

# GREAT BEGINNINGS

## Garlic Bread

Fresh ciabatta bread baked with our house-made garlic butter. \$9  
*Add cheese \$3 extra / Add cheese and bacon \$6 extra*  
*Substitute gluten free buns for \$5 extra.*

## Bruschetta

Warm focaccia 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 \$3 extra*  
*Substitute gluten free buns for \$5 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. \$19

## Cheese Sticks

Mozzarella cheese sticks, breaded and deep fried, served with marinara (8). \$14

## PEI Mussels

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



## 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. \$17

## Coconut Shrimp

Panko breaded shrimp with coconut flakes. Served with Thai Sweet and Spicy sauce. \$17

## The Whistling Duck Platter

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

## Hummus and Veggies

Hummus, celery and carrot sticks with pita bread. A great healthy snack plate! \$15

# SOUPS

## Soup of the Day

Available seasonally. Cup \$6  
Bowl (includes garlic toast) \$10

## 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! Cup \$10  
Bowl (includes garlic toast) \$15

# SALADS

*Add to any salad: grilled chicken breast or crispy chicken tenders \$8 • salmon filet \$14 • sautéed shrimp \$10 • plant-based tenders (GF) \$10.5*

## Garden Salad (GF)

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 Salad (GF)

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 (GF)

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

# 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 \$2.5 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. \$19.5  
*Substitute plant-based tenders for \$2.5 extra (GF)*

## Chicken Caesar Wrap

Crispy or grilled chicken rolled in a flour tortilla with bacon, romaine, parmesan, and our house Caesar dressing. \$19.5  
*Substitute plant-based tenders for \$2.5 extra (GF)*

## Montreal Smoked Meat Reuben

Shaved Montreal smoked brisket, piled on toasted rye bread with sauerkraut, swiss cheese and 1000 island dressing. \$21.5

## \*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  
*Substitute plant-based tenders for \$2.5 extra (GF)*

## \*Lobster Club Sandwich

Seasoned lobster medley with bacon, lettuce, tomato and mayonnaise on a toasted panini. \$21.5

## 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  
*Substitute plant-based tenders for \$2.5 extra (GF)*

## 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. \$19.5

## \*Prime Rib Beef Dip

Shaved prime rib piled high on a toasted panini, with horseradish aioli, and a side of au jus. \$23

## Classic Club

A sandwich stacked with chicken, bacon, lettuce, tomato, cheese and mayonnaise, on a focaccia loaf. \$20  
*Substitute plant-based tenders for \$2.5 extra (GF)*

## 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 \$2.5 • Onions in garlic & butter \$2.5 • Cheese \$2

# SIDES

French Fries Sm \$7 / Lg \$11

Poutine Sm \$11 / Lg \$15

Onion Rings Sm \$8 / Lg \$12

Sweet Potato Fries Sm \$8 / Lg \$12

Gravy \$1.5

*An 18% gratuity will be automatically added to parties of 8 or more.  
Thank you for supporting a local business, we look forward to serving you & your family soon.*

\* — Whistling Duck favourites • GF — Gluten Free • 🌶️ — Spicy • 🌱 — Vegan



# WINGS 1 lb \$18

*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 • Saucy Dotty's gourmet sauce (locally made)  
**DRY RUBS:** lemon pepper • parmesan • salt & pepper • cajun  
*All drums or all flats only — add \$1 (not available on wing nights)*

WING NIGHT TUESDAYS • 4PM TO CLOSE - HALF PRICE 1LB ONE FLAVOUR PER POUND

## 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 (GF)

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 \$10 / Add plant-based tenders for \$10.5 (GF)*

### 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  
*Substitute plant-based tenders - \$25 (GF)*

### Mushroom Chicken

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

### Chipotle Chicken 🌶️ (GF)

Chipotle seasoned chicken served on bed of vegetable rice with corn and bean salsa, cilantro, and a drizzle of avocado crema. \$20  
*Substitute plant-based tenders - \$25 (GF)*

### \*Whiskey BBQ Back Ribs (GF)

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*

### Liver and Onions

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. \$23  
*Add extra piece \$12*

### Mango Salmon (GF)

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

### Fish Tacos

Haddock strips 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) for \$2.5 extra. Substitute a gluten free bun for an additional \$2.5.*

### Fettucine Alfredo

Fettucine noodles tossed in our fresh homemade alfredo sauce. \$18  
*Add chicken \$8 / Add shrimp \$12 / Add vegetables \$4 / Add plant-based tenders for \$10.5 (GF)*

### \*Seafood Linguine

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

### Chef's Pasta *NEW*

Tri-coloured cheese tortellini oven-baked in a rosé sauce with a blend of cheeses and served with garlic toast. \$21

### 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. \$20  
*Add chicken \$8 / Add shrimp \$10 / Add lobster medley \$11 / Add plant-based tenders for \$10.5 (GF)*

### \*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 \$10 / Add lobster medley \$11 / Add plant-based tenders for \$10.5 (GF)*

## FROM THE GRILL

*All burgers are 100% Canadian 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 an additional \$2.5.*

### 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. \$21.5

### \*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. \$21.5

### 🌱 Veggie Burger

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

### \*Brie and Mushroom Burger

Our homemade 6oz fire-grilled burger topped with sautéed mushrooms, Danish brie cheese, mixed baby greens and a spicy aioli. \$21.5

### New York Striploin (GF)

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

### PRIME RIB DINNER \$36

Available every day from 4pm to close

#### ADD TO ANY ENTRÉE:

Garlic Shrimp \$10 • Sautéed onions \$2.5

Mushrooms in garlic and butter \$2.5 • 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.

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