

STARTERS

FAMOUS MAC AND CHEESE WONTONS

Deep fried with a side of diablo marinara sauce. **14½**

FRIED PICKLES

Panko crusted sweet pickle chips with maple Dijon and picante ketchup. **11**

AHI TUNA TACOS

Sesame crusted tuna, seared rare, served in fried wonton shells. With Asian slaw and wasabi lime aioli. **22½**

SALT AND PEPPER CALAMARI

Deep fried with a side of Peruvian aji rojo sauce. **19**

COCONUT ONION RINGS

Panko and sweet coconut crusted onions served with root beer BBQ mayo. **15**

STEAK AND BONE MARROW TARTARE

Quebec grass-fed beef, cornbread crumble, brioche toast.. **25**

SEOUL FOOD TACOS

Choice of BBQ chicken, bulgogi beef or tofu. With lettuce cups, kimchi, mixed vegetables and sides shiitake salsa, sour cream, shredded cheese. **19**

SALADS

STARTERS

"MIGHTY NICE"

Arugula tossed in EVOO topped with grape tomatoes, yellow beets, candied pecans, shaved parmesan and balsamic glaze. **13½**

BLUE CHEESE ICEBERG WEDGE

Baby iceberg wedges, grape tomatoes, blue cheese and bacon. Topped with blue cheese dressing and fried onion strings. **14**

KNIFE AND FORK CAESAR

Halved artisanal baby romaine, parm chips, fried capers, bacon and cornbread croutons. Topped with Caesar dressing. **13½**

MAINS

Change your protein below for tofu at no extra charge

NEPTUNE AHI TUNA

Chiffonade of mixed greens, hearts of palm, onions, mango, grape tomatoes, edamame and hard-boiled egg, tossed in a shallot vinaigrette. Topped with seared rare sesame crusted tuna slices. **26**

DEVILLE MACHO™

Mixed greens, Quebec free range roasted chicken breast, avocado, grape tomatoes, corn, dates, almonds, goat cheese and cornbread croutons. Tossed in our champagne vinaigrette. **24**

GENERAL TAO

General Tao chicken, baby spinach, carrots, cashews, grilled pineapple and fried wonton noodles topped with snow pea shoots and sliced red chillies. Tossed in a Hunan-sesame dressing. **24**

SOUTHERN FRIED CHICKEN

Buttermilk chicken crispers, mixed greens, bacon, red onions, bell peppers, corn, carrots, grape tomatoes, Monterey jack and cheddar cheese with sweet waffle croutons. Tossed in a bourbon-pear dressing. **24**

BURGERS+SANDWICHES

All our beef burgers are two patties cooked medium-well on the flat-top grill, served on artisan brioche buns and served with fries.



We are proud to team up with Paradise Farms™ to offer 100% Black Angus Beef in our burger blend. Grass-fed, without antibiotics and no added hormones.

THE DEVILLE BURGER

Cheddar cheese, shredded iceberg, tomatoes, grilled red onions, B&B pickles and our signature Dinerbar sauce. **19**

"FAT CAT" BURGER

Our burger topped with BBQ beef short-rib, aged white cheddar, shredded iceberg, tomatoes, grilled red onions, spicy ketchup and root beer BBQ Mayo. **25**

BLACK LABEL BURGER

Topped with fried panko-coated Gouda cheese, aged Quebec cheddar, peppered black forest bacon and bone marrow mayo. **24**

KUROBOTA BURGER

Topped with maple-glazed pork belly, cheddar, fried onion strings, and bacon-mayo. **22**
(top your burger with a fried egg for 2\$)

TEXAS TOAST STEAK SANDWICH

Grilled sirloin steak topped with sauteed mushrooms, onions, cheddar cheese, bacon, fried onion strings and chipotle mayo. Served on grilled brioche bread. **21**

FRENCH DIP

Thinly sliced hot roast beef topped with melted white cheddar and horseradish mayo on a brioche baguette. Served with Vermouth-spiked au jus. **21**

DINERBAR CLUB

Three slices of brioche bread stacked with roasted chicken, black forest bacon, tomatoes, arugula, avocado and maple Dijon sauce. **21**

SCREAMIN' KOREAN CHICKEN

Fried chicken breast, topped with kimchi, sriracha mayo, Asian slaw, tomato, red onion and pickles. Served on a brioche bun. **20**

THE \$22 LOBSTER ROLL

With aioli, on a buttered brioche split roll. **22**

(add an extra lobster roll for only \$16)

