

# Casual Fare

SERVED ALL DAY

**Bruschetta & Goat Cheese 10**  
Roma tomato, basil and candied garlic bruschetta served on toasted French baguette and finished with crumbled Goat cheese.

**Snack Platter (serves 2 or more) 15**  
Baked Pita triangles served with Mephisto's own Black Bean and Guacamole dips, Polenta Fries with chipotle mayonnaise and Chicken Crispers with Sweet Dijon Mustard dipping sauce.

**Calamari 10**  
Breaded sliced calamari fried crisp and finished with our sweet wasabi aioli.

**Coconut Shrimp 9**  
Six coconut-crust Black Tiger shrimp served with a creamy Asian inspired dipping sauce.

**Polenta Fries 6**  
Crisp fried herbed polenta sticks served with a chipotle mayonnaise for dipping.

**Chef's Soup**  
**Cup 3 Bowl 6**  
Delicious soups made fresh daily.

**Apple Spinach Steak 13**  
Baby spinach, sliced apple, and mixed field greens with pan seared thinly sliced steak, crumbled Blue cheese and toasted pecans, tossed in poppy seed vinaigrette.

**Moroccan Pumpkin Salad 8**  
Moroccan inspired roasted pumpkin, lentils, golden raisins and chick peas served atop mixed field greens, tomato and cucumber.  
Add Grilled Chicken Breast \$5

**Curried Chicken Wrap 11**  
Sautéed chicken breast and Basmati rice, enveloped in a rich and spicy South Indian curry sauce, wrapped in a warm herbed tortilla with shredded lettuce and Roma tomatoes.

**Chicken Caesar Wrap 11**  
Grilled chicken, rustic polenta parmesan croutons, crisp double smoked bacon, Romaine leaves tossed in Mephisto's Caesar dressing, wrapped in a warm herbed tortilla.

**Chicken Stack 13**  
Panko breaded chicken breast topped with cheddar cheese, double smoked bacon, thin sliced apple, tomato and creamy coleslaw, finished with chipotle mayonnaise and stacked on a fresh Ciabatta

**Apple Chicken Croissant 12**  
Chicken breast, sliced apple, raisin and celery in tarragon mayonnaise, served in a fresh baked croissant.

**Half Quesadilla 7**  
Half tortilla filled with your choice of; Blackened Chicken or Steak, black bean spread, cheddar and jack cheese, sautéed bell peppers and onion, served with salsa and sour cream. Side Guacamole \$1.50

**East Coast Mussels 9**  
1 lb of sautéed Maritime mussels served with crusty bread and your choice of sauce; white wine garlic butter or Marinara spicy or not.

**Mephisto's Flatbreads 7**  
Baked flatbreads with your choice of; grilled chicken, mushroom, caramelized onion, Monterey Jack cheese on whiskey barbeque sauce or; smoked ham, bell pepper, avocado mushroom, mozzarella on marinara sauce.

**Beet and Goat Cheese Salad 13**  
Roasted beets, Goat Cheese and honey pecans served on Romaine and mixed field greens, tossed in Mephisto's Oak Aged Balsamic Vinaigrette, served with your choice of Blackened Chicken Breast or Shrimp.

**Mephisto's Caesar Salad 8**  
Crisp Romaine tossed in Mephisto's Caesar dressing, topped with rustic polenta croutons, crisp double smoked bacon and Parmesan.  
Add grilled Chicken Breast \$5  
Appetizer Size \$5

**Field Green Salad 6**  
Mixed field greens, Roma tomato, English cucumber tossed in Mephisto's Oak Aged Balsamic Vinaigrette, finished with Parmesan.

All wraps and sandwiches are accompanied by your choice of soup, fresh cut fries, or mixed field green salad tossed in Mephisto's Oak Aged Balsamic Vinaigrette.

**Roast Beef Baguette 11.75**  
Slow roasted thinly sliced beef topped with Provolone cheese and our creamy garlic sauce, served on a toasted French baguette.

**Sweet Potato Sandwich 10.50**  
Thick sliced roasted sweet potato, Mephisto's black bean spread, tomato, and lettuce and chipotle mayonnaise on toasted Ciabatta.

**Chicken Pita Supreme 10.50**  
Marinated grilled chicken breast, shredded lettuce and sliced tomato and onion wrapped in a warm grilled pita and finished in our creamy garlic sauce.

