

EAT DRINK RELAX

THE GINGERMAN

Social Eatery

STARTERS & SHARES

MEXICAN CHICKEN TORTILLA SOUP 7.5
Crushed tomato, Spanish onion spiced with cumin & smoked paprika. Topped with shaved grilled chicken shredded cheese and tortillas chips

FEATURE SOUP 7.5
Chefs inspiration, made weekly from scratch

HAND CUT FRIES 7.5
Kosher salted Yukon golds
Cajun seasoned or parmesan dusted add 1

YAM FRIES 10.5
Kosher salted with your choice of sauce

POUTINE 11
Our Yukon gold fries served with Montreal cheese curds & peppercorn beef gravy
Jerked pulled beef, maple pulled pork, Cajun shaved chicken, Montreal smoked meat add 5

NACHOS 17
Triple layered, piled high, with pico di galo, black beans, green pepper, monetary jack, cheddar, and mozzarella cheese. Served with sour cream and salsa
Jerked pulled beef, maple pulled pork, Cajun shaved chicken, Montreal smoked meat add 5
Choice of either corn tortillas or kettle chips

TUNA TATAKI 17
Pan seared sesame crusted ahi tuna, fresh Asian slaw, crispy wonton with soya glaze and wasabi

FISH TACOS (4 flour tortillas) 16
Blackened tilapia or maple glazed salmon served atop chiffonad lettuce, jalepenos, pickled red onion, and pineapple aioli. Fresh cilantro and pea tenders

BLUE GOOSE QUESADILLA 15
Shaved grilled chicken, shredded cheddar, black beans, spinach, garlic aioli. Served with guacamole and salsa

CRACKED DRY RIBS 12
Cracked pepper and kosher salted. Served with Jack Daniels BBQ sauce

MUSSELS 16
P.E.I. mussels in a white wine a cream sauce with fresh herbs, garlic, and shallot. Served with toasted ciabatta

CHICKEN POPPERS 13.5
Crispy Cajun floured chicken tender bites, served with your choice of side sauce

LOBSTER AND CRAB GOODNESS 16
Chunks of lobster And crab meat in a classic spinach dip topped with shredded cheese. Served with corn tortillas or fried pita points

LETTUCE WRAPS 16.5
4 tender romaine heart leaves, grilled chicken, fresh pineapple, and celery tossed in a coconut lime hoisin sauce, carrot, masala cashews, alfalfa sprouts, and pea tenders

BOBBERS 14
Double Panko breaded goat cheese puck, cinnamon orange marmalade , crustinis

EDAMAME 9
Poached and tossed in hot sesame oil & kosher salt

SNAPDRAGON 12
Sesame fried cauliflower florets tossed in hoisin

FRIED CALAMARI 15
Crispy floured calamari rings served on top fresh arugula & tomato salad. Garlic aioli and fresh lemon

SALTY TWISTER 12
2 giant pretzels with house spicy Dijon

SALADS

HOUSE 11
Fresh baby lettuce, carrot laces, cucumber and tomato tossed in honey balsamic vinaigrette

CAESAR 13
Romaine hearts, prosciutto and fresh parmesan cheese tossed in a garlic aioli and garnished with house made croutons

VERMONT 14.5
Fresh spinach, feta, strawberries and roasted pecans all tossed in maple vinaigrette

UNION 14.5
Fresh baby kale and arugula, candied walnuts, diced apples and goat cheese tossed in cranberry vinaigrette

BLUE BOMBER 15
Artisan mixed greens, pomegranate seeds, barlett pears, toasted sunflower seeds and shaved almonds, blue cheese crumble, sweet onion vinaigrette

THAI QUINOA 19
Tender cooked quinoa grains, carrot laces, red pepper, green onion, edamame, curried 5spice cashews, fresh cilantro, sesame lime vinaigrette.
Soya glazed grilled chicken

SOUTHWEST TACO SALAD 19
Blackened chicken, mixed greens, pico di gio, black beans, cheese, green pepper, corn and served with chili lime dressing

Add Grilled Chicken, Blackened Chicken or Salmon \$7

EXTRA'S & SAUCE 1.5

- Garlic aioli
- Chipotle mayo
- House made hot sauce
- Jack Daniels BBQ
- Roasted jalapeno and chipotle aioli
- Guacamole
- Blue cheese
- Salsa
- Jalapeno aioli
- Pineapple aioli
- Peppercorn gravy

BURGERS



All burgers, wraps & sandwiches come with your choice of fries, soup or salad
Upgrade to any other Salad \$3, Poutine \$3, Sweet Potato Fries \$3

