

# GREAT BEGINNINGS

## Garlic Bread 13

Fresh ciabatta bread baked with mix cheese with our house-made garlic butter.  
*Add bacon 3 / Substitute gluten free buns 5.*

## Bruschetta with Feta 22

Warm focaccia bread topped with freshly diced tomatoes, garlic, feta, basil, red onions, then oven roasted and drizzled with a balsamic glaze.  
*Substitute gluten free buns 5.*

## \*Spinach and Artichoke Dip 20

This is homemade in our kitchen from scratch and is a blend of spinach, artichoke and mixed cheese, baked in the oven and served with toasted pita wedges and corn tortilla chips.

## Mozzarella Sticks 15

8 mozzarella cheese sticks, breaded and deep fried, served with marinara.

## Crab Rangoon Dip 20

A play on traditional crab rangoon, this creamy crab dip is served with fried wonton chips.

## Fried Calamari 19

Dusted and seasoned calamari, served with our house remoulade and garnished with sweet Peruvian peppers.

## The Whistling Duck Platter 40

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



## 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.

## Coconut Shrimp 18

Panko breaded shrimp with coconut flakes, served with Thai sweet chili sauce.

## Nachos 20

Corn tortilla chips loaded with mixed cheese and topped with corn and bean salsa. Served with a side of salsa and avocado crema.  
*Add chicken 8 / Add pulled pork 7 / Add ground beef 7*

## Wings 19

The best wings in town, they are cooked tender and crispy. (1 lb).  
Choose from the following sauce or dry rub options:

**Sauces:** honey garlic medium hot suicide buffalo Saucy Dotty's gourmet sauce (locally made)

**Dry Rubs:** parmesan cajun lemon pepper

*All drums or all flats only 1.50 (not available on wing nights)*

## SOUPS

### Soup of the Day 7 Cup / 11 Bowl

Available seasonally. Bowl includes garlic toast.

### \*Seafood Chowder 11 Cup / 16 Bowl

Our homemade chowder is a medley of baby shrimp, basa, clams and hearty vegetables, seasoned in a creamy dill and seafood broth. It's the best chowder in the area! Bowl includes garlic toast.

## SALADS

*Add to any salad: grilled chicken breast or crispy chicken tenders 8 • salmon filet 14 • sautéed shrimp 12 • plant-based tenders 9 (GF)*

### Garden Salad (GF) 15 Entree / 10 Appetizer

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

### Caesar Salad 16 Entree / 12 Appetizer

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

### \*Cranberry Feta Salad (GF) 16.5 Entree / 12.5 Appetizer

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

## HANDHELDS

*All sandwiches come with your choice of French fries or garden salad. Substitute a Caesar salad or sweet potato fries 4.  
Substitute a cranberry feta salad 4.5. Substitute a gluten free bun 3.*

### Chicken Bacon Ranch Wrap 22

Choice of either crispy chicken tenders or grilled chicken with bacon, lettuce, tomato, mixed cheese and ranch dressing in a grilled wrap.  
*Substitute plant-based tenders 2.5 (GF)*

### Reuben Sandwich 24

Shaved corned beef, piled onto toasted marble rye, with thousand island, swiss cheese, sauerkraut and a pickle. Served with your choice of side.

### \*Chicken and Brie Sandwich 22

Grilled chicken breast topped with Danish brie cheese, our cranberry salsa and finished with mayo and spring greens. Served on a toasted ciabatta.  
*Substitute plant-based tenders 2.5 (GF)*

### \*Cheesesteak 25

Sliced ribeye, with peppers, onions, cheese sauce, stuffed into a buttery toasted brioche roll. Served with your choice of side.

### Lobster Roll 28

A garlic buttered and toasted brioche roll stuffed with lobster meat, bacon, lettuce, tomato, and mayonnaise, served with your choice of side.