SPECIALTIES

ROSCOE'S HOUSE OF CHICKEN AND WAFFLES

Bourbon & butter infused maple syrup. **24**

SHORT RIB MAC AND CHEESE SKILLET

Slow cooked beef shortrib, red wine reduction and corn bread crust served with our sweet mac and cheese. **37**

SPAGHETTI AND MEATBALLS

Slow cooked meatballs* served on Spaghetti pomodoro, ricotta and parmesan cheese with fresh basil. *(veal, pork and beef blend) **24**

LOBSTER SPAGHETTI

Spaghetti tossed in a cognac-cream sauce with butter poached Nova Scotia lobster, slow-cooked pork belly, oyster mushrooms, tear drop tomatoes, and green onions. **40**

BAD GIRL PASTA

Linguini pasta, P.E.I. mussels, U-10 scallop, baby clams and black tiger shrimp in a chipotle-lobster bisque. **41**

CAST IRON CAJUN SALMON

With roasted corn salsa, poblano rice and vegetables. **29**

MAPLE ROTISSERIE CHICKEN

Quebec free range chicken with our maple spit-fire rub. Served with poblano rice and aji amarillo sauce. **24**

ADAM'S FAMOUS BEEF BACK RIBS

Our signature beef back ribs, smoked in-house, basted with root beer BBQ sauce. Served with creamy slaw, fries and mini cornbread skillet. **39**

Add rotisserie chicken breast for \$10

STEAKS

PROUDLY SERVING PREMIUM CANADIAN BEEF CUTS.
WE NATURALLY AGE OUR STEAKS FOR A MINIMUM OF 35 DAYS.

HANGER STEAK WITH BACON MARMALADE

11oz hanger steak grilled up to medium, sliced and topped with bourbon-bacon marmalade. Served with fully loaded mashed potatoes and grilled seasonal vegetables. **38**

THE GAUCHO RIBEYE

14oz bone-in ribeye with red chimichurri sauce. Served with grilled seasonal vegetables and parmesan fries. **43**

STEAK AMÉRICAIN

12oz striploin topped with sautéed onions and oyster mushrooms and our melted cheddar cheese blend. Served with potato croquettes. **42**

UMAMI STEAK FRITES

12oz striploin topped with umami butter and homemade matchstick fries. Served with Dijonnaise and oven roasted bone marrow. **49**

> We are not responsible for steaks ordered well-done

SIDES

MAC AND CHEESE SKILLET **10**

PARMESAN FRIES **8**

RICE **5**

GARLIC MASHED **5**

DISCO POUTINE **11** add bacon **3½**

SEASONAL VEGETABLES **8½**

EDAMAME **8½**

MINI CORNBREAD SKILLET **5**

DESSERTS

All desserts are made in-house

PAIN PERDU

Deep fried French Toast Brioche cubes with warm maple syrup, strawberry compote and French vanilla ice cream. **14**

DEVILLE'S FOOD CAKE

Layered chocolate cake with French Vanilla ice cream. **14**

OREO NUTELLA ICE CREAM SANDWICH

With chocolate fudge sauce. **10**

APPLE PIE

With salted pecan caramel sauce and French vanilla ice cream. **10**

BIG EASY BEIGNETS

Served warm with a caramel sauce and Nutella chocolate mousse. **14**

BEVERAGES

SOFT DRINKS **3½**

FILTER COFFEE **3**

MIGHTY LEAF TEA™ **3½**

FLAT OR SPARKLING WATER large **6** // small **4**

ESPRESSO **3½**

MACCHIATO **4**

LATTE **5½**

Classic SHAKES

- VANILLA
 - CHOCOLATE
 - STRAWBERRY
 - MALT
 - OREO
- \$9**

CRAFT SHAKES

18+ CONTAINS ALCOHOL (SORRY KIDDOS)

