

STARTERS & SHARABLES

WAFFLE SWEET POTATO FRIES Waffle-cut sweet potato fries with chipotle mayo.	11
ONION RINGS Beer-battered onion rings, served with ranch sauce.	11
CLASSIC POUTINE Hot crispy coated fries, Québec cheese curds, and beef gravy.	12
NASHVILLE HOT & HONEY CHICKEN POUTINE Crispy Nashville hot & honey chicken, cheese curds, green onions, ranch dressing, beef gravy.	18
BUFFALO CHICKEN POUTINE Buffalo chicken tenders tossed in buffalo hot sauce, cheese curds, gravy, creamy ranch & green onions.	18
PEROGIES Cheddar-filled perogies, bacon, caramelized onions, green onions, sour cream.	14
CHILI GARLIC SHRIMP Sautéed shrimp tossed in a chili garlic butter sauce with ciabatta garlic bread.	16
SHRIMP DUMPLINGS Ginger garlic chili sauce, green onion, and cilantro.	15
CALAMARI Hand cut lightly dusted in seasoned flour, crisp jalapeños, red peppers, garlic aioli, lemon wedge.	17
MUSSELS Fresh mussels served in your choice of tomato sauce or white wine garlic sauce with ciabatta garlic bread.	18
TUSCAN BRUSCHETTA (V) Tomatoes, asiago, red onion, garlic, basil, balsamic glazed, toasted baguette.	15
SMASHED AVOCADO DIP (V) Fresh avocado, pico de gallo, feta cheese, cilantro served with tortilla chips.	17
CLASSIC NACHOS Corn tortilla chips layered with Tex-Mex cheese, pickled jalapeños, tomatoes, green onions, black olives, sour cream, salsa.	21
CHICKEN QUESADILLA Grilled flour tortilla, Tex-Mex cheese, green onions, pico de gallo, served with sour cream and salsa.	18
WINGS Crispy jumbo wings tossed in your choice of sauce, served with carrots & celery. Sauces Buffalo Hot • Hot • Medium • BBQ Honey Garlic • Nashville Hot & Honey • Sweet Chilli • Buffalo Ranch Dry Rub Mango Habanero • Cajun Lemon Pepper • Salt & Pepper	18½ / 34

ENTRÉES

SHEPHERD'S PIE Classic seasoned beef and vegetables topped with mashed potatoes, beef gravy.	18
FISH & CHIPS 2 homemade beer-battered haddock fillets, tartar sauce, coleslaw served with fries.	21
CHICKEN SOUVLAKI DINNER Marinated grilled double chicken skewers served with pilaf rice, greek salad, and tzatziki.	23
CHICKEN PARMIGIANA PASTA Breaded chicken breast served over pasta with marinara and melted mozzarella.	23
CHICKEN CARBONARA Linguine, sauteed onion, garlic, bacon, egg yolk, leeks, creamy alfredo sauce.	23
LINGUINI DI MARE Linguini tossed with mussels, shrimp, calamari, salmon, scallops in rose sauce, ciabatta garlic bread.	28
LOBSTER MAC AND CHEESE Macaroni, creamy cheddar sauce, fresh herb bread crumbs, parmesan.	24
PAN-FRIED TERIYAKI SALMON Fresh Atlantic salmon prepared in teriyaki sauce served with rice pilaf and seasonal vegetables.	28
NEW YORK STRIPLION 8OZ (AAA) AAA striploin, served with seasonal vegetables and mashed potatoes.	29
RIBEYE 12OZ (AAA) 12oz (AAA) ribeye steak served seasonal vegetables and your choice of side.	38

SOUPS & GREENS

FRENCH ONION SOUP Beef onion broth baked with seasoned croutons topped with Swiss and Parmesan cheese.	10
WHITE HORSE HOUSE SALAD (V) Mixed greens, cucumber, tomato, radish, carrots, balsamic dressing.	10 / 14
CAESAR SALAD Romaine lettuce, bacon, parmesan cheese, croutons, and creamy caesar dressing.	11 / 15
GREEK SALAD (V) Cucumber, tomato, red onion, kalamata olives, feta cheese, and greek dressing.	12 / 16
KALE AVOCADO SALAD (V) Kale, avocado, crispy chickpeas, feta, pickle red cabbage. balsamic.	18
TUNA MANGO SALAD Seared ahi tuna, arugula, cherry tomatoes, diced mango, avocado, and honey citrus dressing.	21
STRAWBERRY & GOAT CHEESE SALAD (V) Spinach, strawberries, slivered almonds, goat cheese, and balsamic or strawberry poppy seed dressing.	18

BOWLS

THAI SHRIMP CURRY Tiger shrimp, basmati rice, red and green peppers, carrots, onions, bok choy.	18
WHITE HORSE CHICKEN CURRY Chicken, red peppers, potato, special curry sauce, basmati rice, naan bread, raita.	21

HANDHELDS

BAJA FISH TACOS Two crispy cod tacos topped with purple cabbage, pico de gallo, feta cheese, guacamole, sriracha lime crema, tortilla chips on the side, salsa.	20
PHILLY CHEESESTEAK SANDWICH Shaved steak, sautéed onions, peppers, mozzarella cheese, and BBQ sauce on a toasted hoagie bun. Add mushrooms for \$3	22
STEAK SANDWICH Grilled steak topped with crispy onions, swiss cheese, arugula, and horseradish aioli, toasted ciabatta garlic bread.	23
NASHVILLE HOT & HONEY CHICKEN SANDWICH Crispy Nashville hot & honey chicken, dill pickles, coleslaw, and cheddar cheese on a brioche bun.	19
CHICKEN PARMIGIANA SANDWICH Crispy chicken breast, marinara sauce, and mozzarella cheese on a toasted on a brioche bun.	21
CHICKEN CLUB Grilled chicken, bacon, lettuce, tomato, cheddar, and garlic aioli on toasted ciabatta bun.	18
TURKEY AVOCADO CLUB Roasted turkey, avocado, bacon, lettuce, tomato, garlic aioli on multi-grain bread.	19
BUFFALO CHICKEN WRAP Crispy chicken tossed in buffalo hot sauce, chipotle mayo, lettuce, tomato, tex-mex cheese, ranch sauce.	18
MEDITERRANEAN WRAP (V) Kale, crispy chickpeas, cucumber, tomato, red onion, feta cheese, kalamata olives, and tzatziki wrapped in a flour tortilla.	19

HAMBURGERS

CLASSIC BURGER Homemade fresh 7oz angus ground beef patty, topped with signature sauce, lettuce, tomato, pickle, served with a side of fries.	17
GARDEN HARVEST BURGER (V) Garden veggie patty, topped with lettuce, tomato, pickle, guacamole, sauteed mushrooms, served with a side of fries.	18
WHITE HORSE SIGNATURE BURGER Homemade fresh 7oz angus ground beef patty, topped with signature sauce, lettuce, tomato, pickle, cheddar cheese, peameal bacon, BBQ caramelized onions, served with a side of fries.	19
MUSHROOM & SWISS BURGER Homemade fresh 7oz angus ground beef patty, topped with signature sauce, lettuce, tomato, pickle, swiss cheese, sauteed mushrooms, served with a side of fries.	19