- THE RUSTY GULL** 15
Hand crafted and grilled to perfection, this one of a kind burger is completely naked except for lettuce tomato and pickle.
- THE FLYING BEAVER** 18
The Gingerman's signature burger. Topped with caramelized onion, sauté Portobello, peppercorn gravy and sliced cheddar.
- THE YALE** 18
The always favorite bacon and blue burger. Crispy bacon and a mountain of creamy house made blue cheese melt.
- CHIPOTLE BURGER** 18
Our house nachos piled high on top of handcrafted burger with guacamole and chipotle aioli. 3 mix cheese, green pepper, black bean, pico di galo.
- THE NAAM** 18
Our premier veggie burger. Rolled oats, carrots, sunflower seeds, almonds, black beans, onions, garlic, all mixed together and seasoned to perfection. Topped with cheddar cheese, grainy mustard and garlic aioli
- SWEET GAME** 19
Bison Burger with candied figs goat cheese roasted garlic and balsamic glaze. Baby arugula greens.
- ALABAMA HEAT** 18.5
Candied bacon, cheddar, honey BBQ, crispy fried hot banana peppers. Enjoy the heat.
- RUFFLED FEATHERS** 18
Turkey Burger with crispy pancetta, avocado and cucumber salsa, chipotle and roasted jalapeno aioli. Baby spinach and candied tomato.
- THE CARDERO** 18
Bacon and cheddar burger topped with onion straws and Jack Daniels BBQ sauce.
- SLIDERS** 17.5
Turkey burger served with crispy pancetta, avocado salsa, and roasted jalapeno and chipotle aioli.
Bison Burger served with candied fig, goat cheese, and balsamic glaze
Beef burger served with peppercorn gravy, roasted Portobello and onion, cheddar cheese.

SANDWICHES, WRAPS & FAVOURITES

- THE RUEBEN** 16
Montreal smoked meat, Sauerkraut, Russian sauce, swiss cheese, rye bread. Grilled.
- CALI CLUB** 17
Toasted ciabatta, grilled chicken, garlic aioli, Guacamole, candied bacon, lettuce and tomato.
- SALMON WRAP** 18
Grilled salmon, bruschetta, cucumber, baby kale, Feta cheese, honey mustard dressing.
- THE COWBOY** 18.5
Jerked pulled beef, fresh jalapenos, melted Monterey jack, topped with smoky hickory sticks.
- RAVEN CHICKEN WRAP** 17
Grilled chicken, crispy bacon, Monterey jack cheese, arugula, tomato, red onion, honey Dijon aioli.
- "COW-IN-A-BLANKET"** 18
Marinated AAA 6 oz flat iron Grilled to your liking, bruschetta, 3 mix cheese blend, chipotle aioli, iceberg lettuce, served in a soft flour tortilla.
- LGC(LOBSTER GRILLED CHEESE)** 17
Succulent chunks of lobster melted with a 3 cheese blend, on multigrain bread. Served with a traditional homemade cocktail sauce.
- WE ARE THE NORTH** 18.5
Maple glazed pulled pork, candied peppercorn bacon, fresh apple and fennel slaw, gouda cheese, and kettle chips.
- BIG BIRD** 18.5
Double breaded fried chicken breast, Monterey jack, crispy bacon, garlic aioli, chipotle aioli, and Cajun onion straws.
- FIESTY BLONDE FISH N CHIPS** 17
Affligem blonde beer and Cajun beer battered tilapia, hand cut Yukon gold fries, house made tartar sauce and coleslaw.
- JD BBQ RIBS** 1/2 RACK 19.5 FULL RACK 29
Slow cooked to perfection pork back ribs served with slaw and hand cut fries.

THIN CRUST FLATBREADS

- PORTOBELLO MUSHROOM** 17
Roasted garlic, sautéed onion, Portobello mushrooms, cheese and shredded parmesan
- THE ABBEY (SPICY OR NOT)** 17
Grilled shaven chicken, bacon, tomato, cheese and drizzled with garlic aioli
- PROSCIUTTO BIANCA** 18
Extra virgin olive oil, roasted garlic, roasted cherry tomatoes, prosciutto, and bocconcini, fresh arugula
- TOMAHAWK** 17
Slow cooked pulled beef, caramelized onions, roasted garlic, blue cheese and BBQ sauce
- HAWAIIAN HEAT** 17
Bacon, grilled pineapple, banana peppers, triple mix cheese finished with jalapeno aioli
- ROASTED SWEET POTATO FLATBREAD** 17
Caramelized onion, fresh chili pepper, roasted sweet potato, goat cheese, prosciutto, balsamic reduction