KITTY KAT

BAILEY'S, RUMCHATA AND BACARDI SPICED RUM AND CHUNKS OF KIT KAT™ CHOCOLATE **15**

COOKIE MONSTER

KAHLUA, CRÈME DE CACAO, CHIPS AHOY™ COOKIES & COOKIE DOUGH **14**

OH DANNY BOY

JAMESON IRISH WHISKEY, BAILEY'S, ESPRESSO SHOT & LUCKY CHARMS **14**

TOASTED MARSHMALLOW

LE RÉDUIT DE LÉO QUEBEC MAPLE LIQUEUR, NUTELLA™, TOASTED MARSHMALLOWS, CHOCOLATE SYRUP **15**

TWINKIE

SAILOR JERRY SPICED RUM, CRÈME DE CACAO, CARAMEL SAUCE, TOPPED WITH A TWINKIE™ **15**

BEERS

TOWER

- DEVILLE'S BREW PALE LAGER **8**
- BELGIAN MOON **8**
- COORS LIGHT **8**
- GRANVILLE ISLAND W. COAST I.P.A. **9**
- LOXLEY **8**
- HEINEKEN **9**
- GRIFFINTOWN **9**
- LA PITOUNE **9**

BOTTLE

- RED STRIPE **8**
- SOL **8**
- L'AMER I.P.A. **8**
- DOS EQUIS **9**
- HEINEKEN ZERO **9**



ASK YOUR SERVER ABOUT OUR

CRAFT SHAKE OF THE MONTH

Wines

REDS

| | 5 OZ | 8 OZ | BTL |
|---|------|------|-----|
| CALLAWAY WINES CELLARS SELECTION, CABERNET SAUVIGNON CALIFORNIE, USA | 11 | 15 | 44 |
| NATURAE GERARD BERTRAND, GRENACHE-SYRAH, SUD DE FRANCE VEGAN BIO | 11 | 14½ | 43 |
| PRIMARIUS PRIMARIUS WINES, PINOT NOIR, OREGON, USA | 12½ | 18 | 51 |
| ROVER SEE YA LATER RANCH, SHIRAZ, OKANAGAN, CANADA | 12 | 17 | 48 |
| VINTAGE INK VINTAGE INK WINES, MERLOT-CAB, NIAGARA, CANADA | 10½ | 14 | 40 |
| DREAMING TREE DREAMING TREE WINES, CABERNET, CALIFORNIE, USA | 11 | 15 | 45 |

WHITES

| | 5 OZ | 8 OZ | BTL |
|--|------|------|-----|
| PRIMARIUS PRIMARIUS WINES, PINOT GRIS, OREGON, USA | 12 | 18 | 50 |
| DAVID JAMES DAVID JAMES WINES, SAUVIGNON BLANC, WASHINGTON, USA | 11 | 14½ | 43 |
| PICPOUL DE PINET GERARD BERTRAND, PICPOUL, SUD DE FRANCE | 10½ | 14 | 40 |
| CALLAWAY WINES CELLARS SELECTION, CHARDONNAY, CALIFORNIE, USA | 11 | 15 | 43 |
| INNISKILLIN INNISKILLIN, RIESLING, NIAGARA, CANADA | 10 | 13½ | 39 |
| rites of passage VINTAGE INK, CHARDONNAY, NIAGARA, CANADA | 10½ | 14 | 40 |

ROSÉS

| | 5 OZ | 8 OZ | BTL |
|---|------|------|-----|
| CÔTE DE ROSES GERARD BERTRAND, FRANCE | 11 | 15 | 42 |
| THE PALM WHISPERING ANGEL, CHATEAU D'ESCLANS, FRANCE | 12 | 18 | 48 |

Sparkling Wines & Champagnes

| | | |
|---|--------|-----------|
| CHANDON BRUT , VIN MOUSSEUX, NAPA, USA | GL 16 | / BTL 62 |
| VEUVE CLICQUOT , PONSARDIN BRUT, CHAMPAGNE, FRANCE | GL 30 | / BTL 140 |
| DOM PERIGNON , BRUT, MOËT CHANDON, FRANCE | GL --- | / BTL 400 |

Signature Cocktails

LEMONADE STAND

CHERRY LEMONADE

BACARDI RAZZ RUM, MARASCHINO CHERRIES AND FRESH LEMON JUICE **14**

SPIKED WATERMELON LEMONADE

FINLANDIA VODKA, WATERMELON PURÉE, SIMPLE SYRUP AND FRESH LEMON JUICE **14**

BLACKBERRY BOURBON

BUFFALO TRACE BOURBON, BLACKBERRY PURÉE, GROUND CARDAMOM, SIMPLE SYRUP, FRESH LEMON JUICE AND BITTERS **14**

HOUSE CLASSICS



SPIKED LEE BROOKLYN ICE TEA

BOMBAY SAPPHIRE GIN, BACARDI 8 YEARS RUM, JOSE CUERVO SILVER TEQUILA, COINTREAU, MARASCHINO CHERRY JUICE AND COCA COLA **15**



