



WOLFHEAD DISTILLERY

🐟 SCALLOPS WITH PROSCIUTTO & FIGS

Five sweet ocean scallops pan seared and served under sweet fig slices with a prosciutto rose then drizzled with our balsamic cream reduction 18

v 🐟 VG PORTABELLA FRIES

Freshly sliced portabella mushrooms lightly dusted in spiced bread crumbs, flash fried then tossed in fresh Parmesan cheese. Served with red pepper aioli. 14

WHISKY INFUSED WOLFHEAD SMOKED CHICKEN WINGS

A full pound of "Baked not Fried" local jumbo wings smoked in our kitchen and served with our whisky infused barbecue, honey garlic or Asian sauces. Complete with skin on fries or kettle chips. 20

🐟 SPICY CALAMARI

Tender calamari tossed with banana and jalapeno peppers, lightly dusted and flash fried. Served with lemon and our red pepper aioli. 18

🔥 CAJUN BEEF TIPS

Tender Filet Mignon, blackened in a cast iron skillet with our Cajun spices then served with garlic aioli and toasted pita points. 17

v 🐟 HOMEMADE CHORIZO SAUSAGE AND THREE CHEESE DIP

Hand made Chorizo nicely browned and infused with sharp Cheddar, Cream Cheese and Asiago. Served with fried pita points. 18 Cheese only 15

OPEN FACE NEW YORK STEAK SANDWICH

Prime cut New York Steak, charbroiled then piled with caramelized onions and mushrooms on a toasted bun. Fries, soup or salad included. 18 Black & Blue 20

v 🐟 WOLFHEAD CHICKEN OR STEAK PITA

Marinated Chicken Breast or Beef Tenderloin piled in a grilled Greek pita with local tomatoes, lettuce, onions and garlic aioli. Fries, soup or salad included. Vegetarian 13 Chicken 16 Beef 18

WOLFHEAD BURGER

Our 8oz. Veal and hamburger blend seasoned perfectly, then charbroiled. Served on our toasted bun and topped with lettuce, tomatoes, onions and a pickle spear. Fries, soup or salad included. 14

GOAT CHEESE TURKEY BURGER

Fresh local turkey hand packed and grilled to perfection, then created with our onion aioli, goat cheese, fresh apple slices and baby spring mix, all stacked on a toasted bun. Fries, soup or salad included. 18

APPLE AND BRIE CHICKEN MELT PANINI

A fresh panini bun brushed with cinnamon butter. Layered with chicken breast, brie cheese, our homemade chutney and fresh apple slices. Fries, soup or salad included. 17

v 🐟 VG 🔥 GF WOLFHEAD GOLD MEDAL VODKA GARLIC FRIED LINGUINI

Fresh mushrooms, green onions, olives, banana peppers, and fresh garlic sauteed together then flambéed in our signature Wolfhead Premium Vodka, tossed in tender linguini noodles, parmesan and feta cheeses. Also available gluten free with penne. Vegetarian 15 Chicken Breast 4 Jumbo Shrimp 5

APPLE WHISKY PULLED PORK SANDWICH

Pork Shoulder basted with our Premium Whisky and rubbed with our Cajun Spices then slow roasted for 6 hours. Then it's pulled apart and infused with our Wolfhead Whisky barbecue sauce. Stuffed in a spicatelli bun with pickles, prosciutto and melted smoked gouda. Fries soup, or salad included. 18

v 🐟 HOWLING MAC N CHEESE BOWL

Homemade rich cheese sauce with real parmesan, sharpe cheddar, smoked gouda and Asiago cheeses all mixed with macaroni noodles and finished with a toasted parmesan panko crust served in a warm bread bowl. 15 Pulled Pork 4 / Real Lobster 7

🐟 LAKE ERIE PERCH

Lake Erie perch lightly crumb dusted and cooked to a golden brown. Served with fries, coleslaw and, our caper-tartar sauce. Also available in a flour tortilla taco with lettuce, tomatoes and homemade tartar sauce. 20

DINNER ENTREES BELOW ARE SERVED COMPLETE WITH SOUP OR SALAD, CHEF'S STARCH, SKIN ON FRIES, OR RICE PILAF AND VEGETABLES.