### Big Wing Sandwich 22

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. *Substitute plant-based tenders 2.5 (GF)*

### Smoked Turkey Club 23

House-smoked turkey, sliced and served in a garlic butter toasted focaccia bread, with bacon, cheddar, lettuce, tomato and mayo.  
*Substitute plant-based tenders 2.5 (GF)*

**ADD: Sautéed mushrooms 2.5 • Onions in garlic & butter 2.5 • Cheese 3**

## SIDES

**French Fries Sm 7 / Lg 11 Poutine 15 Chips & Queso 7 Pulled Pork Poutine 22 Sweet Potato Fries Sm 8 / Lg 12 Gravy 1.5 Onion Rings Sm 8 / Lg 12**

*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 • ♻️ – Vegan/vegetarian  
Please inform your server of any food allergies before ordering.  
Kids menu for dine-in only.*

# ENTREES

## Chicken Parmesan 28

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

## Whistling Duck Stir Fry (GF) 20

Stir fried vegetable medley with our sweet Thai chili or honey garlic sauce served over a rice pilaf with a sesame seed and green onion garnish. A true vegetarian dish! *Add chicken 8 / Add shrimp 12 / Add plant-based tenders 9 (GF)*

## Chicken Tenders 21

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.

*Substitute plant-based tenders 4 (GF)*

## Liver and Onions 23

Pan seared and finished with caramelized onions, bacon and demi-glaze. Served with a choice of potato or rice and seasonal vegetables.

## Burrito Bowl 23

Your choice of seasoned ground beef or roasted chipotle chicken, served on a bed of rice with corn and bean salsa. Topped with avocado crema and crunchy corn tortilla crisps, and finished with cilantro garnish.

## \*Fish and Chips 25

Hand dipped haddock in our house-made beer batter and deep fried. Served with french fries and coleslaw. *Add extra piece 12*

## Blackened Salmon (GF) 28

Fresh salmon coated in cajun seasoning, pan seared and served with our Mango Avocado salsa. Served with seasonal vegetables and your choice of starch.

## Pan Seared Pickerel 28

Dusted pickerel, pan fried and topped with our housemade remoulade, served with seasonal vegetables and your choice of starch.

## Pulled Pork Tacos 23

Our house smoked pulled pork shoulder, tossed in our sweet and spicy BBQ sauce and served on three flour tortillas. Finished with our fresh pico de gallo, avocado crema, corn tortilla crisps and cilantro garnish. Served with chips and queso.



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## Fish Tacos 23

Haddock strips in grilled flour tortillas stuffed with pickled red onions, napa slaw and chipotle sauce. Finished with avocado crema and fresh cilantro. Served with chips and queso.

## Fettuccine Alfredo 19

Fettuccine noodles tossed in our fresh homemade alfredo sauce. Served with toasted garlic ciabatta.

*Add chicken 8 / Add shrimp 12 / Add vegetables 4*

*Add plant-based tenders 9 (GF)*

## Tuscan Primavera 21

Market vegetables sauteed and served with cavatappi noodles, tossed in a white wine and basil pesto sauce, topped with crumbled feta cheese and served with garlic ciabatta.

*Add chicken 8 / Add shrimp 12 / Add lobster 14*

*Add plant-based tenders for 9 (GF)*

## Lobster Ravioli 30

Lobster stuffed ravioli served in our house rosé sauce with chunks of real lobster meat, topped with shaved parmesan and served with toasted garlic ciabatta.

## \*Mac and Cheese 21

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. Served with toasted garlic ciabatta.

*Add pulled pork 7 / Add chicken 8 / Add shrimp 12 / Add lobster 14 /*

*Add plant-based tenders 9 (GF)*

# FROM THE GRILL

*All burgers are 100% Canadian beef. Served with your choice of French fries or garden salad.*

*Substitute a Caesar salad or sweet potato fries 4.*

*Substitute a cranberry feta salad 4.5. Substitute a gluten free bun 3.*

## Whistling Duck Ultimate Burger 23

Our flame-grilled all-Canadian beef patty on a brioche bun with mixed greens, gouda cheese, bacon jalapeno jam, crispy onions, and finished with a roasted red pepper and garlic aioli.

## Dusty Bender Burger 23

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

## \*Whiskey BBQ Burger 23

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

**Add: Cheese 3 • Bacon 3**

## Portabella Mushroom Burger 19

Grilled portobello mushroom, on a toasted brioche bun with melted brie, caramelized onions, mixed greens and finished with roasted red pepper & garlic aioli. Served with your choice of side.

*Add a beef patty 7*

## 10oz Striploin 34

Flame grilled 10oz striploin steak, cooked to your preference, with seasonal vegetables, and your choice of starch.

### ADD TO ANY ENTRÉE:

**Garlic Shrimp 12 • Sautéed onions 2.5**

**Mushrooms in garlic and butter 2.5 • Whiskey peppercorn sauce 5**

### 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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