KIKI FONTANA

THE BOTANIST GIN, SHERRY, VERMOUTH, STRAWBERRY PURÉE & CREAM SODA **14**



SWEET CRAIG

GREY GOOSE VODKA LE CITRON, CHAMBORD RASPBERRY LIQUEUR, AMARETTO DISARONNO AND LEMON/LIME SODA **14**



MOJITO PARADIS

BACARDI GOLD RUM, FRESH MINT, STRAWBERRIES, FRESH LIME JUICE AND SIMPLE SYRUP **14**



THE BERRY BRAMBLE

BOMBAY SAPPHIRE GIN, CHAMBORD RASPBERRY LIQUEUR, ABSINTHE, FRESH LEMON JUICE, SIMPLE SYRUP, BLACKBERRY PURÉE **14**



I GOT YOU UNDER MY SKIN

WOODFORD RESERVE BOURBON, COINTREAU, ANGOSTURA BITTERS AND CANE SUGAR **14**

Bubbles

SPARKLING MOJITO

SPARKLING WINE, BARON SAMEDI SPICED RUM, MUDDLED LIME AND MINT. SERVED AS A CRUSHED ICE COCKTAIL **14**

ELDERFLOWER FIZZ

ST-GERMAIN ELDERFLOWER LIQUEUR, SPARKLING WINE, LIME JUICE, SIMPLE SYRUP **14**

BLOOD ORANGE MIMOSA

BLOOD ORANGE PUREE, SPARKLING WINE, SOUTHERN COMFORT, LIME JUICE, SIMPLE SYRUP **14**



MULES

WATERMELON

FINLANDIA VODKA, SPICY GINGER BEER, WATERMELON PURÉE AND FRESH LIME JUICE **14**

PERFECT STORM

THE KRACKEN SPICED RUM, SPICY GINGER BEER, FRESH LIME JUICE **14**

PALOMA

JOSE CUERVO SILVER TEQUILA, SPICY GINGER BEER, GRAPEFRUIT JUICE, LIME JUICE, AGAVE NECTAR **14**

Aloha

HAWAII 5-0

MALIBU RUM, BLUE CURAÇAO, PINEAPPLE JUICE AND LEMON LIME SODA **14**

GRAND MAI TAI

GRAND MARNIER, LEMON HART DARK RUM, PINEAPPLE JUICE, ORGEAT SYRUP **16**

BIG KAHUNA

BACARDI RUM, COCONUT WATER, MUDDLED STRAWBERRIES AND AGAVE NECTAR **14**



THE CAESAR OF THE MONTH

EVERY WEEK WE OFFER A NEW SIGNATURE CAESAR!



MINI FISH BOWLS

KILLER KOOL-AID

FINLANDIA VODKA, MIDORI MELON LIQUEUR, ORGEAT SYRUP, FRESH LIME JUICE, CRANBERRY JUICE & ORANGE JUICE ICE CUBES **15**

PINK FLAMINGO

TITO'S HANDMADE VODKA, CHAMBORD RASPBERRY LIQUEUR, FRESH LEMON JUICE, SIMPLE SYRUP, RASPBERRY PURÉE & SPARKLING WINE **15**

FLOWER CHILD

JOSE CUERVO SILVER TEQUILA, APPLETON ESTATE RUM, GRAND MARNIER, LIME AND PINEAPPLE JUICE WITH ORGEAT SYRUP **15**

Mocktails

BOOZE-FREE

LITTLE HAVANA

STRAWBERRIES, FRESH MINT, SIMPLE SYRUP, LIME, SODA WATER AND ICE **8½**

FROZEN WATERMELON

CRUSHED ICE, WATERMELON PURÉE, LEMON JUICE, SIMPLE SYRUP **8½**

BERRY FIZZ

BLACKBERRY PURÉE, LEMON JUICE AND SPICY GINGER BEER **8½**

DAILY DRINK FEATURES

MONDAY
LEMONADE STAND
\$3 OFF

TUESDAY
WINE FLIGHT
8 OZ. GLASS FOR THE PRICE OF
A 5 OZ. GLASS

WEDNESDAY
ALOHA
\$2 OFF

THURSDAY
MINI FISHBOWLS
\$2 OFF

FRIDAY
MULES
\$2 OFF

WEEKEND
BUBBLES
\$2 OFF



Please Drink Responsibly

OUR MENUS ARE DISINFECTED AFTER EVERY USE