

SIGNATURE STARTERS

SPINACH, ARTICHOKE & CRAB DIP 19

Spinach and artichoke dip with lump crab meat, cream cheese, Tex-Mex cheese and Parmesan, oven-baked until golden served with warm pita triangles and tortilla Chips.

FIRECRACKER COCONUT SHRIMP 17

Crispy coconut shrimp tossed in sriracha sweet chili, served with crispy wontons, sweet soy ginger, scallions, purple cabbage and cilantro.

CHILI CHICKEN & CRISPY

WONTONS

16

Crispy Wontons, piled with Indo-Chinese chili chicken, bell peppers, onions and pineapple in a sweet-and-tangy chili glaze, finished with scallions and toasted sesame seeds.

THAI GREEN CURRY MUSSELS 17

Fresh mussels simmered in fragrant Thai green curry coconut broth with bell peppers, onions, lemongrass, ginger, garlic, lime and Thai basil. Served with warm Garlic grilled bread.

SPICY TOMATO & FETA MUSSELS 17

Plump mussels simmered in spicy tomato sauce with bell peppers, feta and Kalamata olives. Served with warm pita for dipping.

SALT & LEMON PEPPER

CALAMARI

16

Tender calamari lightly dusted and fried golden, served with jalapeños, sweet peppers, tzatziki and smoky chipotle aioli.

CHICKEN & CHORIZO

QUESADILLA

17

Grilled tortilla filled with marinated chicken, smoky chorizo, sautéed peppers and onions, and melted cheese. Served with salsa and sour cream.

LOADED CURRIED POTATO

PEROGIES

15

Pan-fried potato perogies in mild curry Sauce, topped with crispy bacon, melted cheese, onions and sour cream.

BRUSCHETTA ALLA ROMA

16

Roma tomatoes, garlic, red onion, scallions, basil and olive oil layered over grilled ciabatta, finished with feta and balsamic glaze.

MEDITERRANEAN MEZZE PLATE

24

Roasted red pepper Hummus, feta dip, smoky baba ghanoush and Kalamata olives with fresh bruschetta mix and warm grilled pita triangles.

SIDES

FRENCH FRIES:

SMALL 6 | LARGE 8

SWEET POTATO FRIES:

SMALL 8 | LARGE 10

FRINGS

9

ONION RINGS

12

GARLIC BREAD

8

Toasted ciabatta, brushed with garlic butter.

ADD BACON 2

GARLIC BREAD

WITH CHEESE

12

Toasted ciabatta, brushed with garlic butter and melted tex-mex cheese.

ADD BACON 2

SIDE OF BEEF GRAVY

2.50

SIDE OF TURKEY GRAVY

2.50

SIDE OF VEGGIE STICKS & DIP

4

CLASSIC POUTINE

14

French fries, cheese curds and smothered with beef gravy.

ADD BACON 3 | CHICKEN 5 | BRISKET 5



LEAF & LADLE

DAILY SOUP 7

Ask your server about today's chef-inspired selection.

FRENCH ONION SOUP 10

Caramelized onions in a rich savoury broth, finished with toasted croutons and a golden three-cheese gratin.

RHODES TRIO 17

French onion soup topped with gratinéed Gruyère and a toasted crouton, Roma tomato bruschetta on grilled ciabatta with balsamic glaze, and a crisp Caesar salad with shaved Parmesan and garlic croutons.

RHODES SIGNATURE SALAD SM 12 | LG 15

Garden greens, cherry tomatoes, cucumber, shaved red onion, shredded carrot, and Dried Cranberry, finished with balsamic vinaigrette.

ADD Grilled Chicken 5 | Grilled Steak 10 | Shrimp 7

TRADITIONAL CAESAR SM 12 | LG 15

Crisp romaine hearts, Parmesan and garlic croutons tossed in classic Caesar dressing.

ADD Grilled Chicken 5 | Grilled Steak 10 | Shrimp 7

SOUTHWESTERN BOWL 15

Quinoa, sweet corn, pico de gallo, black beans, red cabbage and mixed greens, served with a zesty honey Dijon-Lime Dressing.

ADD Grilled Chicken 5 | Grilled Steak 10 | Shrimp 7

MEDITERRANEAN VILLAGE SALAD

SM 13 | LG 16

Garden greens, cherry tomatoes, cucumber, sweet bell peppers, red onion, Kalamata olives and Greek feta with oregano vinaigrette.

