

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

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

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

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

STEAKS

We only use 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

Filet Mignon

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

Angus Peppercorn Steak

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

Add to any STEAK entrée:

Garlic Shrimp \$7

Sautéed onions or mushrooms in garlic and butter \$4

Blue Cheese \$2

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.

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

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

DESSERTS

Sticky Toffee Pudding Cake

Layers of warm, moist date sponge cake topped with delicious toffee sauce. Served with vanilla ice cream. \$8.75

Very Berry Cheesecake

New York style cheesecake topped with blueberries and raspberries on a graham cracker base. \$8.5

Homemade Peanut Butter Ice Cream Pie

We have been making this from scratch for years! Peanut butter ice cream on an Oreo crumb crust then drizzled with chocolate sauce. \$7.5

Carrot Caramel Cheesecake

A delicious cheesecake filled with chunks of moist carrot cake piled high on a graham base with a special caramel duo blend on top. \$7.5

Apple Blossom & Ice Cream

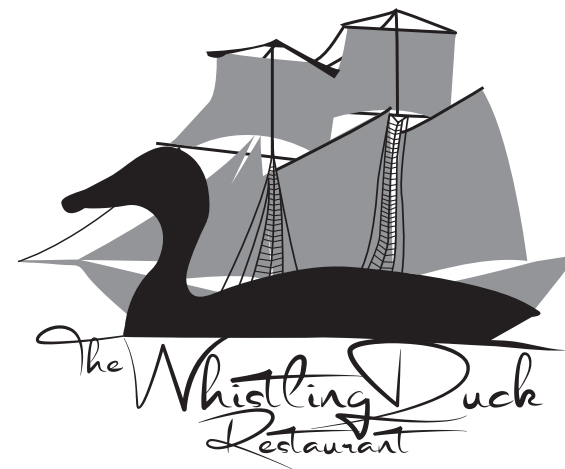
A divine serving of classic apple pie, perfectly portioned and wrapped in a flaky fresh pastry topped with a sprinkle of cinnamon and just enough crumb. Served with vanilla ice cream and caramel drizzle. \$7.5

Turtle Cheesecake

Candied pecans and milk chocolate pieces wrapped in a vanilla cheesecake batter, topped with a white fond, brownie cubes, more pecans and chocolate pieces, then drizzled with chocolate and caramel. \$8.5

Lemon Meringue Pie

A classic! Sweet but tangy lemon filling made with real lemon juice topped with a light and fluffy meringue, hand peaked and perfectly browned. \$6.5



TAKE OUT MENU

75 Harbour Street,
Brighton, ON

613.475.4142

www.whistlingduck.ca

LICENSED

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

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

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

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.

Breaded Dill Spears

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

\$11.5

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*



SALADS

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

Sauteed 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

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

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 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

CLASSIC PLATES

Chicken Parmesan

Homemade breaded chicken breast topped with marinara and parmesan cheese. Served on a bed of fettuccine 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

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

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

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

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

WINGS

1 lb \$15

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

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

(locally made)

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

SIDES

French Fries \$6

Poutine \$9

Onion Rings \$8

Sweet Potato Fries \$9

Gravy \$1.25

Cheese \$1

Carrots & celery sticks & dip \$5

Extra Dipping Sauce \$0.75