GREAT BEGINNINGS

Ask about our gluten free options!

Garlic Bread

Fresh ciabatta bread baked with our house-made garlic butter. \$9 Add cheese \$2 extra / Add cheese and bacon \$4.5 extra

Crab and Cheese Bread

Fresh ciabatta bread topped with crab and blended cheeses, served warm and crisp. \$19

Bruschetta

Warm ciabatta bread topped with freshly diced tomatoes, garlic, basil, red onions, then oven roasted and drizzled with a balsamic glaze. \$16 Add feta or pub mix cheese \$2 extra

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 toasted pita wedges and corn tortilla chips. \$18

Cauliflower Bites

Battered cauliflower florets, deep fried, tossed in your choice of sauce and garnished with sesame seeds. Served with your choice of dipping sauce. \$16



DID YOU KNOW...

Our restaurant and patio have been recognized multiple times over the past few years!

Scan the QR code to read the articles.

Crab Cakes

Two deep-fried crab cakes served with garlic aioli sauce. \$16

PEI Mussels

Fresh steamed mussels with a choice of white wine and garlic or marinara sauce. Served with garlic ciabatta bread. \$20

Coconut Shrimp

Panko breaded shrimp with coconut flakes. Served with Thai Sweet and Spicy sauce. \$16

The Whistling Duck Platter

Great for sharing! 6 wings, 4 chicken tenders, 4 coconut shrimp, onion rings, cauliflower bites and garlic cheese bread. Served with your choice of two sauces. \$40

SOUPS

Soup of the Day

Available seasonally. \$9

French Onion

A Whistling Duck signature soup. Prepared with caramelized onions, beef broth, wine and fresh herbs. Topped with homemade croutons and Swiss cheese. \$12

Seafood Chowder

Our homemade chowder is a medley of baby shrimp, basa, clams, salmon and hearty vegetables, seasoned in a creamy dill and seafood broth. It's the best chowder in the area! Served with garlic toast. \$15

SALADS

Add to any salad: Grilled chicken breast or crispy chicken tenders \$8 • Salmon filet \$14 • Sautéed shrimp \$12

Garden Salad

Fresh mixed baby greens, cucumbers, cherry tomatoes, red onions and shredded carrots served with your choice of dressing. Entrée \$14 / Appetizer size \$9.5

Caesar Salad

Fresh hearts of romaine, croutons and our homemade caesar dressing topped with parmesan cheese and bacon bits. Entrée \$15.5 / Appetizer size \$11.5

Greek Salac

Cherry tomatoes, cucumbers, red onions, black olives, feta cheese and hearts of romaine tossed in our house-made Greek dressing. Entrée \$16.5 / Appetizer size \$12.5

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. \$20

Cranberry Feta Salad

Dried cranberries, feta cheese, toasted sunflower seeds and fresh mixed greens tossed in our homemade cranberry honey vinaigrette. Entrée \$16.5 / Appetizer size \$12.5

WINGS 1 lb \$17

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

SAUCES: BBQ • honey garlic • mild • medium • hot • suicide • buffalo • jerk • Saucy Dotty's gourmet sauce (locally made) – original or extreme

DRY RUBS: lemon pepper • parmesan • salt & pepper • cajun

All drums or all flats only — add \$1

SANDWICHES

All sandwiches come with your choice of French fries or garden salad. Substitute a Caesar salad, onion rings or sweet potato fries for \$3.5 extra.

Substitute a Greek or cranberry feta salad for \$4. Substitute a gluten free bun for \$3.5 extra.

Chicken Bacon Ranch Wrap

Choice of either crispy chicken tenders or grilled chicken with bacon, lettuce, tomato, mixed cheddar cheeses and ranch dressing in a grilled wrap. \$19

Chicken Caesar Wrap

Crispy or grilled chicken rolled in a flour tortilla with bacon, romaine, parmesan, and our house Caesar dressing. \$19

Montreal Smoked Meat Reuben

Shaved Montreal smoked brisket, piled on toasted rye bread with sauerkraut, swiss cheese and 1000 island dressing. \$21

Chicken and Brie Sandwich

Grilled chicken breast topped with Danish brie cheese, our cranberry salsa, and finished with mayo and spring greens. Served on a toasted ciabatta. \$19.5

Lobster Club Sandwich

Seasoned lobster medley with bacon, lettuce, tomato and mayonnaise on a toasted panini. \$21

Big Wing Sandwich

Crispy hand breaded chicken breast tossed in your choice of any of our wing sauces. Served on a toasted brioche bun with lettuce, tomato, red onion and ranch dressing. \$19.5

Whistling Duck Quesadilla

Our house seasoned chicken breast loaded in a flour tortilla with peppers, onions, corn and bean salsa and baked to perfection. Served with sour cream and salsa. \$19

Prime Rib Beef Dip

Shaved prime rib piled high on a toasted panini, with horseradish aioli, and a side of au jus. \$22

