served with French fries, coleslaw and lemon tartar sauce.



## Fried Haddock Bites \$16

A generous portion of haddock fingers, lightly dusted with a seasoned flour, then fried to a golden brown. Served with fries, coleslaw, and tartar sauce.

## Brown Butter Pickerel \$24

Lake Winnipeg pickerel, pan fried in brown butter with capers and cherry tomatoes. Served with wild rice and vegetables.

## Stuffed Atlantic Salmon \$25

An 8 ounce portion of atlantic salmon stuffed with lobster, scallops and shrimp then topped with hollandaise sauce. Served with wild rice and vegetables.

## Grilled Atlantic Maple Salmon \$24

A fresh 8 ounce portion of atlantic salmon, grilled to perfection and topped with our creamy maple syrup sauce.









# M.I.C. BURGERS

---

All burgers include your choice of house fries, kettle chips or soup of the day

Substitute for a caesar or house salad for \$2.00 or parmesan, truffle cream fries \$2.00

---

Our burgers are blended in house and made with a 1/4 pound of never frozen ground chuck and sirloin.

Served with house made fries.

## Moose Jaw Burger \$19

If you've got a lumberjack appetite, this one is for you! Four patties, topped with crisp bacon and sautéed mushrooms, then smothered with Canadian cheddar.

---

Single \$13 | Double \$15 | Triple \$17

## Backyard Burger

BBQ sauce, sautéed mushrooms, onions, and cheddar cheese.

## Spicy Smokehouse Burger

Jalapeno mayo, crispy bacon and smoked Canadian Cheddar.

## The Hoser Burger

Topped with Canadian back bacon, Canadian cheddar, lettuce, pickle, red onion and tomato.

## The Whisky Jack Burger

Topped with whisky BBQ sauce, sautéed mushrooms and onions and melted monterey jack cheese.

## Creemore Burger

Smothered with our Creemore BBQ sauce then topped with melted swiss cheese and onion rings.











# SANDWICHES

---

All sandwiches include  
your choice of house fries,  
kettle chips or soup  
of the day

Substitute for a caesar or  
house salad for \$2.00  
or parmesan, truffle  
cream fries \$2.00

---



## Ultimate Steak Sandwich \$19

A 6 oz teres major filet grilled to your liking then topped with a peppercorn mushroom cream sauce and onion rings. Served on garlic bread.

## Meatball Hoagie \$14

Our meatballs are made in house then simmered in our own Pomodoro. Served on a fresh hoagie with provolone cheese. Add your choice of house made hot peppers or roasted red peppers!

## Smoked Meat \$15

Our house braised smoked meat is thinly sliced and piled high between two slices of mustard brushed marble rye bread.

## Italian Beef Hoagie \$15

AAA Canadian beef rubbed with a variety of spices then slow roasted for hours. Sliced paper thin then stacked high with house made hot peppers and provolone cheese. Served on a hoagie with parmesan mayo.

## B.C. Wrap \$14

Crispy house made chicken tenders, lettuce, tomato, shredded cheese, buffalo sauce and ranch dressing, all wrapped in a fresh flour tortilla.

## Chicken Club on Ciabatta \$15

A fresh grilled chicken breast, slices of crispy bacon, lettuce and tomato with our house made Caesar dressing.

## Lobster and Shrimp Home Loaf \$15

Seasoned lobster, tossed in garlic aioli, topped with fried filo shrimp, shredded lettuce and chopped red onions. Served on a home loaf.







# LODGE CLASSICS

## House Made Chicken Fingers \$16

House made chicken tenders accompanied by fries, coleslaw and house made beans.

## Meatloaf \$15

A lumberjack portion alongside mashed potatoes. Topped with beef & mushroom gravy... just like mom makes.

## Chicken Stir Fry \$18

White rice, with an assortment of vegetables, topped with grilled chicken breast.

## Shovel the Wok \$17 🔥

Crispy chicken tenders with sauteed green peppers and cashews tossed in a spicy sweet & sour sauce. Served on a bed of white rice.

# POUTINE

## Traditional \$12

Fresh fries, cheese curds, poutine gravy.

## Smoked Meat Poutine \$15

Fresh fries, cheese curds, poutine gravy and slow braised Montreal smoked meat.

## Buffalo Chicken Poutine \$15 🔥

Fresh fries, cheese curds, buffalo BBQ gravy, buffalo chicken tenders, green onions and our house made creamy ranch dressing.





# M.I.C. TAKEOUT

Our food is made from scratch  
and now you can enjoy it  
in the comfort of your own home!

705.524 7272



pepsi

MOLSON



[micrestaurant.ca](http://micrestaurant.ca)