

3-5PM
HAPPY HOUR
MONDAY - FRIDAY
DOMESTIC BEER
ALL RAIL SHOTS
\$3.99



DAILY SPECIALS

MONDAY

MEXICAN MONDAY

Mazatlan or Oaxaca street tacos **\$7.99**

Corona beer **\$3.99**

Quesadillas **\$9.99**

5-9PM

TUESDAY

PASTA NITE

All regular pasta **\$12.99**

All glasses and bottles of wine **30% OFF**

5-9PM

WEDNESDAY

RIB NITE

Buy one get the second for half price

Escargot **\$6.99**

Vodka Paralyzer **\$4.99**

5-9PM

THURSDAY

WING NITE

One pound **\$6.99**

Fort Garry beer **\$3.99**

5-10PM

FRIDAY

Lime Margaritas **\$5.99**

English Fish & Chips **\$15.00**

5-10PM

SATURDAY

Traditional poutine **\$4.99**

with the purchase of any
beer, shot or cocktail

11-4PM

SUNDAY

Chef's breakfast special **\$9.00**

Mott's Caesar **\$4.00**

11-4PM

APPETIZERS

SERVED AFTER 4PM

BRUSCHETTA \$9

Garden fresh tomatoes, onions, garlic and herbs. Served on crostinis with virgin olive oil and goat cheese.

NEPTUNE'S MUSHROOMS \$12

Shrimp, crab, scallops, cream cheese and herbs in mushroom caps.

CALAMARI \$12

Lightly breaded and seasoned, flash fried squid rings. Served with yogurt cucumber dip.

JUMBO GARLIC PRAWNS \$12

Pan seasoned with fresh Manitoba garlic and lemon butter.

FLAT BREAD PIZZA \$12

Hand rolled flatbread with your choice of Mediterranean, Steak and Cheese or Montreal Smoked Meat and Mushroom.

BLACKENED STEAK \$12

Strip loin rubbed with cajun herbs and spices, cast iron seared to order with peppercorn sauce.

CHARCUTERIE BOARD \$17

Chefs selection of Artisanal meats, cheese and preserves.

PANKO PICKEREL \$10

Lightly breaded and flash fried Pickerel with a house made chipotle tartar sauce.

ESCARGOT \$11

Seared in garlic butter, stuffed in mushroom caps and topped with melted mozzarella cheese.

ASIAN DUMPLINGS \$11

Sesame fried pork & vegetable dumplings with ginger and hoisin wasabi sauce.

SESAME DRY RIBS \$10

Boneless pork, breaded and deep fried. Served with sweet and spicy Thai sauce.

MAZATLAN FISH TACOS \$10

Soft shell tortillas with a crispy pickerel fillet, fresh Pico de Gallo, cilantro sauce, avacado, red cabbage and fresh lime.

OAXACA STREET CHICKEN TACOS \$10

Soft shell tortillas with pan seasoned chicken, spicy salsa, chilli chipotle sauce, avacado, refried beans, lettuce and fresh lime.

SALADS AND SOUPS

SERVED ALL DAY

CAPE BRETON CHOWDER \$9

A rich red vegetable broth with shrimp, scallops, P.E.I. mussels and heavy cream.

BAKED FRENCH ONION \$8

With caramelized onions, sherry, baguette croutons and swiss emmental cheese.

CHEFS' SOUP OF THE DAY \$3 CUP \$6 BOWL

Made fresh daily from scratch.
(ask your server)

CAESAR SALAD \$9 SIDE \$6

Crispy romaine tossed with parmesan cheese, home-made croutons and our garlic caesar dressing.

SPINACH HARVEST SALAD \$12 SIDE \$8

Tender baby spinach with orange segments, red onion, slivered almonds, cranberries and fresh peppers. Topped with crumbled goat cheese and poppy seed dressing.

CHEF' TOSSED SALAD \$9 SIDE \$6

Lettuce, tomatoes, carrots, sugar peas, cucumber and sweet onion.

GREEK SALAD \$9 SIDE \$6

Lettuce, tomatoes, red onions, peppers, feta cheese, cucumbers and olives.

TACO SALAD \$11 ADD CHICKEN OR BEEF \$4

Crisp lettuce with red and yellow peppers, tomatoes, lime salsa and grated cheddar.

GRILLED CHICKEN ROMAINE CAESAR \$16

Crispy romaine tossed with parmesan and creamy caesar dressing with grilled chicken & fresh balsamic tomatoes.

