

# THE BRUCE

## Menu

### Appetizers & Shareables

#### **BIG JOHN'S CAULIFLOWER WINGS**

House made cauliflower wings in a light tempura batter, served with chipotle mayo and hot sauce. A tasty alternative to our famous wings. **18**

#### **THREE CHEESE SPINACH DIP**

The best dip, period! Our house favourite! Served with delicious crispy fried pita. **18**

**UPGRADE** to vegetables **4**  
or half pita and half vegetables **2**

**SWITCH** to gluten-free pitas for **3**

#### **BRUCE FRENCH ONION SOUP**

House French onion soup, Melted Gruyère, house croutons, **9**

#### **THAI WONTON NACHOS**

Crispy wontons, mixed cheese, tomatoes, chicken, satay sauce, green onions, and wasabi sour cream for dipping. **20**

#### **YORKSHIRE DELIGHTS**

Mini Yorkshires stuffed with shaved prime rib in gravy, served on mashed potatoes topped with horseradish aioli and green onions. **20**

#### **CRISPY CALAMARI**

Lightly battered calamari with smoked tomato aioli **18**

#### **DRUNKEN MUSSELS**

Mussels steamed with onions, tomatoes, and garlic in a white wine sauce. Served with garlic toast. **20**

### Filthy Fries

#### **FRIED CHICKEN MAC AND CHEESE FRIES**

Our fries tossed in our house cheese blend, topped with mac and cheese finished with crispy Nashville chicken pieces. **19**

#### **VERY CHEESY DIRTY FRIES**

Our fries tossed with cheddar and mozzarella cheese, topped with bacon bits, and house cheese sauce, and green onions, served with our comeback sauce for dipping. **18**

### CAN'T DECIDE?

Try these suggested pairings from our chefs!

#### **Craig Kirkconnell**

Grey Matter Checkmate  
Thai Wonton Nachos  
Salt & Vinegar Fish n' Chips  
Caramel Carrot Cheesecake

#### **Dave Ellis**

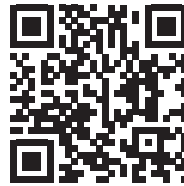
Sandbanks Pinot Grigio  
Summer Apple Salad  
Brisket Sandwich  
B52 Coffee

### Weekend Breakfast

Saturday + Sunday  
8:00 am - 11:00 am

### Saturday Night

Prime Rib 5:00 pm



### ORDER ONLINE

Quickly and conveniently order takeout when you desperately need Kincardine's best food, but can't stick around

### Tacos

#### **STEAK TACOS**

Grilled 6 oz. striploin steak topped with Napa cabbage, avocado, pico de gallo, and chipotle aioli. **19**

#### **CAULIFLOWER TACOS**

Our house cauliflower wings with Napa cabbage, pico de gallo, avocado, and chipotle aioli. **19**

#### **BLACKENED FISH TACOS**

Seasonal fish topped with Napa cabbage, avocado, pico de gallo, and chipotle aioli. **19**

#### **BIRRIA TACOS**

Slow braised beef marinated in Mexican chilies, Mexican cheese in flour tortillas, and birria broth for dipping **19**

#### **UPGRADE YOUR SIDE**

Onion Rings | Poutine | Sweet Potato Fries | Caesar Salad **5**

### Handhelds

#### **OUR FAMOUS WINGS + FRIES**

Over a pound of crispy chicken wings, fresh cut fries, veggies, and ranch. **19**

**CHOICE OF SAUCE:** Mild, medium, hot, honey garlic, mesquite, sweet chili, dry Cajun, parm + pepper, Buffalo h

#### **CHICKEN FINGERS**

Delectable crispy battered chicken tenders served with our fresh cut fries and house sauce for dipping. **17**

#### **GRILLED CHICKEN PESTO WRAP**

Chicken breast, pesto, fresh mozzarella, roasted tomatoes, greens, and fresh basil **19**

#### **JOHNNY APPLE SEED PANINI**

Grilled chicken breast, miso onions, apple slices, garlic aioli, and provolone cheese on sourdough bread **19**

#### **SMOKE HOUSE BEEF DIP**

Crusty bread, smoked brisket, Parmesan, Mozzarella, miso onions, roasted garlic, and herbed jus for dipping. **19**

#### **BIG JOHN'S BRISKET BACON AND CHEDDAR**

Tender mesquite smoked beef, pulled and piled high on a kaiser bun topped with strips of smoky bacon and Cheddar cheese. Finished with our house Honey Mesquite BBQ sauce. **19**

#### **THE BRUCE REUBEN**

Corned beef on grilled sourdough rye, Swiss cheese, house pickle slaw, served with house mustard and a dill pickle. **20**

#### **NASHVILLE CHICKEN**

Crispy chicken tossed in Nashville style sauce, coleslaw, pickle chips, chipotle aioli. With choice of side **19**

#### **UPGRADE YOUR SIDE**

Loaded Baked Potato | Onion Rings | Poutine | Sweet Potato Fries | Caesar Salad **5**