ADD Grilled Chicken 5 | Grilled Steak 10 | Shrimp 7

ROASTED BEETROOT & GOAT CHEESE

SM 13 | LG 16

Baby arugula, roasted red beets, red onions, cherry tomatoes, sliced peaches, candied pecans and goat cheese, finished with balsamic vinaigrette.

ADD Grilled Chicken 5 | Grilled Steak 10 | Shrimp 7

GRILLED PEACH & BURRATA SALAD 17

Arugula, grilled peaches, creamy burrata, baby tomatoes, red onion and candied pecans, finished with balsamic glaze.

ADD Grilled Chicken 5 | Grilled Steak 10 | Shrimp 7

CHOP SALAD 15

Garden greens, smoked bacon, smashed avocado, sweet corn, cherry tomatoes, free-range egg and blue cheese crumble with honey-Dijon dressing.

ADD Grilled Chicken 5 | Grilled Steak 10 | Shrimp 7

TAVERN SIGNATURE

FAMOUS FAJITAS

Sizzling charred peppers and onions with warm flour tortillas, Tex-Mex cheese, Pico de Gallo, guacamole, lettuce, sour cream, cilantro-lime crème

Choose: Veggie 18 | Chicken 21 | Shrimp 22 | Steak 25

Duo (You can choose two options): **29**

Veggie | Chicken | Shrimp | Steak

Trio (You can choose three options): **32**

Veggie | Chicken | Shrimp | Steak

HALIBUT & CHIPS 19

Flaky halibut in a light, crispy batter with golden fries, tartar sauce and house coleslaw. **EXTRA HALIBUT 1 piece 10**

STICKY BBQ PORK RIBS HALF 21 | FULL 26

Fall-off-the-bone pork ribs slow-cooked and finished on the grill with sticky BBQ glaze. Served with crispy fries and house slaw.

½ RACK RIBS & 1 LB WINGS 28

Sticky BBQ pork ribs paired with crispy traditional wings tossed in your choice of sauce or dry rub. Served with crispy fries and house coleslaw.

CRISPY BUTTERMILK CHICKEN TENDERS 19

Hand-breaded chicken tenders fried golden and served with crispy fries, choice of dipping sauce.

CLASSIC LOADED NACHOS 18

Tri-color corn chips, tex-mex cheese, chiffonade lettuce, tomato, black olives, green onions, fresh jalapeño, sour cream and salsa.

ADD Guacamole 3 | Chicken 5 |

Steak 10 | Smoked Brisket 8 | Ground Beef 5

WINGS & FRIES COMBO 1 LB 16

One pound of crispy traditional wings tossed in your choice of sauce or dry rub, served with crispy fries and dip.

WING SAUCES

• BBQ • MILD • MEDIUM • HOT
• TERIYAKI • BUFFALO BUTTER
• HONEY GARLIC • SWEET CHILI
• CAESAR • GARLIC PARMESAN

DRY RUBS

• CAJUN
• ROASTED GARLIC
RED PEPPER
• SPICY LEMON PEPPER

MAIN PLATES

STEAK & LOBSTER TAIL	39	CHICKEN SOUVLAKI	22
Spice rubbed center cut 10 oz striploin, with 4 oz lobster tail. Served with mashed potatoes and fresh vegetables.		Two Mediterranean-marinated chicken skewers, flame-grilled and served with rice pilaf, garlic-Parmesan fingerling potatoes, Greek salad, warm pita and tzatziki.	
10 OZ NEW YORK STRIP MADEIRA	35	CHICKEN PARMESAN	23
Charbroiled New York strip with sautéed wild mushrooms, Madeira wine sauce and crispy onion frizzles. Served with whipped Yukon Gold pommes purée and grilled asparagus.		Hand-breaded chicken breast with marinara and melted mozzarella, oven-baked until golden. Served over linguine with your choice of house Alfredo or pomodoro sauce.	
RHODES SCHNITZEL	26	PECAN-CRUSTED SALMON	25
Breaded pork tenderloin with wild mushrooms, smoked bacon and roasted tomato demi-glaze. Served with garlic-Parmesan fingerling potatoes and asparagus.		Pecan-crusted salmon finished with Dijon-maple glaze, served with rice pilaf and grilled asparagus.	
LIVER WITH ONIONS & BACON	20	WILD COD MASALA	28
Tender grilled liver with caramelized onions, smoked bacon and rich pan gravy. Served with buttery whipped potatoes and seasonal vegetables.		Oven-roasted wild cod in tomato-coconut masala with ginger, garlic, curry leaf and warm Indian spices. Served with rice pilaf, cauliflower purée and fresh rocket.	
POLLO SUPREME	25	CLASSIC BEEF YORKSHIRE	24
Oven-roasted 8 oz chicken supreme stuffed with spinach, roasted red peppers and feta, finished with Grand Marnier orange-tarragon cream sauce. Served with whipped potatoes and seasonal vegetables.		Golden Yorkshire pudding filled with slow-roasted sliced beef and savory pan gravy. Served with mashed potatoes and seasonal vegetables.	
CHICKEN PICCATA	24	RHODES CURRY YORKSHIRE	22
Pan seared, lemon caper pan sauce, garlic-Parmesan fingerling potatoes, Grill asparagus and cherry tomatoes.		Fresh-baked Yorkshire pudding filled with chicken, potatoes and Rhodes' house curry. Served with mashed potatoes and seasonal vegetables.	
		BALSAMIC BURRATA CHICKEN	26
		Char-grilled chicken glazed with balsamic, served over linguine tossed in tomato Concassé topped with creamy burrata and fresh basil.	

