

GREAT BEGINNINGS

Ask about our gluten free options!

Garlic Bread

Fresh ciabatta bread baked with our house-made garlic butter.

\$8

Add cheese \$9.5

Add cheese and bacon \$11.5

Crab and Cheese Bread

Fresh ciabatta bread topped with crab and blended cheeses, served warm and crisp.

\$15.5

Honey Balsamic Brussel Sprouts

Crispy brussel sprouts topped with a honey balsamic glaze, parmesan cheese and oven roasted almond slices. Trust us when we say these are delicious!

\$14.5

Bruschetta

Warm ciabatta bread topped with freshly diced tomatoes, garlic and basil, then oven roasted with a choice of either feta or mozzarella cheese.

\$12.5

Chicken Bites

Bite sized pieces of crispy chicken tenderloin tossed with a choice of your favourite sauce. Great for sharing!

\$15.5

Sauces available include: Saucy Dotty's gourmet, mild, medium, hot, suicide, honey garlic, salt & pepper and lemon pepper

Breaded Dill Spears

Lightly breaded crispy dill pickles deep fried and served with a creamy ranch dipping sauce.

\$11.5

Spinach and Artichoke Dip

This is homemade in our kitchen from scratch and is a blend of spinach, artichoke and mixed cheeses, baked in the oven and served with warm pita wedges.

\$14

Whistling Duck Lettuce Wraps

A mixture of chicken, water chestnuts, garlic and onions in *Saucy Dotty's* gourmet sauce and served with Romaine lettuce.

\$13

Escargot

Oven baked snails with garlic butter and mozzarella cheese. Served with garlic toast.

\$12

Calamari

Lightly dusted squid with a hint of lemon pepper, flash fried to crispy tender perfection! Served with lemon and your choice of sauce.

\$14

PEI Mussels

Fresh tender mussels steam-sautéed with a choice of white wine and garlic or marinara. Served with garlic toast.

\$16

Whistling Duck Loaded Potato Skins

Crispy baked potatoes filled with a mixture of garlic mashed potatoes and topped with bacon, cheddar and onions. Served with a side of sour cream.

\$13

WINGS

The best wings in town, they are cooked tender and crispy. Choose from the following sauce options:

- BBQ
- mild
- hot
- lemon pepper
- Saucy Dotty's
- salt & pepper
- honey garlic
- medium
- suicide
- parmesan
- gourmet sauce
(locally made)
- jerk

If we didn't list the sauce you like, ask us, we might be able to create something for you!

1 lb \$15 (Add flour dusting \$2 per lb)

From 4pm until close, parties of 20 or more are charged an automatic gratuity.

SOUPS

Soup of the Day

Always homemade. Hearty enough to be a full meal!
Ask your server about the soup of the day!
\$7.5

Seafood Chowder

Our homemade chowder is a medley of seafood, hearty vegetables and finished with tarragon. It's the best chowder in the area!
\$11

Make it a fisherman's lunch by adding a half order of our baked crab and cheese bread for an extra \$7.

French Onion

A Whistling Duck signature soup. Prepared with caramelized onions, beef jus, wine and fresh herbs. Topped with homemade croutons and Swiss cheese.
\$9.5

SALADS

Add to any salad: Grilled chicken breast \$6.5 • Salmon filet \$9.5 • Sautéed shrimp \$7

Garden Salad

Fresh mixed baby greens, cucumbers, tomatoes, red onions and shredded carrots served with your choice of dressing.

- Ranch
- Blue cheese
- Italian
- Oil & vinegar
- Cranberry honey
- Balsamic
- 1000 Island dressing

Entrée \$11
Appetizer size \$8

Caesar Salad

Fresh hearts of romaine, croutons and our homemade caesar dressing topped with parmesan cheese and bacon bits.

Entrée \$12
Appetizer size \$9

Cranberry Feta Salad

Dried cranberries, feta cheese, toasted sunflower seeds and fresh mixed greens tossed in our homemade cranberry honey vinaigrette.
\$14

Buffalo Chicken Salad

Crispy breaded chicken tenderloin pieces tossed in your choice of sauce and served on top of our garden salad with blue cheese dressing.
\$16

Greek Salad

Tomatoes, cucumbers, red onions, black olives, feta cheese and hearts of romaine tossed in our house-made Greek dressing.
Entrée \$12
Appetizer size \$9

SIDES

French Fries \$6

Poutine \$9

Onion Rings \$8

Sweet Potato Fries \$9

Carrots & celery sticks & dip \$5

Gravy \$1.25

Cheese \$1

Extra Dipping Sauce \$.75

SANDWICHES

All sandwiches come with your choice of French fries or garden salad.