### Happy Hour

Mondays, Wednesdays, and Fridays  
2:00 pm - 6:00 pm

### All Day Happy Hour

Tuesdays and Thursdays

## Steak

### COFFEE RUBBED FILET

Pan seared bacon wrapped 6oz tenderloin seasoned with a signature espresso rub finished with a shallot and port wine reduction. Served with choice of side. 42

### LOADED STEAK

A 10oz sirloin grilled to your preference, smothered in sautéed onions, mushrooms, and bacon. Served with choice of side. 36

### BACKYARD SIRLOIN

The classic 10oz sirloin grilled to perfection for you, always great with added favourites. Served with choice of side. 32

### RIBEYE

The classic 14oz Ribeye grilled just the way like it! Served with choice of side. 50

### BRUCE CAESAR COMBO

10oz sirloin, Caesar salad and battered onion rings. 36

### ADD TO YOUR STEAK

Sautéed Mushrooms 5 | Sautéed Onions 5

Sautéed Mushrooms and Onions 5 | Peppercorn Sauce 5

Garlic Shrimp 7 | Sriracha Shrimp 7

### UPGRADE YOUR SIDE

Loaded Baked Potato | Onion Rings | Poutine | Sweet Potato

Fries | Caesar Salad 5

### HOW DO YOU LIKE YOUR STEAK?

RARE Cool Red Centre

MEDIUM RARE Warm pink Centre

MEDIUM pink centre, hint of red

MEDIUM WELL, slightly pink centre, firm texture

WELL DONE Broiled Throughout

CHICAGO Charred Outside, Cooked to Order Inside

## Entrees

### FETTUCCINE A LA HAYSTACK

Fettuccine tossed with sautéed onions, broccoli, mushrooms, creamy Alfredo, chicken, mixed cheese served with garlic toast. 27

### SMOKED MAC AND CHEESE

Cheddar, smoked Gouda, Swiss cheese and mozzarella in a house cream sauce topped with smoked paprika bread crumbs 17

Upgrade to Burnt ends Mac and cheese 7

## Flatbreads

### ARTISAN PEPPERONI

House made tomato sauce, herbs, fresh mozzarella, and pepperoni 19

### GARLIC CHEESE & BACON

Cheese blend and bacon on garlic flatbread. 19

### CALIFORNIA CHICKEN

Chicken, bacon, mozzarella, homemade pico de gallo, freshly sliced avocado, roasted garlic aioli. 20

**Follow us for upcoming events and daily features!**



## Seafood

### SALT + VINEGAR FISH N' CHIPS

A generous portion of haddock in beer batter, coated with salt and vinegar chips. 22

### CHILI LIME SALMON

A salmon filet with chili lime seasoning and a lime wedge, served with choice of side. 29

### SHRIMP FLORENTINE

7 large shrimp, cherry tomatoes, and spinach with bucatini noodles tossed in roasted garlic cream sauce 29

### PICKEREL

Pan-seared pickerel filet, topped with Herbed Lemon Dill sauce served with choice of side. 30

### THE TASTE OF HOME

Wherever possible, our ingredients are sourced locally, so by eating at The Bruce, you are also supporting local farmers

## Burgers

### BRUCE JAMMIN' CHEESE BURGER

Our burger patty, house made bacon jam, lettuce, house tomato relish, cheese curds. 19

### DILL PICKLE BURGER

Our burger patty topped with Provolone cheese, house made pickle slaw, lettuce, house tomato relish and garlic aioli. 19

### CHEF'S MAC & CHEESE BURGER

Our burger topped with caramelized onion, our crispy mac and cheese, lettuce, and house tomato relish finished with barbeque sauce. 22

### BIRRIA CHEESE BURGER

Our burger piled high with our Birria beef, cheese, and crispy onion rings, lettuce, and house tomato relish served with birria broth for dipping 22

### UPGRADE YOUR SIDE

Loaded Baked Potato | Onion Rings | Poutine

Sweet Potato Fries | Caesar Salad 5

### ADD ONS

Cheddar Cheese | Sliced Bacon | Miso Butter Onions

Sautéed Mushrooms

## Salads

### GRILLED CARIBBEAN CHICKEN SALAD

Grilled chicken on mixed greens with grilled pineapple, mandarin oranges and crispy tortillas with a side of Mango dressing. 26

### QUESADILLA EXPLOSION SALAD

Grilled chicken, mixed cheese, corn and black bean salsa, crispy tortilla strips on romaine with ancho chili ranch dressing. 26

### BLACK & BLUE SALAD

A 6 oz. grilled sirloin steak with balsamic charred onions, crumbled blue cheese, croutons, and mixed greens 26

UPGRADE to blackened salmon for 5

### SUMMER APPLE SALAD

Caramelized apple, pecans, goat cheese, and chicken with an apple-cinnamon vinaigrette. 26

### MEDITERRANEAN SALAD

Cucumber, red onion, fresh tomatoes and greek olives tossed with crisp romaine and lemon herb vinaigrette served on a bed of hummus. Finished with feta cheese, sun dried tomatoes, and tzatziki sauce with pita bread. 26