



Menu

Starters

- 1 lbs Mussels.....\$17.00**
Steamed with your choice of wine or garlic
- Hot Pretzel.....\$14.00**
Served with dijon mustard & cheese dip
- Portabello Bruschetta.....\$16.00**
Grilled portabello mushroom, stuffed with bruschetta mix, & feta
- Export Nachos.....\$20.00**
Corn chips layered with pico de gallo, bacon, beans, olives, & corn with mixed cheese, served with salsa & sour cream
- Crispy Honey Brussels Sprouts.....\$17.00**
Baked brussel sprouts, sautéed with bacon & honey
- Taco Lime Grilled Shrimp.....\$17.00**
Skewered tiger shrimps marinated in southwest spices, paired with sweet mango chili
- Daily Soup.....\$8.00**

Sides & Add-Ons

- Fries.....\$6.00**
- Sweet Fries.....\$6.00**
- Onion Rings.....\$11.00**
- Baked Potato.....\$5.00**
- Roasted Potatoes...\$5.00**
- Mashed.....\$5.00**
- Sm Poutine.....\$5.00**
- Lg Poutine.....\$11.00**
- Guacamole.....\$3.00**
- Extra Dip.....\$1.50**

Export Grill Pub Favs

- Ribs.....1/2 rack \$20.00 - Full Rack 28.00**
Tender braised and charbroiled pork ribs in our whiskey peppercorn bbq sauce served with a choice of starch and steamed vegetables
- Fish & Chips.....1pc \$12.00 - 2pcs \$18.00**
Freshly deep fried beer battered haddock with french fries, homemade tarter sauce & coleslaw
- Flatbread Pizza.....\$17.00**
Beef Brisket & Mushroom
bbq sauce, cheese, brisket, & mushrooms
Grilled Veggie
Tomato sauce, goat cheese, & grilled veggies
4 Cheese
Tomato sauce, mozzarella, cheddar, asiago, & feta
Smoked Salmon
Dill, cream cheese, spinach, red onions, smoked salmon, & capers
- Wings.....1 lb \$16.00 - 2 lb \$28.00**
Your choice Breaded or Naked
Dry spices cajun, lemon pepper, salt & pepper, taco
Sauces bbq, medium, hot, export suicide, whiskey peppercorn, maple chili, honey garlic, tikka masala, sriracha, mango sweet chili

Salads

- House.....Sm \$6.00/Lg \$9.00**
- Greek.....Sm \$8.00/Lg \$12.00**
- Caesar.....Sm \$8.00/Lg \$10.00**
- Strawberry, Avocado, & Spinach.....\$18.00**
Tossed with toasted almonds & red onions in a honey poppy seed dressing
- Smoked Salmon.....\$18.00**
Mixed greens, red onions, capers, cucumbers, crispy leeks, goat cheese, & toasted ciabatta bun with a lemon dill vinaigrette
- Warm Thai.....\$18.00**
Grilled Chicken, stir fry veggies, almonds, & rice noodles, tossed in a sesame seed ginger lime soya vinegar, served over mixed greens.

Handhelds

Grilled Chicken Avocado.....\$17.00

On a toasted multigrain bun with mayo, lettuce, tomato, red onion, & swiss cheese

Turkey Club.....\$17.00

In house roasted turkey with lettuce, tomato, bacon, and cranberry mayo, on a ciabatta bun

Reuben.....\$16.00

Corned beef, swiss cheese, sauerkraut, and thousand island dressing on marble rye

Export Brisket Sandwich.....\$20.00

In house, slow cooked beef brisket served on a baguette with our whiskey peppercorn sauce, pickled red onion, coleslaw, & cheddar cheese

Chicken & Goat Cheese Wrap.....\$15.00

Grilled chicken, baby spinach, roasted red peppers, red onions, pesto, & goat cheese

Veggie Wrap.....\$15.00

Mixed greens, cucumber, tomato, carrots, peppers, pickled onion, apple, & feta cheese, tossed in a balsamic glaze

Cheese Steak Sandwich.....\$19.00

Sliced striploin steak on a baguette, smothered with caramelized onions, mushrooms, gravy & mixed cheese

Classic Burger.....\$16.00

Homemade 8 oz burger 100% ground chuck garnished with lettuce, tomato, onion, & pickle

Export Burger.....\$20.00

8 oz charbroiled 100% beef patty topped with apple smoked cheddar, swiss, bacon, grilled red onion, & maple chili bbq sauce

Portabello Burger.....\$19.00

Grilled portabello mushroom paired with basil pesto, mixed greens, roasted red peppers, grilled onions, & feta

Mains

Butternut Squash Ravioli.....\$19.00

Sautéed leeks, roasted red peppers, & pecans, tossed in a pesto cream sauce, topped with goat cheese

Asiago Chicken.....\$19.00

Grilled chicken, sun-dried tomatoes, asparagus, and baby spinach in a garlic asiago cream sauce, tossed in penne noodles

The Cobourg Meatball Casserole.....\$19.00

Our homemade meatballs baked in tomato sauce, onions, peppers, penne noodles, & blend of cheese

Thai Seafood Noodles.....\$23.00

Tiger shrimp, scallops, mussels, and stir fry veggies in a red thai curry coconut broth served over rice noodles

Tikka Masala.....\$21.00

Marinated chunks of chicken, simmered in a tomato curry sauce, served with basmati rice and naan bread

Whiskey Honey Roasted Salmon.....\$24.00

Roasted marinated Atlantic salmon served with rice and steamed veggies

Liver with Bacon, Onions & Apple.....\$20.00

Pan Seared beef liver with caramelized onions, bacon, & apple slices, smothered with a red wine gravy, served with mashed potato & veggies

Pork Schnitzel.....\$21.00

Breaded pork tenderloin with a Marsala mushroom sauce, accompanied with braised red cabbage, steamed veggies and choice of starch

Export Cobourg Steak.....\$29.00

10 oz New York Striploin

or 10 oz Ribeye (\$35.00)

Your choice of charbroiled, blackened, or pan-seared to your liking. Served with daily starch & veg

Also choose

Portabello horseradish sauce

Maple chili onion sauce

Tikka Gravy