Substitute a Caesar or Greek salad or onion rings or sweet potato fries or a gluten free bun for \$2.5 extra.

Chicken Bacon Ranch Wrap

Choice of either crispy chicken tenders or grilled chicken with bacon, lettuce, tomato and mixed cheddar cheeses and ranch dressing in a grilled wrap.

\$15

Lobster Club

Seasoned lobster with bacon, lettuce, tomato and mayonnaise on a toasted baguette.

\$17.5

Big Wing

Crispy hand breaded chicken breast smothered in your choice of any of our wing sauces. Served on a toasted brioche bun with lettuce, tomato, red onion and ranch dressing.

\$15

Roast Beef Dip

Slow roasted AAA angus shaved beef warmed in a beef jus and served on a toasted baguette.

\$16

Smoked Meat Reuben

Our house smoked beef brisket served on warm marble rye with sauerkraut, swiss cheese and 1000 Islands dressing.

\$16.5

Our Signature Fish Sandwich

Panko breaded fish served on a toasted baguette with lettuce, tomato, calamari rings and homemade cajun tartar sauce.

\$15

Chicken and Brie

Grilled chicken breast topped with Danish brie cheese, our honey cranberry salsa, mayo, and spring greens. Served on a warm ciabatta bun.

\$16

Chicken Quesadillas

Grilled chicken breast, sweet peppers, onions and mixed cheese oven roasted on a flour tortilla. Served with sour cream and salsa.

\$16

Chicken Parmesan

Homemade breaded chicken breast topped with marinara sauce and parmesan cheese, served on a brioche bun.

\$16

ADD TO ANY SANDWICH: Sautéed mushrooms or onions in garlic and butter \$2 • Cheese \$1

FISH AND SEAFOOD

All Fish and Seafood dishes come with your choice of potato or rice.

Fish and chips are served with coleslaw.

All other seafood dishes are served with sautéed seasonal vegetables.

Fish and Chips

Hand dipped in our house-made beer batter and deep fried or pan seared to perfection. Your choice!

Haddock \$19

Halibut (2 pieces) \$23

Mango Salmon

Oven baked Atlantic salmon topped with fresh mango pineapple salsa.

\$24

Blackened Red Snapper

Pacific Red Snapper dusted in our homemade Cajun spice and topped with seasonal fruit salsa.

\$25

Black and White Salmon

Oven baked Atlantic salmon finished with a sweet teriyaki glaze, sesame seeds and spring onions.

\$24

CLASSIC PLATES

Chicken Parmesan

Homemade breaded chicken breast topped with marinara and parmesan cheese. Served on a bed of fettucine noodles tossed in your choice of our homemade tomato or alfredo sauce.

\$22

Chicken Tenders

Crispy breaded chicken tenderloin served plain with plum sauce on the side or you can have it tossed in any of our wing sauces. Served with a choice of potato or rice and market fresh seasonal vegetables.

\$16.5

Whiskey BBQ Back Ribs

Slow roasted pork back ribs, grilled and glazed with a whiskey infused BBQ sauce. Served with a choice of potato or rice and market fresh seasonal vegetables.

Full Rack \$28

Half Rack \$20

Add 4 wings \$7.5

Liver and Onions

Lightly dusted and pan seared with caramelized onions, bacon and homemade gravy. Served with a choice of potato or rice and market fresh seasonal vegetables.

\$18

Mushroom Chicken

Chicken breast with fresh tomatoes, bacon, and mixed mushrooms finished in a white wine cream sauce. Choice of potato or rice and market fresh seasonal vegetables.

\$22

Homemade Meatloaf

Enright farms ground beef made into a delicious homemade meatloaf, topped with a stewed tomato glaze and crispy onions. Served with our homemade gravy, choice of potato or rice and market fresh seasonal vegetables.

\$19.5

Whistling Duck Stir Fry

Stir fried vegetable medley with our locally made *Saucy Dotty's* sauce served over a rice pilaf.

\$14

Add chicken \$6.5

Add Shrimp \$7

PASTAS

All pasta served with garlic toast. Substitute gluten free pasta for an additional \$3.

Fettucine Alfredo

Fettucine noodles tossed in our fresh homemade alfredo sauce.