Classic Club

A sandwich stacked with chicken, bacon, lettuce, tomato and mayonnaise, on a focaccia loaf. \$19

Our Signature Fish Sandwich

Panko crusted basa served on a toasted brioche bun with pickled red onions, coleslaw and chipotle mayo. \$19

ADD: Sautéed mushrooms or onions in garlic & butter \$4.5 ● Cheese \$2

SIDES

ENTREES

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 marinara or alfredo sauce. Served with garlic ciabatta bread. \$26

Whistling Duck Stir Fry

Stir fried vegetable medley with our sweet Thai chili or honey garlic sauce served over a rice pilaf. A true vegetarian dish! \$18 - Add chicken \$8 / Add shrimp \$12

Chicken Tenders

Crispy breaded chicken tenderloin served plain with plum sauce on the side or you can have them tossed in any of our wing sauces. Served with a choice of potato or rice and coleslaw. \$20

Mushroom Chicken

Roasted chicken with our creamy bacon, mushroom, and sundried tomato reduction with your choice of starch and seasonal vegetables. \$27

Chipotle seasoned chicken served on bed of vegetable rice with corn and bean salsa, cilantro, and a drizzle of avocado crema. \$20

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 coleslaw. Full Rack \$35 / Half Rack \$26 / Add 4 wings \$8.5

Pan seared and finished with caramelized onions, bacon and beef gravy. Served with a choice of potato or rice and seasonal vegetables. \$23

Fish and Chips

Hand dipped haddock in our house-made beer batter and deep fried or pan seared to perfection. Your choice! Served with french fries and coleslaw. \$22 Add extra piece \$12

Mango Salmon

Pan seared fresh Atlantic salmon, oven baked and topped with fresh mango pineapple salsa. Served with your choice of potato or rice and seasonal vegetables. \$26

Tempura Shrimp Tacos

Tempura battered Cajun shrimp in grilled flour tortillas stuffed with pickled red onions, napa slaw, chipotle sauce and finished with avocado crema and fresh cilantro. \$19

PASTAS

All pasta served with garlic toast. Substitute gluten free pasta (penne only) and gluten free bun for an additional \$6.5.

Fettucine Alfredo

Fettucine noodles tossed in our fresh homemade alfredo sauce. \$18 Add chicken \$8 / Add shrimp \$12 / Add vegetables \$4

Seafood Linguine

Linguine noodles with seasoned lobster, shrimp, PEI mussels and tossed in our rosé sauce. \$30

Chef's Pasta

Linquine noodles with seasoned chicken, mushrooms, sundried tomatoes, peppers, onions with extra virgin olive oil and garlic. \$26

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. \$20

Add chicken \$8 / Add shrimp \$12 / Add lobster medley \$11

Mac and Cheese

Our twist on a classic dish. Cavatappi noodles tossed in our homemade Alfredo cream sauce, oven baked with a blend of cheeses and a panko crust. \$20.5 Add chicken \$8 / Add shrimp \$12 / Add lobster medley \$11

FROM THE GRILL
All burgers are locally sourced beef. Served with your choice of French fries or garden salad. Substitute a Caesar salad, onion rings or sweet potato fries for \$3.5 extra. Substitute a Greek or cranberry feta salad for \$4 extra. Substitute a gluten free bun for \$3.5 extra. Add a second homemade beef patty for an additional \$7.

Classic Burger

Homemade fire-grilled 6oz burger topped with tomato, lettuce, pickle and onion. \$18

Dusty Bender Burger

Our homemade 6oz fire-grilled burger topped with bacon, sautéed mushrooms, medium cheddar cheese, tomato, lettuce, pickle and onion. \$21

Whiskey BBQ Burger

Our homemade 6oz fire-grilled burger glazed with a whiskey infused BBQ sauce, then topped with bacon, cheddar, crispy onions, lettuce, pickle and tomato. \$21

W Veggie Burger

Fire-grilled gluten-free and vegetarian patty topped with tomato, lettuce, pickle and onion. \$19

PRIME RIB DINNER \$36

Available every day from 4pm to close

Brie and Mushroom Burger

Our homemade 6oz fire-grilled burger topped with sautéed mushrooms, Danish brie cheese, mixed baby greens and a spicy aïoli. \$21

New York Striploin

A tender AAA 10oz striploin grilled to your liking, served with your choice of side and seasonal vegetables. \$32

Add: Cheese \$2 • Bacon \$1.5 • Blue Cheese \$2.5

ADD TO ANY ENTRÉE:

Garlic Shrimp \$12

Sautéed onions or mushrooms in garlic and butter \$4.5 Whiskey peppercorn sauce \$4

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.

Little Ducklings Kids 10 and under only Menu

Mac & Cheese \$10 Grilled Cheese *10

All Little Duckling meals come with your choice of French fries or garden salad or veggie sticks and dip or Caesar salad or sweet potato fries or onion rings.

Burgers \$10 Chicken Nuggets \$10