

STARTERS

East Coast Scallops	GF	19
Pan Seared East Coast Scallops, Maple Glazed Pork Belly, Apple and Fennel Slaw		
Calamari	GF	17
Classic Cocktail Sauce, Sriracha Aioli and Grilled Lemon		
Pork and Kimchi Gyoza		16
Edamame and Corn Succotash, Kimchi Slaw, Soy Dipping Sauce		
Bruschetta Flatbread	V	17
Tomato, Garlic, Pesto, Feta, Fresh Basil, Balsamic Reduction		
Winter Flatbread		18
Sweet Potato, Apple, Caramelized Onions, Bacon, Parmesan, Arugula		
1 Pound of PEI Mussels		18
PEI Mussels, White Wine, Butter and Garlic or Marinara. Served with Crusty Bread.		
Spinach & Artichoke Dip	V	17
Mozzarella + Asiago Cheese, Spinach, Artichoke, Pita Chips		
Garlic Butter & Parm	V	
Pull Apart Bread		12
Personal Size Pan Bread, Butter, Garlic, Parmesan Cheese		

SALADS

Add chicken \$6

Parkway Greens	GF V	17
Mixed Heritage Greens, Feta, Candied Pecans, Berries, Pickled Red Onion, Sweet Balsamic Dressing		
Classic Greek	GF V	17
Heritage Mixed Greens, Feta, Tomato, Red Onion, Cucumber, Peppers, Kalamata Olives, Fresh Mint, House Made Greek Dressing		
Caesar		17
Smoked Bacon, Sourdough Croutons, Parmesan + Asiago, Garlic Anchovy Dressing		

Gluten free buns and pastas available upon request.

We cannot guarantee a gluten free environment and some items in our kitchen may come in contact with gluten.

CASUAL FARE

All sandwiches come with a side of Fries

Ostin's Smash Burger	20
2 x 4oz Chuck Patties, American Cheese, Lettuce, Tomato, Pickles, Mayonnaise on a Soft Roll	
Add a third patty for \$7.50	
Fish + Chips	1/17 2/24
1 or 2 pc. Beer Battered Atlantic Haddock, Ostin's Tartar, Creamy Slaw	
Classic Club House	19
Double Stacked Turkey, Ham, Bacon, Lettuce, Tomato, Mayonnaise	
Prime Rib Dip	22
Shaved Prime Rib, Horseradish Mayo, Ciabatta, Garlic Jus	
Chef's Famous Fried Chicken Sandwich	22
Buttermilk Brined Chicken Thighs, House Slaw, Sweet Pickles, Sriracha Aioli, Brioche Bun	
Chicken Parm Sandwich	20
Hand Breaded Chicken Breast, House Marinara, Mozzarella and Parmesan Cheeses, Arugula and Pesto Aioli	

SIGNATURES

All Entrée's Come With Salad To Start

Rigatoni Bolognese	24	Beef Cavatoni	31
Beef and Veal, Tomato, Red Wine, Heavy Cream, Rigatoni, Parmesan Reggiano		AAA Sirloin Tips, Cavatoni Pasta, Mushrooms, Fresh Baby Spinach, White Wine Garlic, Asiago Cheese	
Blackened Chicken Penne	24	AAA Alberta Beef Tenderloin Filet	45
Roasted Mushrooms, Red Onion, Peppers, Blackened Chicken, Alfredo		Confit Garlic Mashed Potatoes, Seasonal Roasted Vegetables, Red Wine Demi Glace	
Chicken Parmesan	28	Red Wine Braised Alberta Short Rib	40
Crispy Chicken Breast, Marinara, Penne, Mozzarella, Garlic Bread		Confit Garlic Mashed Potatoes, Seasonal Roasted Vegetables, Red Wine Demi Glace	
Eggplant Parmesan	26	Pan Seared Atlantic Salmon	32
Crispy Eggplant, Penne, Marinara, Mozzarella, Garlic Bread		Hoisin Glaze, Cilantro Lime Jasmine Rice, Miso Glazed Carrots	
Ostin's Half Chicken	29		
Sous Vide Free Range Half Chicken with Lemon, Sage and Garlic, Confit Garlic Mashed Potatoes, Seasonal Roasted Vegetables, Roasted Mushroom, Chicken Jus			

GF Gluten Friendly
V Vegetarian

DESSERTS

Seasonal Cheesecake	MP
New York Style Ask about our current offering	
Chocolate Fudge Cake	11
Decadent Fudge Chocolate Sponge Whipped Cream	
Carrot Cake	GF V 13
Spiced Carrot Sponge Cake Cream Cheese Frosting Spiced Walnuts	