Add grilled chicken \$4

Add shrimp skewer \$8

SANDWICHES

SERVED UNTIL 4PM
WITH FRIES, SOUP OR SLAW

PANINI REUBEN \$12

Montreal smoked meat with sauerkraut, swiss cheese and garlic pickles on traditional pumpnickel.

PRIME RIB SANDWICH \$18

Slices of roasted prime rib stacked on an onion bun with melted aged cheddar cheese, crispy onions and horseradish aioli.

CHICKEN PARMESAN SANDWICH \$14

Pan fried breast of chicken, with tomato fresco, mozzarella and parmesan cheese, with fresh herbs on a fresh baguette.

BURGERS

SERVED ALL DAY
MOST WITH FRIES, SOUP OR SLAW

CLASSIC GAFFERS BURGER \$11

Lean ground beef patty char-grilled with mustard, relish, lettuce, tomato and sweet onions on a kaiser.

CHICKEN BURGER \$12

Chicken breast char-broiled, baked crispy with anjou craisin mayo, lettuce and tomato on a kaiser.

MOROCCAN LAMB BURGER \$16

Manitoba lamb, char-grilled with red onion and orange salsa. Served with sesame potato wedges.

THE BIG DADDY BURGER \$17

2 patties with aged cheddar, maple bacon, sautéed mushrooms and onion crisps.

THE GARDEN BURGER \$14

Black bean, rice and sweet corn pattie with balsamic portobello, grilled sweet onion, charred red pepper and asiago cheese on an onion kaiser.

GIMLI LAKE BURGER \$12

Fried pickerel fillet with lemon aioli tartar sauce on grilled sourdough.

FAVORITE BITES



SERVED ALL DAY

STEAK SANDWICH STRIP LOIN \$18

Well aged Alberta strip loin charbroiled to order on French garlic toast. With fries, soup or slaw.

SUPER CLUB HOUSE TRIPLE DECKER \$13

Triple decker with roasted chicken breast, maple bacon, tomatoes and lettuce on toasted rye, brown or white bread. With fries, soup or slaw.

CRISPY CHICKEN FINGERS \$13

Strips of juicy chicken tenders breaded and deep fried. With fries, soup or slaw.

CHICKEN CAESAR WRAP \$12

Romaine lettuce, grilled chicken breast, parmesan cheese and garlic caesar dressing tossed and rolled in a flour tortilla.

NACHOS SUPREME \$15

House made corn tortilla chips with fresh tomatoes, peppers, black olives, jalapenos and cheddar cheese. With sour cream and salsa.

Add beef or chicken \$4

QUESADILLA \$12

Tortilla shell loaded with cheddar cheese, tomatoes, black olives, peppers and jalapenos. With sour cream and salsa.

Add chicken or seasoned beef \$4

ENGLISH BATTERED FISH AND CHIPS \$17

Fresh Lake Winnipeg pickerel dredged through a light batter, and deep fried. With fresh cut fries, tartar sauce, carrots and celery sticks.

STEAMED MUSSELS \$17

Nova Scotia mussels steamed in white wine. The flavors change with the seasons. (ask your server)

POUTINE \$8

Fresh cut crispy fries with shredded cheddar and mozza cheese and house made beef gravy.

ROCKIN POUTINE \$15

Fresh cut crispy fries with shredded cheddar and mozza cheese, fried sweet onions, maple bacon, Montreal smoked meat, house made beef gravy and chives.

BIG CRISPY CHICKEN WINGS \$12

Served with carrot and celery sticks and ranch or blue cheese dip. All your favorite flavours.

MEATLOCKER

SERVED AFTER 4PM
WITH FRESH VEGETABLES AND POTATO OR RICE

PRIME RIB ROAST 10oz \$29 12oz \$34 14oz \$39
Herb rubbed, well aged AAA Alberta beef, slow roasted and served with traditional Yorkshire pudding.
8oz English Cut \$25

NEW YORK CUT STEAK 10OZ \$29
Tender, well-aged, perfectly seasoned and charbroiled to order

RIBEYE STEAK 14OZ \$37
Thick cut well-marbled and charcoal seasoned. Truly the king of steaks.

NEW ZEALAND LAMB \$34
Dijon french style rack of lamb with a pomegranate reduction **or** Mediterranean style with a peppered mint sauce.

RIBS CHICAGO STYLE (STACK) \$25
Falling off the bone pork back ribs, flame charred with a classic mesquite BBQ sauce or Jack Daniels honey whisky sauce.

RIBS GREEK STYLE \$25
Braised pork back ribs simmered in special herbs, spice and garlic. Fire grilled with fresh squeezed lemon.