Planning Something Special?

From corporate events to private gatherings, ask us about our custom menus tailored to your occasion. Available upon request.

PASTA & SIGNATURE BOWLS

FETTUCCINE ALFREDO 	14	WILD MUSHROOM LINGUINE 	21
Fettuccine in Parmesan-Chardonnay cream sauce.		Linguine with wild mushrooms, baby spinach, caramelized onions and roasted garlic in Parmesan cream sauce.	
ADD Grilled Chicken 5		ADD Grilled Chicken 5	
Grilled Steak 10 Shrimp 7		Grilled Steak 10 Shrimp 7	
LOBSTER CAVATAPPI MAC & CHEESE	26	CAPPELLETTI AL FORNO 	20
Cavatappi with lobster meat, a 4 oz lobster tail and sautéed leeks in a three-cheese sauce, topped with Parmesan breadcrumbs and oven-baked until golden.		Ricotta-filled cappelletti in rosé sauce, topped with Italian cheeses and oven-baked until golden.	
SEAFOOD LINGUINE	23	ADD Grilled Chicken 5	
Shrimp, scallops, mussels, calamari and sautéed leeks with linguine in creamy garlic rosé sauce, finished with Parmesan.		Grilled Steak 10 Shrimp 7	
LOBSTER ALLA VODKA	25	SPICY JAMBALAYA 	22
Linguine with a 4 oz lobster tail, tiger prawns, bell peppers, baby spinach and tomatoes in vodka-tomato cream sauce.		Blackened shrimp, halibut, smoky chorizo, chicken, jalapeño, peppers and red onion in Cajun cream sauce over rice.	
LASAGNA BOLOGNESE	22	THAI SEAFOOD GREEN CURRY	24
A Rhodes Favorite! Handcrafted lasagna with both bechamel and marinara sauce. Served with Caesar salad and garlic bread.		Shrimp, scallops, mussels and calamari with lemongrass, onions, bell peppers, bamboo shoots and Thai basil in coconut green curry. Served with jasmine rice.	
PENNE AL FORNO	20	RHODES CHICKEN CURRY 	22
Penne with spicy Chorizo sausage, seasoned chicken and caramelized onions in rosé sauce, topped with three cheeses and oven-baked until golden.		Chicken and potatoes in Rhodes' house curry sauce over rice, Served with papadum.	
CREAMY CHICKEN & BACON SPAGHETTI	21	BUTTER CHICKEN CURRY	22
Spaghetti with grilled chicken, smoked bacon, mushrooms, spinach and sun-dried tomatoes in creamy garlic-Parmesan sauce.		Chicken and onions seasoned in traditional spices with green peas and simmered in a mild, creamy curry sauce, served with basmati rice and grilled naan bread.	
CAJUN BAYOU PENNE	21	TERIYAKI CHICKEN STIR-FRY	20
Penne with black tiger shrimp, Cajun chicken, spicy Chorizo sausage, bell peppers and onions in Creole cream sauce.		Chicken, Szechuan vegetables and bean sprouts tossed in house teriyaki glaze. Served over steamed rice.	
BUTTERNUT SQUASH RAVIOLI 	20	KOREAN FIRECRACKER BEEF NOODLES 	22
Pan-fried butternut squash ravioli with leeks, mushrooms and sweet peppers in pesto-goat cheese cream sauce.		Sliced sirloin with Szechuan vegetables and bean sprouts, tossed with noodles in spicy-sweet gochujang sauce.	
ADD Grilled Chicken 5			
Grilled Steak 10 Shrimp 7			



