



Jester's COURT
PUB & EATERY 

WEEKLY FEATURES

ASK YOUR SERVER ABOUT
OUR WEEKLY FEATURES

MONDAY

30% OFF PER POUND OF WINGS ALL DAY!

With the purchase of a beverage.

• Add fries: \$4.00

(Not available for take-out. Not available on holiday Mondays)

WEDNESDAY

15% SENIORS DISCOUNT

Please let your server know if you qualify
(65+)

FRIDAY & SATURDAY

PRIME RIB DINNER

\$34.00

8oz of succulent prime rib served over garlic mashed potatoes, seasonal vegetables, au jus and Yorkshire pudding. While quantities last.

DESSERTS

A la mode: \$1.50

FEATURE DESSERT

Ask your server for today's delight

DEEP FRIED ICE CREAM

\$8.00

French vanilla ice cream rolled in cinnamon and frosted flakes with honey and whipped cream.

STICKY TOFFEE PUDDING ♥

\$8.00

Served hot and sticky.

CARAMEL CARROT CHEESECAKE

\$9.00

KEY LIME PIE

\$9.00

PEANUT BUTTER FUDGE BROWNIE CHEESECAKE 🍫 \$9.00

BEVERAGES

SODA

\$3.00

Pepsi, Diet Pepsi, 7up, Gingerale, Club Soda, Tonic
(one free refill)

ICED TEA, LEMONADE

\$3.50

ORANGE, APPLE, CRANBERRY & TOMATO JUICE

\$3.50

MILK & CHOCOLATE MILK

\$3.25

PERRIER

SM: \$3.50 • LG: \$7.25

COFFEE & TEA

\$2.25

HOT CHOCOLATE

\$3.00

BANQUET & PARTY FACILITIES

Please ask about our accommodations for large groups. Our upstairs room holds up to 45 people and we would be pleased to help plan your function with you. There are many options available for food, so just give us a call or email. Groups of 10 or more are subject to a 20% gratuity. All applicable government taxes are extra.

CONTACT US

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Follow us on social media @jesters__court



SOUPS & SALADS

Add chicken: \$8.00 • Add salmon: \$10.00 • Add shrimp: \$10.00

SOUP OF THE DAY **\$8.00**
Crafted fresh daily. Served with garlic toast.

FRENCH ONION SOUP ♥ **\$12.00**
Caramelized onions in a rich red wine and beef broth with roasted garlic croutons and cheese gratin. Served with garlic toast.

CAESAR SALAD 🌱 **SM: \$12.00 • LG: \$17.00**
Crisp romaine, roasted garlic croutons, double smoked bacon and parmesan cheese.

APPETIZERS

LOBSTER CAKES ♥ **\$18.00**
House made lobster cakes, pan fried and served with a chipotle aioli.

GUACAMOLE DIP 🌱 **\$14.00**
Topped with corn salsa, crumbled feta, fresh cilantro and served with tortilla chips.

GARLIC CHEESE BREAD 🌱 **\$9.00**
Toasted French bread brushed with garlic butter and topped with melted cheese.
• Supreme (bacon & jalapeno) **\$11.00**

PEI MUSSELS 🌱 **\$18.00**
1 lb of PEI mussels steamed in a white wine butter sauce with garlic, tomatoes, red onion and garnished with fresh chives, served with garlic bread.

SWEET POTATO FRIES 🌱 **\$9.00**
Served with chipotle aioli.

HOUSE SALAD 🌱 🌱 **SM: \$12.00 • LG: \$17.00**
Mixed greens with peppers, tomatoes, red onion and cucumber served with your choice of our house dressings.

THAI SALMON SALAD 🌱 ♥ **\$26.00**
Mixed greens, mandarin oranges, almonds and peppers with sesame ginger dressing served under a thai grilled salmon fillet.

SMASHED POTATOES 🌱 **\$14.00**
Crispy fried mini smashed potatoes tossed in a garlic herb butter and served with a warm Gruyère cheese sauce.

FISH TACOS ♥ **\$17.00**
Three mini flour tortillas filled with beer battered haddock, chipotle aioli, pickled cabbage and pico de gallo. Topped with fried capers and fresh cilantro.

NACHOS 🌱 **\$19.00**
Corn tortilla chips layered with cheese, bell peppers, black olives, pico de gallo, and jalapenos. Served with salsa and sour cream.
• Add chicken: \$8.00 • Add ground beef: \$8.00
• Add guacamole: \$0.89

KETTLE CHIPS 🌱 **\$8.00**
Served with ranch dip.

SPICY PICKLE CHIPS 🌱 **\$12.00**
Spicy lightly battered dill pickle rounds served with ranch dip.

BURGERS & SANDWICHES

All of our sandwiches are served with our fresh-cut fries tossed in rosemary salt or homemade soup.

