

# DAILY SPECIALS

## SOUP OF THE DAY | 6

Ask your server for details

## BOSTON CLAM CHOWDER | 8

A Hemingway's specialty for 38 years! Creamy & chunky, with tender clams & fresh vegetables

## SANDWICH OF THE DAY | 13

Our sandwich of the day served with a bowl of our daily soup

\*Substitute our famous clam chowder for only 2

## CHEF'S CREATIONS OF THE DAY | 15

Ask your server for details



# ZERO FORKS HERE

All are served with a choice of French fries or salad

\*Substitute for either caesar, soup, sweet potato fries for 2  
Greek salad, clam chowder or onion rings 3

\*Dress any burger!

Choice of bacon, sautéed mushrooms, sautéed onions, salsa, jalapeños, banana peppers, Swiss, cheddar, mozzarella or feta 2  
Choice of goat, blue or brie cheese or guacamole 3

## JERK CHICKEN BURRITO | 15

Marinated jerk chicken with pico de gallo, mixed cheese, rice, black beans, sour cream & guacamole in a soft tomato tortilla with nacho chips

\*Lose the wrap, Bowl It! 2

## CLUBHOUSE IN A BUN | 16

Grilled, tender chicken breast, bacon, lettuce & tomato, layered & served with mayonnaise on the side

\*Substitute for gluten free bun 2

## CALIFORNIA CHICKEN WRAP | 15

Strips of tender chicken breast, red onion, shredded lettuce, tomato, mixed cheese & honey mustard sauce wrapped in a tortilla shell

## FISH TACOS | 15

Crispy basa fillets with lettuce, pico de gallo, cheddar cheese & chipotle sauce in two warm soft tortillas

## BUTTERMILK CRISPY CHICKEN SANDWICH | 15

Panko coated & topped with gouda cheese, lettuce, tomato & a lemon garlic aioli

\*Substitute for gluten free bun 2

## CLASSIC CUMBERLAND BURGER | 15

8 oz of fresh ground beef, made in house & grilled to your liking. Garnished with lettuce, sliced tomato, onion & pickle & served on a lightly toasted egg bun.

\*Substitute for gluten free bun 2

## KIWI LAMB BURGER | 15

8 oz of New Zealand spring lamb, freshly ground in house, grilled & served on a lightly toasted egg bun with goat cheese & mint jelly. Garnished with lettuce, sliced tomato, onion & pickle. "Classic New Zealand flavour!"

\*Substitute for gluten free bun 2

## BLACKBEAN VEGGIE BURGER | 14

Made in house with blackbeans, flax seed, sunflower seeds, tamarind, carrots, onion, garlic & oat flour. Served on a gluten free bun with lettuce, onion & tomato

# KEEP IT GREEN



\*Enhance your salad with either grilled chicken breast, jerk chicken or tofu for 5 or grilled salmon for 8

## BEET & PEAR SALAD | 16

Garden-fresh, roasted red & gold beets, poached pears & goat cheese with spiced pecans & spring mix, served with balsamic vinaigrette

## GREEK SALAD | 12

Crisp romaine lettuce with crumbled feta cheese, Kalamata olives, tomato chunks, thinly sliced cucumbers & red onion, tossed in an oregano olive oil dressing

## CAESAR SALAD | 10

Crispy romaine lettuce, finely grated parmesan cheese & lightly seasoned croutons tossed in our Chef's classic dressing

\*Add bacon bits 2

## GRILLED SALMON SALAD | 19

Baby spinach, cubed avocado, mango, green onion & cilantro tossed in a homemade dressing of wasabi, dill, rice vinegar, olive oil & lemon juice topped with fresh grilled Atlantic salmon, garnished with tomato & strawberries

\*Substitute tofu at no additional cost

## OUT OF BOUNDS CHICKEN SALAD | 16

A tender, grilled chicken breast laid on a bed of mixed greens, tossed in our house raspberry vinaigrette & sprinkled with sundried cranberries, feta cheese & spiced pecans

\*Substitute tofu or jerk chicken at no additional cost



# OLD FAITHFULS

## PAD THAI | 17

Sautéed baby shrimp & chicken tossed with rice noodles, egg, cilantro & green onions in a spicy Thai sauce, sprinkled with peanuts

## 8oz NEW YORK STRIPLOIN STEAK | 22

A well marbled, hand cut New York striploin, grilled to your liking & served with frites or served with steamed vegetables & a choice of mashed or baked potato

\*Add blue cheese crumble for 3.5 | Add grilled garlic shrimp for 5

## GRILLED SALMON FILLET | 21

Atlantic salmon fillet drizzled with a mild lemon & sweet chili wasabi sauce with steamed vegetables & rice

## NEW ZEALAND LAMB SHANK | 19

Slowly braised & finished with a mint gravy, mashed potato & roasted root vegetables

## STUFFED MEATBALLS | 15

Large meatballs stuffed with mozzarella cheese on bed of spaghetti tossed in our house tomato sauce, topped with fresh basil

\*Substitute for rice noodles for 3

## CHICKEN SOUVLAKI | 17

Grilled marinated chicken served with rice, a Greek salad & a side of tzatziki sauce

# TRIED & TRUSTED

## JAMBALAYA | 18

Chunks of chicken breast, hot Italian sausage & jumbo shrimp with julienne red & green peppers, served in a medley of rice & creole sauce

## BUTTER CHICKEN | 16

Chunks of chicken in a smooth Indian curry sauce, served with steamed vegetables & basmati rice

\*Add mango chutney .50

## CURRIED LAMB | 16

New Zealand spring lamb in a Caribbean style coconut curry sauce, served with steamed vegetables & basmati rice