Vegetarian



Spicy

HANDHELDS & BURGERS

Selected sandwiches and burgers can be made with gluten-free buns for an additional 3.
All our handhelds and burgers are served with your choice of daily soup, fries or house salad.

SUBSTITUTE: SWEET POTATO FRIES 2, ONION RINGS 2, CAESAR SALAD 2, GREEK SALAD 3, FRENCH ONION SOUP 3 OR CHEESE CURD POUTINE 3.

RHODES BURGER	19	REUBEN THE GREAT	16
Charbroiled beef patty with cheddar, Pepper Jack, bacon, crispy onion straws, lettuce, tomato, pickles, and onion.		Warm pastrami, Swiss cheese, sauerkraut and Russian dressing on golden-grilled sourdough.	
WAGYU STEAKHOUSE BURGER	20	LOADED BRISKET SANDWICH	18
Wagyu beef 5 oz patty with Swiss cheese, garlic Wild mushrooms, arugula and garlic aioli on a toasted bun.		Slow-smoked brisket piled on a soft bun with crunchy coleslaw, crispy fried onions and a zesty dill pickle.	
SOUTHWESTERN BURGER	19	MANHATTAN MELT	16
Charbroiled beef with Pepper Jack, guacamole, Pico de Gallo, crispy tortilla strips and chipotle mayo.		Smoked ham, maple bacon, caramelized onions, Grilled tomato, dill pickles, Swiss and aged cheddar on golden-grilled sourdough.	
BIG CANADIAN BURGER	20	BRISKET & CHEDDAR MELT	16
Chargrilled beef patty with peameal bacon, fried egg, cheddar, Fried onions, lettuce, tomato and maple-Dijon aioli on a toasted artisan bun.		BBQ brisket with sharp cheddar, caramelized onions and crispy onion straws on grilled sourdough.	
CLASSIC BURGER	15	MEDITERRANEAN CHICKEN & GOAT CHEESE WRAP	17
Charbroiled beef patty with aged cheddar, lettuce, tomato, pickles, red onion and maple-Dijon aioli on a toasted artisan bun.		Grilled chicken, baby spinach, roasted red peppers, sun-dried tomatoes, caramelized onions, goat cheese, basil pesto and balsamic glaze in a spinach tortilla.	
CRISPY SPICY CHICKEN BURGER	17	BUFFALO BACON CHICKEN WRAP	18
Hand-breaded chicken breast with Pepper Jack, shredded lettuce, tomato, dill pickles and smoky chipotle mayo on a toasted artisan bun.		Crispy Buffalo chicken, smoky bacon, shredded lettuce, tomatoes, Tex-Mex cheese and ranch in a warm flour tortilla.	
RHODES FIRECRACKER VEGGIE BURGER	17	CHIPOTLE CHICKEN BLT WRAP	18
Crispy vegetable patty topped with Pepper Jack cheese, arugula, jalapeños, roasted red peppers, crispy onion straws, and maple-Dijon aioli, served on a toasted artisan bun.		Grilled chicken, smoky bacon, shredded lettuce, tomatoes, avocado, aged cheddar and chipotle mayo in a warm flour tortilla.	
NEW YORK STEAK SANDWICH	20	CAJUN CHICKEN CAESAR WRAP	17
Striploin with sautéed mushrooms, caramelized onions, Crispy Onion straws, lettuce, mayo and BBQ sauce on toasted ciabatta.		Cajun grilled chicken, romaine, shaved Parmesan, crispy onion straws and Caesar dressing in a spinach tortilla.	
STACKED TURKEY CLUB	19	CRISPY CAULIFLOWER WRAP	16
Roasted turkey, bacon, Cheddar cheese, Smashed avocado, tomato, lettuce and mayo on your choice of white or whole wheat bread.		Crispy seasoned cauliflower, shredded lettuce, tomatoes, red onions, Smashed avocado and chipotle mayo in a warm tortilla.	



Vegetarian



Spicy