Ask your server to make your sandwich a wrap! Substitute a caesar salad or house salad: \$3.75 • Substitute kettle chips or sweet potato fries: \$2.75 • Substitute gluten free bread: \$1.15 🌱

CLASSIC BURGER **\$17.50**
7oz. fresh ground beef patty with the traditional fixings on a toasted bun.
• Add cheese, sautéed mushrooms or bacon **\$1.95 ea.**

GOAT CHEESE BURGER ♥ **\$19.50**
7oz. fresh ground beef patty topped with caramelized onions, crispy bacon, Kansas City BBQ sauce, goat cheese, lettuce and tomato piled high on a toasted bun.

VEGGIE BURGER 🌱 **\$17.00**
Soy burger with cheddar cheese, pesto, roasted red pepper, lettuce and tomato on a toasted bun.

CHICKEN BANH MI **\$17.75**
Grilled lemongrass marinated chicken breast with pickled carrot and radish, cucumber, cilantro, mayo and Sriracha on a toasted ciabatta bun.
• Replace chicken with portobello mushroom. 🌱

JESTER'S CLUB ♥ **\$17.75**
Grilled chicken breast with bacon, lettuce, tomato, roasted red pepper and chipotle aioli on toasted multi-grain bread.

PORTOBELLO PANINI SANDWICH 🌱 **\$17.75**
Grilled balsamic portobello mushroom, roasted red pepper, spinach, goat cheese and pesto sauce on a ciabatta bun.

BEEF DIP **\$18.00**
Sliced thin and piled high on a toasted bun, served with horseradish aioli and au jus for dipping.

REUBEN **\$17.00**
Montreal smoked meat piled high on toasted rye bread, with sauerkraut and swiss cheese. Mustard and dill pickle on the side.

PUB FARE

CHICKEN FINGERS **\$16.00**

Breaded chicken tenders served with fresh-cut fries and plum sauce for dipping.

- Make it buffalo style: \$1.50

CHICKEN QUESADILLA **\$17.00**

Stuffed with chicken, black olives, pico de gallo, cheese and peppers. Served with salsa and sour cream.

- Add guacamole: \$0.50

SHEPHERD'S PIE **\$19.00**

Ground beef with vegetables, mashed potato and topped with gravy. Served with house or caesar salad.

FISH & CHIPS **\$16.00**

One piece of beer battered haddock served over fresh-cut fries with house made tartar and creamy coleslaw.

- Add extra piece: \$7.25

PEROGIES **SM: \$13.00 • LG: \$19.00**

Fried cheese perogies topped with caramelized onions, bacon and cheese. Served with sour cream.

CHICKEN POT PIE **\$19.00**

Tender chicken and vegetables in a creamy broth topped with puff pastry and served with house or caesar salad.

CHICKEN WINGS **1 lb: \$17.00 • 2 lbs: \$30.00**

Crispy, dusted chicken wings served with your choice of: Mild, Medium, Hot, Honey Garlic, Thai, Old Flame Smoke, Kansas City BBQ, Dry Cajun, Caribbean Jerk, Dirty Blonde Honey, Pineapple Curry or Lemon Pepper. Served with veggie sticks and ranch or blue cheese dip.

- Add fries: \$2.75

LIVER & ONIONS **\$22.00**

Pan seared baby beef liver in a red wine beef gravy with caramelized onions and topped with crispy bacon. Served with garlic mashed potatoes and seasonal vegetables.

ENTRÉES

Add shrimp: \$10.00

BUTCHER'S CUT

Ask your server for today's feature – Market Price

BLACKENED SALMON **\$29.00**


Fresh Atlantic salmon blackened with our house made cajun seasoning topped with a lemon herb butter served with rice and seasonal vegetables.

WILD MUSHROOM ROASTED CHICKEN **\$26.00**

Roasted chicken supreme with a wild mushroom cream sauce served with mini roasted potatoes and seasonal vegetables.

PESTO PORTOBELLO LINGUINE **\$22.00**

Portobello mushrooms, roasted red peppers, spinach and red onions tossed in pesto sauce with linguine noodles topped with shaved parmesan cheese and served with garlic bread.

- Gluten free pasta & bread: \$2.15 
- Add chicken: \$8.00


CHICKEN PARMESAN **\$24.00**

A 6oz breaded chicken breast topped with marinara sauce and parmesan cheese served with linguine in your choice of alfredo or marinara sauce and seasonal vegetables.

- Add 2pc of garlic bread: \$2.00

CHICKEN CARBONARA **\$24.00**

Chicken breast, mushrooms, bacon, red onions and linguine tossed with a creamy alfredo sauce topped with shaved parmesan. Served with garlic bread.

- Gluten free pasta & bread: \$2.15 

FEATURE CURRY

Ask your server for today's feature – Market Price

FEATURE STIR FRY

Ask your server for today's feature – Market Price

Please make your server aware of any allergies. We will gladly do our best to accommodate them. We also have many vegan substitutes, ask your server for details.

WE ARE PROUD TO SERVE YOU FOOD THAT IS MADE WITH CARE, FROM SCRATCH, AND MADE MOSTLY FROM PRODUCTS GROWN AND PRODUCED IN ONTARIO.



VEGETARIAN OR VEGAN OPTIONS AVAILABLE



CUSTOMER FAVOURITE



GLUTEN FREE OPTIONS AVAILABLE