\*Add mango chutney .50

## SWEET POTATO & CHICKPEA CURRY | 14

A smooth slightly spicy South Indian vegetarian curry with an array of exotic spices slow cooked with spinach, sweet potato, cauliflower, chickpeas & basmati rice

\*Add mango chutney .50

## FISH'N CHIPS | 15

Crispy beer battered fillet of select haddock with our homemade tartar sauce, coleslaw & French fries

## OUR FAMOUS FAJITAS

A sizzling platter of green & red peppers, sweet onions & a boat of lettuce, shredded cheddar cheese, pico de gallo, sour cream & guacamole, served with hot flour tortillas & your choice of regular, cajun or teriyaki seasoning

Vegetarian 17 | Chicken 19 | Steak 22

## PEROGIES | 13

Cheese & potato perogies with sautéed onions, bacon & sour cream, served with a side salad

## HFC | 15

**Hemingway's Fried Chicken** - Hot & crispy pieces of boneless chicken marinated in our chef's secret blend of herbs & spices, served with creamy house potato egg salad, coleslaw & a sweet & spicy homemade BBQ sauce.

Please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens, cross-contamination with ingredients containing gluten & our reliance on suppliers may result in variations in the ingredients of these menu items. We therefore make no guarantees regarding the gluten content of these items.

A 18% service charge (before tax) will apply to parties of 8 or more | Taxes not included

Gluten Free | Spicy Lovers | Vegan | Vegetarian



## SHAREABLE... MAYBE

### CALAMARI | 16

Lightly battered squid, fried until golden & served with tzatziki & cocktail sauces

### CHICKEN FINGERS | 14

Lightly breaded tender strips of chicken breast served with BBQ sauce or the Chef's plum, ginger & coriander sauce with a choice of French fries or a mixed green salad

### MIXED FRY SHARE 🍴 | 16

A selection of our delicious home made pakoras, samosas & spring rolls with tamarind & the Chef's plum, ginger & coriander sauce

### MARGHERITA PIZZA 🍴 | 14

Tomatoes, mozzarella & basil

\*Choice of thin, whole wheat or white crust

\*Gluten free crust add 🍴 3

### BOB'S PIZZA | 16

Pepperoni, bacon, mushrooms, onions & hot banana peppers

\*Choice of thin, whole wheat or white crust

\*Gluten free crust add 🍴 3

### NACHOS 🍴🌶️ | 19

Smothered with cheddar & mozzarella, tomatoes, green onion, black olives, green peppers, jalapeño peppers, with sides of guacamole, salsa, & sour cream

\*Add chili 4 | Add chicken 5

### POPCORN SHRIMP 🍴 | 14

Spicy shrimp served with cocktail or sweet chili sauce

### SIRLOIN BITES | 15

Steak wrapped in bacon, served with carrots & celery + BBQ sauce & ranch dressing

### SWEET POTATO FRIES | 7

Served with a side of cajun mayo

### CAJUN FRIES 🍴 | 8

Prepared with hot cajun spices & melted cheese

### ONION RINGS | 7

Deep fried until golden brown

### EDAMAME BEANS 🍴🌱🌱 | 6

With sesame dipping sauce (tossed in kosher salt optional)

### 1LB WINGS | 15

Our jumbo wings are served with crispy French fries or veggie sticks & your choice of BBQ / medium / hot / crazy hot / honey garlic / sweet chili / ranch / honey mustard / blue cheese / Sriracha

### PEELS & DIP | 6

Deep fried potato peels & served with a side of homemade onion garlic dip

### VEGGIES & HUMMUS 🍴 | 10

Fresh seasonal vegetables marinated in Provence herbed vinaigrette, served with house made beetroot hummus & toasted naan bread

## SWEET AS



### CARROT CAKE | 8

A moist, double-layered cake, loaded with jumbo pecans & topped with cream cheese icing & coconut shavings

### MINI APPLE PIE | 8

Homemade with chunks of Granny Smith apple & sundried cranberries topped with an oatmeal crumble & spiced pecans. Served with a scoop of French vanilla ice cream

### CARAMEL BROWNIE CHEESECAKE | 8

Vanilla cheesecake, topped with brownie chunks, caramel, iced with chocolate ganache

### STICKY DATE PUDDING | 8

Our homemade freshly baked sticky pudding topped with a warm caramel sauce. Served with a scoop of French vanilla ice cream

### WARM CHOCOLATE BROWNIE SUNDAE | 8

Homemade chocolate brownie topped with French vanilla ice cream, whipped cream & drizzled with chocolate sauce

### PAVLOVA 🍴 | 8

*Our legendary homemade New Zealand dessert!*  
A cloud of meringue topped with whipped cream, strawberries & kiwi fruit

## HOT BEVIES

### TEA

Orange Pekoe 3

Earl Grey / Chamomile

Mint / Green Tea 3.5



### COFFEE

Freshly brewed Costa Rican medium roast coffee (Bottomless Coffee) 3

Espresso 3 | Double 4

Cappuccino, Latte or Mocha 4

Hot Chocolate 3.5

### Specialty COFFEE

### SPECIALTY COFFEE + TEA 1.02 | 8

Irish coffee - Honey Jack & Jameson Whiskey

Montercristo - Grand Marnier & Kahlua

B52 - Bailey's, Grand Marnier & Kahlua

Spanish coffee - Brandy & Kahlua

Noisette - Frangelico & Bailey's

Blueberry tea - Tea with Grand Marnier,

Amaretto & an orange slice

# MENU



HEMINGWAY'S  
RESTAURANT & BAR • TORONTO