

STATION SIX

FOOD AND DRINK

S H A R E A B L E S

TRUFFLE FRIES (GF/V/VG)	9
TRUFFLE OIL, FRESH HERBS, PARMESAN CHEESE	
SWEET POTATO FRIES (GF/V/VG)	9
CURRIED MAYONNAISE FOR DIPPING	
BROTHERS FRIED PEPPERONI (GF)	9
HONEY MUSTARD FOR DIPPING	
ONION RINGS (V)	10
RANCH SAUCE FOR DIPPING	
RISOTTO BALLS (GF/V)	13
BOCCONCINI STUFFED ARANCINI. SAN MARZANO TOMATO SAUCE	
CALAMARI (GF)	14
LIGHTLY DUSTED & FRIED TO A GOLDEN BROWN. HOUSE MADE MARINARA FOR DIPPING	
CHICKEN WINGS (GF)	16
CHOICE OF SAUCE - BBQ, DAVE'S MILD/MEDIUM/HOT, MAPLE CHILI, GARLIC PARMESAN	
CLASSIC POUTINE (GF)	12
CHEESE CURDS AND GRAVY	
BAKED SPINACH & ARTICHOKE DIP (GF/V)	13
SERVED WITH TORTILLA CHIPS	
DONAIR DIP (GF)	11
CRISPY FRIED DONAIR MEAT WITH HOUSE MADE SAUCE. SERVED WITH TORTILLA CHIPS	
NACHOS (GF/V/VG)	18
TRICOLOUR TORTILLA CHIPS, GREEN ONION, TOMATO, JALAPENO CHEESE BLEND, AND HOT HONEY DRIZZLE. SERVED WITH HOUSE MADE SALSA AND SOUR CREAM	

S O U P S & S A L A D S

FRENCH ONION SOUP (GF)	13
BEEF BROTH WITH CARAMELIZED ONION, TOPPED WITH PITA POINTS AND MELTED MOZZARELLA CHEESE.	
ATLANTIC SEAFOOD CHOWDER (GF)	9/14
HADDOCK, MUSSELS, CLAMS, SCALLOPS, SHRIMP. CUP OR BOWL.	
HOUSE MADE SOUP	9
ASK YOUR SERVER FOR OUR DAILY SELECTION.	
CAESAR SALAD (GF)	9/14
HEARTS OF ROMAINE, SMOKED BACON, HERBED CROUTONS, HOUSE MADE DRESSING. SMALL OR LARGE.	
GREEK SALAD (GF/V/VG)	11
ROMAINE LETTUCE, TOMATO, ONION, CUCUMBER, SWEET PEPPERS, OLIVES, FETA.	
SWEET APPLE SALAD (GF/V/VG)	14
RIVERVIEW GREENS, GRAPE TOMATO, APPLES, GREEN ONION, WALNUTS, FETA, STONE GROUND VINAIGRETTE.	
BEET SALAD (GF/V/VG)	14
MIXED GREENS, ROASTED BEETS, RED ONION SLICES, DRIED CRANBERRIES, TOPPED WITH FETA AND ALMOND SLICES. DIJON BALSAMIC DRESSING.	

GLUTEN FREE OPTIONS (GF), VEGETARIAN OPTIONS (V),
AND VEGAN OPTIONS (VG) ARE INDICATED

please advise your server of any allergies

ADD CHEESE \$2 ADD GUACAMOLE \$2
ADD CHICKEN, SMOKED MEAT, OR BACON \$4

STATION SIX

FOOD AND DRINK

H A N D H E L D S

ALL MEALS COME WITH FRIES. ASK YOUR SERVER TO UPGRADE!

AXE BURGER (GF)	17
6OZ BEEF PATTY, LETTUCE, TOMATO, CHEESE, BACON	
FIREHOUSE CHICKEN BURGER	21
BUTTERMILK FRIED CHICKEN TOPPED WITH MOZARELLA CHEESE, GARLIC MAYO & RANCH, MIXED GREENS, TOMATO, RED ONION, BACON, FINISHED WITH HOT HONEY	
STEAK SANDWICH	19
SHAVED PRIME RIB, CARAMALIZED ONIONS, SAUTEED MUSHROOMS ON A TOASTED GARLIC BUTTER CIABATTA BUN, SMOTHERED IN MELTED MOZZARELLA AND A BALSAMIC GLAZE	
SWEET POTATO & BLACK BEAN BURGER (GF/V)	19
TOPPED WITH AVOCADO, ROASTED GARLIC AIOLI, RED ONION, ROMAINE LETTUCE	
PULLED CHICKEN CLUB WRAP	14
PULLED CHICKEN WITH CLUB SAUCE, LETTUCE, TOMATO, BACON	
SMOKED MEAT SANDWICH	16
MONTREAL STYLE SMOKED MEAT, FRENCHES MUSTARD, KOSHER PICKLE ON TOASTED RYE BREAD	
PULLED PORK SANDWICH (GF)	16
PULLED PORK SHOULDER WITH OUR OWN DR PEPPER BBQ SAUCE, COLESLAW, ON A TOASTED ACE BUN	

upgrade your side!

CAESAR, BEET, SWEET APPLE, OR GREEK SALAD \$4

TRUFFLE OR SWEET POTATO FRIES \$4

POUTINE \$6

CUP OF CHOWDER \$6

P A S T A & M A I N S

SPAGHETTI & MEATBALLS (GF)	20
HOUSE MADE MEATBALLS IN A RICH SAN MARZANO TOMATO SAUCE	
BAKED MAC & CHEESE (GF)	18
MACARONI, SHARP CHEDDAR CHEESE SAUCE, GARLIC BUTTER, CRUNCHY CRUMB CRUST	
MUSHROOM STUFFED RAVIOLI (V)	21
CHARRED TOMATO, SPINACH, TARRAGON COGNAC CREAM	
FISH AND CHIPS	12/16
LIGHTLY COATED BEER BATTERED FISH AND CHIPS, COLESLAW, TARTAR SAUCE 1PC OR 2PC	
FISH CAKES	15
2 LARGE FISH CAKES, GREEN TOMATO CHOW, HOUSE SALAD	
CHICKEN POT PIE (GF)	16
RICH CREAMY PULLED CHICKEN STEW WITH SWEET PEAS AND CORN, TOPPED WITH PUFF PASTRY	
PAN FRIED ATLANTIC HADDOCK (GF)	21
LIGHTLY COATED AND TOPPED WITH LEMON BUTTER. HOUSE CUT POTATO WEDGES AND SEASONAL VEGETABLES	
BRIE STUFFED BONE IN PORK CHOP (GF)	22
HERB ROASTED POTATO, BUTTERED VEGETABLES, VALLEY APPLE SAUCE	
BRAISED LAMB SHANK (GF)	24
TOMATO CURRY BRAISED NOVA SCOTIA LAMB SHANK, HOUSE CUT POTATO WEDGES, SEASONAL VEGETABLES.	
8 OZ. BEEF TENDERLOIN (GF)	38
COOKED TO YOUR LIKING. HOUSE CUT POTATO WEDGES, SEASONAL VEGETABLES, CHIMICHURRI	

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