HUNTER CHICKEN \$22
Breast of chicken, pan seared in garlic oil and topped with Spanish onions, mushrooms and grilled red peppers.

CHICKEN MARSEILLE \$25
Breast of chicken stuffed with house made pâté and forest mushrooms, topped with a roasted garlic and chive sauce.

COMPLIMENT YOUR ENTRÉE
Port peppercorn sauce \$3
Milano butter "Chefs'" special" \$3
Blue cheese butter \$3
Sautéed onions and mushrooms \$5
Grilled shrimp skewer \$7
Broiled lobster tail \$22

PASTA AND RICE

SERVED AFTER 4PM

SEAFOOD RICE BOWL \$17
Baby shrimp, scallops, caramelized onions, sugar peas and hoisin sauce.

FETTUCINE ALFREDO \$17
Fettuccine pasta in a rich cream sauce, garlic, butter and parmesan cheese.

CHICKEN MUSHROOM FETTUCINE \$21
Reduced cream, parmesan cheese, grilled chicken, sautéed butter mushrooms and garlic.

SEAFOOD LINGUINE \$22
Linguine pasta tossed with baby clams and Newfoundland ice shrimp, simmered in a buttery cream and white wine reduction with a zest of red chilli peppers and sautéed finely chopped Manitoba garlic.

LINGUINE FRESCO \$19
Italian sausage, sundried tomato, onion, garlic and peppers. Tossed with extra virgin olive oil, fresh herbs and Parmigiano-Reggiano cheese. Served with garlic toast.

FISH+SEAFOOD

SERVED AFTER 4PM

CRISPY SALMON \$26
Pan crisped and baked, served with a creamed caper spinach dill sauce, Chefs' vegetables and Spanish rice.

PANKO BREADED SHRIMP \$18
Served with hand cut fries and horseradish spice cocktail sauce.

BLACK TIGER PRAWNS \$23
Sautéed in butter and tossed with sugar peas, fried rice and steamed broccoli.

WILD MANITOBA PICKEREL \$22
Lake Winnipeg pickerel lightly breaded, pan fried and served with Chefs' vegetables and Spanish rice.

LOBSTER DINNER (MARKET PRICE)
Succulent lobster tails baked and broiled to perfection and served with hot clarified butter, Chefs' vegetables and baked potato.

DESSERTS

SERVED ALL DAY

CHOCOLATE OVERLOAD \$7

A chocolate fudge brownie topped with vanilla ice cream and smothered in chocolate sauce.

RUM CAKE \$7

For years this recipe was thought to be lost... But we've found it! The original, one of a kind Gaffer's dessert tradition.

CHEESE CAKE \$7

Please ask your server for today's selections.

APPLE CRISP \$7

Cinnamon and spice and everything nice. Served heated with a scoop of vanilla ice cream.

VANILLA PEACH FRICASSEE \$8

French vanilla ice cream with fried peaches, honey, cinnamon and toasted almonds.

AFTER DINNER

SERVED ALL DAY

BLUE BERRY TEA \$8

Grand Marnier, Disaronno Amaretto, Earl Grey Tea & a cinnamon stick.

SPANISH COFFEE \$7

Kahlua, Lemonhart Rum, fresh coffee, whipped cream, sugared rim and a maraschino cherry.

THE POLAR BEAR \$7

Piping hot chocolate, mixed with Peppermint Schnapps, topped with whipped cream and chocolate.

B-52 \$7

Bailey's Irish Cream, Grand Marnier, Kahlua, fresh coffee, whipped cream, sugared rim, and a maraschino cherry.

MONTE CRISTO \$7

Grand Marnier, Kahlua, fresh coffee, whipped cream, sugared rim, and a maraschino cherry.

GAFFER'S CARAMEL COFFEE \$11

This coffee is always a double (2 Oz), made with Butter Ripple Schnapps, topped with whipped cream and chocolate.

All cocktails are 1oz unless otherwise stated.
Prices do not include taxes or gratuity.
Prices subject to change.



GAFFERS IN LOCKPORT

Since 1984 Gaffers Restaurant has been serving up great food, refreshing beverages and good times for all our visitors.

Our experienced and professional staff are eager to make you a regular guest. Our Kitchens have created a wide selection of menu items to interest and satisfy your palette, and we boast a wine list with more than 50 to choose from.

Whether it's casual fine dining, a light snack, cocktails on the Roof Top Patio or the seclusion of the Garden Terrace, Gaffers is the place to be. Private Rooms available for family gatherings or corporate Events.

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