PREMIUM WOLFHEAD WHISKY SMOKED BABY BACK RIBS

Meaty pork back ribs rubbed in our select spices then liquid smoked with our Premium Wolfhead Whisky and charbroiled until the meat falls off the bone. BBQ or Honey Garlic. "Lip Smackin Goodness"! Full Rack 28 Half Rack 16

THE WOLFHEAD SAMPLER

For the Hungry Wolf! 3 Whole Smoked Wings, 4 freshly flash fried Lake Erie Perch and 1/4 rack of Smoked Baby Back Ribs. Served with our caper tartar sauce and lemon. Your choice of BBQ or Honey Garlic sauce for the ribs. 30

NEW 🐟 LEMON CAPER BUTTER INFUSED SALMON

7oz. fresh cut of Atlantic Salmon nicely seasoned, seared, then baked perfectly and finished in our lemon caper butter. 28

WOLFHEAD'S CHICKEN PRINCESS

6oz boneless skinless marinated chicken breast lightly dusted in seasoned flour then dipped in a farm fresh egg, seared then baked and finished with a creme sauce drizzle and fresh parmesan cheese. 25

🐟 DRUNKEN SHRIMP & SCALLOPS

Large white tiger shrimp and sweet bay scallops sauteed with garlic, select spices, tomatoes and flambeed in our premium Wolfhead Vodka. Served over rice pilaf with garlic bread. 28

WOLFHEAD DISTILLERY

SOUP AND SALADS

v CAESAR SALAD

Fresh romaine lettuce tossed in our homemade Caesar dressing, bacon bits, croutons and freshly grated Parmesan cheese.

Small 8 Large 10

Chicken 4 Shrimp 5 Perch 5

v HOUSE SALAD

Garden spring mix tossed with cherry tomatoes, seedless cucumbers and radishes. Served with our house dressing. 6

SOUP CREATION OF THE DAY

Wolfhead chefs prepare our soups fresh daily, using only local vegetables and proteins, with real creme and butter. WOW! 5

🍷 VEGETARIAN STACK

A vegetarian skewer of local garden vegetables, charbroiled and drizzled with Asian dressing, over rice pilaf. Includes a small house salad. 15

🍷 POMEGRANATE AND CANDIED WALNUT SALAD

Fresh heritage mix tossed with our raspberry vinaigrette, pomegranate seeds, candied walnuts, figs and garden vegetables finished with goat cheese and served with garlic bread. 15 Chicken Breast 4

WOLFHEAD CHARCUTERIE BOARD

Local selection of cured and dried meats with local Ontario cheeses, home made chutney, dill pickles, red pepper and caramelized onion jellies and assorted nuts. Served with toasted pita points. 25

SIDES

SWEET POTATO FRIES 8

POUTINE

Skin on fries, seasoned and loaded with cheese curds, mozza and our poutine gravy!

10 side fry up charge 3

SKIN ON FRIES 5

KETTLE CHIPS

Crispy plate of Kettle Chips 5

CHEESES

Mozzarella, Cheddar, Blue Cheese Smoked Gouda 2

BACON 2

BEEF GRAVY 1

GARLIC BREAD 4 - WITH CHEESE 6

GARLIC AIOLI .75

TOASTED PITA BREAD 2

SODA POP

Pepsi, Diet Pepsi, Ginger-ale, Seven up, Root-beer 2

MILK 2.50

JUICE BOX .50

NON ALCOHOLIC BEER 5

NON ALCOHOLIC COCKTAIL 8

BOTTLED WATER 2

FRUIT JUICE 2.50

Prices do not include applicable taxes or gratuities. Tables with 20 or more guests are automatically subject to an 18% gratuity. No bill splitting over 10 guests.