**Veal Parmesan Sandwich 12**  
Breaded veal medallions topped with smoked tomato salsa, marinara, provolone cheese, sautéed bell peppers and caramelized onion on a toasted French baguette.

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## **Chef's Daily Quiche Feature 10**

Fresh baked quiche made daily, served with our Field Green Salad and finished with Mephisto's Oak Aged Balsamic Vinaigrette

## **Steak and Fries 20**

8 oz grilled Angus Strip loin finished with your choice of Canadian whiskey, candied garlic, and cracked pepper butter or sautéed mushrooms and pan jus, served with fresh cut fries and a mixed field green salad.

## **Tempura Halibut 15**

Tempura batter Halibut, served with fresh cut fries and creamy coleslaw, accompanied by Mephisto's tartar sauce.

## **Half Pound Perch 18**

Panko breaded Lake Erie Perch filets, fresh cut fries and Mephisto's tartar sauce.

## **Quarter Pound Perch 12**

## **Seafood & Chicken Gumbo 15**

Shrimp, chicken, Andouille sausage, celery okra and bell peppers in a rich gumbo served over basmati rice, accompanied with warm baked bread.

## **Stuffed Burger 11.50**

Half pound fresh ground, hand made Angus burger stuffed with cheddar cheese, topped with lettuce, tomato and onion, served on a Kaiser roll with your choice of fresh cut fries or field green salad. Add Bacon \$1.00

## **Blue Burger 12**

Half pound fresh ground hand made Angus burger topped with Blue cheese, caramelized onion, sweet Dijon mustard and mayonnaise, served on a Kaiser roll with your choice of fresh cut fries or field green salad.

## **B.B.Q. Bacon Cheddar Sliders 10**

Three mini fresh ground hand made Angus burgers topped with bacon, cheddar and a barbeque chipotle mayonnaise. Served with fresh cut fries or field green salad.

## **Creme Brule 7**

Velvety crème Brule finished with a candied topping. Ask your server for the flavour of the day.

## **Apple Platz 7**

Local tart apple baked in cream cheese layered pastry, topped with a sweet cinnamon buttery crumble, served warm with vanilla bean ice cream

## **Chocolate Bowl for Two 10**

Decadent warm chocolate fudge cake, covered with rich caramel sauce, served with vanilla bean ice cream, topped with local whipped cream and maraschino cherry.

## **South Indian Curry 22**

Sautéed chicken breast, carrot, butter beans, chickpeas and fresh peas, in a rich and spicy South Indian curry sauce, served with basmati rice pilaf and baked Naan. Replace the chicken with seasonal vegetable to make it vegetarian.

## **Chicken Crispers 11**

Crispy battered marinated chicken breast served with fresh cut fries and sweet Dijon mustard dipping sauce.

## **Mephisto's Lasagna 13**

Fresh lasagna pasta, homemade Bolognese sauce layered with Ricotta and mozzarella cheese, served with baked garlic Ciabatta.

## **Fettuccine Pasta 11.50**

Fresh fettuccine pasta with your choice of sauce; Marinara spicy or not, Creamy Alfredo, Olive Oil and Roasted Garlic or Blush served with baked garlic Ciabatta. Add Grilled Chicken, Shrimp, Beef Tips or Butter Poached Mushrooms \$5

## **Quesadilla 11.50**

Whole tortilla filled with blackened chicken or steak layered with black bean spread, cheddar and jack cheeses, sautéed bell peppers and onion, served with salsa and sour cream. Side of Guacamole \$1.50

## **Veal Scaloppini 16**

Pan seared veal medallions in a creamy Dijon mushroom sauce, served on whipped potato and seasonal vegetables.

## **Asian Stir Fry 13**

Candied gingered chicken or beef, stir fried with a medley of vegetables, served atop basmati rice pilaf and finished with toasted cashews.

# Specials

## **\$7 Lunch Tuesday thru Saturday**

Delicious Chef's Features created daily.

## **\$10 Burger & Beer Tuesdays**

Quarter pound hand made Angus burger, with fresh cut fries and your choice of draft beer or well drink for only 10 bucks!

## **No Corkage Fee Wednesdays**

Bring your own wine and save the corkage fee!

## **\$3 Well Drinks Thursdays**

Any one ounce well drink \$3 after 5 p.m.

## **Happy Hour Fridays**

Save 30% on Snacks & Shares from 5 p.m. till close. with the purchase of a beverage!

Specialty Desserts & Beverages

Desserts