DRAUGHT

20oz / 60oz

Parkway Lager Light7.25/21
Pils Mafia, Buffalo Bills Pilsner8/24

Steam Whistle, Pilsner	10/27
Oast House, Barnraiser	10.5/30
Michelob Ultra, Light	10.5/30
Keith's Red, Amber Ale	10.5/30
Mill St. Organic, Lager	10.5/30
Silversmith Black Lager	10.5/30
Budweiser	9/28
Mill St. Orange Citrus Wheat	10.5/30
Kronenbourg Blanc	10.5
Bud Light	9/27
Landshark Lager	9/27
Thornbury Dry Apple Cider	9.5/28
Cold Break Endless Summer, SOUR	10.5/30
Fairweather High Grade, IPA "Feature,"	10.5/30
Stella Artois, 16oz	9.5
Cold Break Sublime Hazy, IPA	10.5/30
Guinness, Stout 16 oz	11.5
Delirium Strong, Golden Ale 16 oz	13
Carlsberg	9.5/28
Carlsberg Light	9.5/28
Bench Balls Falls	10.5/30
Sommersby Apple	9.5/28

BOTTLES/CANS

Starting At 8.25

Standard Brews

Bud, Bud Light, Carlsberg, Carlsberg Light, Landshark, MGD

Imported & Premium Brews

Corona, Stella Artois, Daura Damm, Fruli, Delirium

Premium Local Brews

Coldbreak, Bench Brewing and More

Ciders, Seltzers & Coolers

Smirnoff, Thornbury Cider, White Claw, Mike's Hard Ice Tea, Seth Reilly's Purple Lizard, High Noon Seltzers

Non Alcohol

Corona Sunbrew, Mexico	6
Erdinger Alkoholfrei, Germany	6
Guinness 0, Ireland	6
Peroni	6

SANGRIA – Ask your server for our featured sangria flavour
9oz glass \$10.00 | Pitcher \$24

COCKTAILS

Min. 2 oz - 16.5

El Diablo
Tequila | Lime | Ginger Beer

Spiced Apple Sour
Spiced Rum | Vanilla Wiser's | Cider | Lemon

Maple Old Fashioned
40 Creek Barrel Select | Bitters |
Maple Syrup

Spiced Apple Sour
Spiced Rum | Vanilla Wiser's | Cider | Lemon

High Fashion
Empress Gin | Elderflower Liqueur |
Grapefruit Juice

Northern Lights Martini
Cointreau | White Cranberry Juice |
Hounds Black Vodka

Ostin's Mule
Vodka | Mango or Blueberry Puree |
Fresh Lime Juice | Ginger Beer

Salted Caramel Espresso Martini
Vodka | Fresh Brewed Espresso | Kahlua |
Salted Caramel Rim

Watch for our weekly cocktail specials

MARGARITAS
& MOJITOS

Min 2 oz 16.5

Shaken or Muddled. Fresh. Never Frozen.

We use Craft Syrups and Real Fruit Purees to enhance and showcase our Specialty Margaritas and Mojitos.

Choose from Lime, Blueberry, Blood Orange, Strawberry or Raspberry

Ginger Black
Cherry Margarita
Tequila, Fresh Lime Juice, Real Black Cherry Syrup and a splash of
Ginger Beer.

A real Ostin's favourite!

RED

9 oz Glass or Bottle

Ostin's VQA Cabernet Merlot, Niagara	13/36
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Dona Paula Estate Malbec, Argentina	15/42
MW Cellars Gamay, Niagara	16/45
Inniskillin Pinot Noir, Niagara	13/36

Available By Bottle Only

Henry Of Pelham, Family Reserve VQA Baco Noir, Niagara	79
Landing 63 Pinot Noir, California	49
Sequoia Grove Cab. Sauvignon, California	159

WHITE

9 oz Glass or Bottle

St. Francis Chardonnay, California	19/55
Inniskillin Pinot Grigio, Niagara	15/42
Burnt Ship Bay Sauvignon Blanc, Niagara	15/42
Ostin's VQA Riesling, Niagara	13/36
Ostin's VQA Chardonnay, Niagara	13/36
MW Cellars Viognier, Niagara	16/45
MW Cellars Sauvignon Blanc, Niagara	16/45

Available By Bottle Only

Malivoire Small Lot VQA Chardonnay, Niagara	49
Villa Marchesi Pinot Grigio, Italy	42

SPARKLING

9 oz Glass Bottle

Ravine Charmat, Niagara 6 oz, Btl.	14/49
Bella Terra Sparkling Rosé Pinot Noir/Chardonnay, Niagara 6 oz, Btl.	14/55
Ruffino Sparkling Rosé Prosecco, Italy 6 oz, Btl.	12/47
Bella Terra Rosé, Niagara 6 oz, 9 oz, Btl.	16/40
Saintly Rosé Rosé, Niagara 6 oz, 9 oz, Btl.	15/39

Available By Bottle Only

Champagne Victoire Brut Prestige Champagne, France	129
Collard-Picard Cuvee Prestige Brut, Champagne	229

Transform any gathering...

from business meetings to milestone parties – into an unforgettable experience in our private dining rooms!

Our sales team can build a package best suited to you and your group.
Email ostins@honhotels.com for more details

18% gratuity added to parties of 8 or more