\$17

Add chicken \$6.5

Add Shrimp \$7

Add vegetables \$1.50

Mac and Cheese

Our twist on a classic dish. Cavatappi noodles tossed in our homemade cream sauce, oven baked with a blend of cheeses.

\$15

Add chicken \$6.5

Add Shrimp \$7

Add lobster \$9.5

Seafood Linguine

Linguine noodles with seasoned lobster, shrimp, Atlantic salmon and PEI mussels tossed in our rosé sauce.

\$26

Chef's House Pasta

Sun-dried tomatoes, a medley of market fresh vegetables, and fresh basil tossed with fettucine noodles, garlic and extra virgin olive oil. Served with your choice of chicken or shrimp.

\$22

Tuscan Primavera

Cavatappi noodles sautéed with sun-dried tomatoes, artichoke hearts, mushrooms, onions, sweet peppers and black olives.

Finished in a white wine and pesto sauce and topped with feta cheese.

\$17

Add chicken \$6.5

Add Shrimp \$7

STEAKS

*Whistling Duck uses only aged AAA Angus Certified Alberta Beef. We fire-grill it your way.
All Steaks are hand cut in house and come with a choice of potato or rice and market fresh seasonal vegetables.*

New York Striploin

A tender AAA 10oz striploin grilled to your liking.
\$30

Angus Peppercorn Steak

Our 10oz New York striploin with a cracked peppercorn crust served with a red wine and beef jus reduction.
\$32

Filet Mignon

Bacon wrapped 8oz cut of beef tenderloin grilled to your liking.
\$36

ADD TO ANY STEAK ENTRÉE:

Garlic Shrimp \$7

Sautéed onions or mushrooms in garlic and butter \$4

Blue Cheese \$2

Lobster tail \$24

How do you like your steak?

Rare: Cool, red centre.

Medium Rare: Warm, red centre.

Medium: Pink centre.

Medium Well: Slightly pink centre.

Well Done: Cooked throughout, no pink.

GRILLED BURGERS

All our burgers are home made with Enright Beef from Tweed, Ontario, where the cattle are grass fed, hormone free, and the result is a great tasting, melt in your mouth burger.

All burgers come with your choice of French fries or garden salad.

Substitute a Caesar or Greek salad or onion rings or sweet potato fries or a gluten free bun for \$2.5 extra.

Add a second homemade beef patty for an additional \$6.5.

Classic Burger

Homemade fire-grilled 6oz burger topped with tomato, lettuce, pickle and onion.

\$14.5

Dusty Bender Burger

Our homemade 6oz fire-grilled burger topped with bacon, sautéed mushrooms, medium cheddar cheese, tomato, lettuce, pickle and onion.

\$16.75

Veggie Burger

Fire-grilled vegetarian patty topped with tomato, lettuce, pickle and onion.

\$14.5

Mexican Meltdown Burger

Homemade fire grilled burger topped with jalapeno peppers, salsa, pub mix cheese, lettuce and baked in the oven.

\$16

Whiskey BBQ Burger

Our homemade 6oz fire-grilled burger glazed with a whiskey infused BBQ sauce, then topped with bacon, cheddar, crispy onions, lettuce and tomato.

\$16.5

Brie and Mushroom Burger

Our homemade 6oz fire-grilled burger topped with sautéed mushrooms, Danish brie cheese, mixed baby greens and a spicy aioli.

\$16

ALL BURGERS...ADD: Cheese \$1 • Bacon \$1 • Blue Cheese \$2

DAILY SPECIALS

(4PM - CLOSE)

SUNDAY

Buy one dessert, get one half off

MONDAY

\$2.00 off appetizers with purchase of entree

TUESDAY

Wings 95¢ (minimum 4 wings)

WEDNESDAY

\$5.00 off bottles of wine

THURSDAY

\$1.00 off pints

FRIDAY & SATURDAY

Prime Rib specials

**Whistling Duck is proud to partner with
the following local vendors:**

Enright Cattle (Tweed)

Cheer Farms (Brighton)

Empire Cider (Brighton)

Saucy Dotty's (Brighton)

Number E Small Batch Tea
(Brighton)

Sandbanks Winery (PEC)

Desserts by Ellen Ryckman
(Brighton)

Quilts by Pat Burke and
Alison Cirinna (Colborne)

Seasonal decor by
Ellen Ryckman (Brighton)

Printing by Willow Printing
& Publishing Co. (Brighton)

