



hubSNAX

CHICKEN WINGS

tossed in a soy chili glaze / 10

EDAMAME

coarse sea salt / 6

KOBE BEEF MEATBALLS

in a spicy marinara sauce / 10

WOK SQUID

tossed with garlic, chilies and ginger / 10

LOBSTER WINGS

crispy coating, sesame ginger dipping sauce / 13

FULLY LOADED NACHOS

chorizo sausage, black beans, cheese, salsa, sour cream, guacamole / 16

BUCKET OF SHRIMP

1/2 lb peel and eat, served with Vodka cocktail sauce / 12
add another 1/2 lb / 6

YAM FRIES

curried mayo dip / 7

POUTINE

fresh cut fries, pepper jack cheese, demi glaze, crisp bacon / 8

BRUSCHETTA ON FILONE BREAD

tomatoes, fresh basil, garlic, shaved asiago / 8

ONION RINGS

thick cut, beer battered, chipotle mayo / 7

TODAY'S SOUP

ask your server for details / 6

ALL HUB SNAX

\$6 Monday - Friday from 4pm - 6pm. Ask your server for details.

hubGREENS

HUB HOUSE SALAD

mixed greens, olive oil poached tomatoes, radishes, shaved asiago,
lemon herb dressing / 6 / 11
add Chicken / 3.5 Shrimp / 3.5 Tofu / 3

CAESAR SALAD

roasted garlic dressing, shaved asiago, crisp pancetta / 6 / 11

SIRLOIN STEAK SALAD

mixed greens, blue cheese, avocado, cucumber, blood orange vinaigrette / 16

SEARED TUNA SALAD

mixed greens, avocado, mango, roasted peppers, miso dressing, wonton chips / 16

WARM CHICKEN SALAD

mixed greens, fresh & sun dried tomatoes, lemon herb dressing, goat cheese / 14

SOUP & SALAD COMBO

small hub house or caesar salad with today's soup, garlic bread / 12

hub'ZZA

MEAT LOVERS

tomato sauce, pepperoni, chorizo, salami, bacon, mozzarella / 13

BBQ CHICKEN

spicy bbq sauce, banana peppers, mozzarella / 13

PHILLY CHEESESTEAK

prime rib, bell peppers, caramelized onions, pepper jack cheese / 13

CALIFORNIA

tomato sauce, pesto, shrimp, feta cheese / 13



hub'WICHES

served with fries, small hub house or caesar salad. sub yam fries / 1.5

HUB CLASSIC BURGER

house made ground chuck burger, lettuce, tomato, onion and pickle / 11

BACON & CHEESE BURGER

hub classic burger, smoked bacon, pale ale cheddar / 14

CRISPY CHICKEN CLUB

fresh filone bread, bacon, lettuce, tomato, pepper jack cheese / 13

CRAB GRILLED CHEESE

gruyère, aged cheddar / 14

VEGGIE BURGER

topped with balsamic roasted peppers and onions / 11

BLACKENED SALMON BURGER

coleslaw, tomato / 14

BEEF DIP

fresh filone bread, prime rib, au jus / 14

hubMAINS

HORSERADISH CRUSTED SALMON

grainy mustard crème fraiche, seasonal vegetables, lemon herb risotto / 16

GRILLED HALIBUT

citrus cream sauce, seasonal vegetables, lemon herb risotto / 18

HALIBUT & CHIPS

fresh cut fries, coleslaw, remoulade / 16

RED WINE BRAISED BEEF

rich demi glaze, mashed potatoes, seasonal vegetables / 20

STERLING SILVER BEEF

Served with seasonal vegetables and choice of, mashed potatoes, scalloped potatoes or fresh cut fries

8 OZ SIRLOIN / 20

10 OZ NEW YORK / 30

7 OZ FILET / 28

add: sauteed mushrooms / 3

sauteed shrimp / 3.5

1/2 lb king crab legs / 14

lobster wings / 12

hubPRIME RIB

JOIN US ON SUNDAYS & MONDAYS* FOR OUR STERLING SILVER SLOW-ROASTED PRIME RIB

Served with au jus, seasonal vegetables, yorkshire pudding and choice of mashed potatoes or scalloped potatoes

9 oz / **16.99**

12 oz / **22.99**

16 oz / **28.99**

**served after 5pm while quantities last*



hub PASTA

KOBE MEATBALL LINGUINE

fresh pasta, marinara, garlic bread / 15

CRAB MAC & CHEESE

gruyère, parmesan, aged cheddar, garlic bread / 15

LINGUINE CARBONARA

fresh pasta, bacon, peas, parmesan, garlic bread / 11
add chicken or shrimp / 4

TERIYAKI RICE BOWL

brown rice, chicken, bok choy, bell peppers, asparagus,
sesame ginger yogurt / 11

hub EXTRAS

FRESH CUT FRIES / 4

SCALLOPED POTATOES / 5

MASHED POTATOES / 4

LEMON HERB RISOTTO / 5

SEASONAL VEGETABLES / 5

COLESLAW / 4

SAUTEED MUSHROOMS / 3

SAUTEED SHRIMP / 3.5

SOUP OF THE DAY / 6

GARLIC BREAD / 3

LOBSTER WINGS / 12

1/2 LB KING CRAB LEGS / 14

hub SWEETS

CHOCOLATE CHIP PAZOOKIE

served piping hot in a cast iron pan, vanilla gelato / 7

HOT APPLE TART

fresh baked with ginger and brown sugar, vanilla gelato,
caramel sauce / 7

CLASSIC CHOCOLATE CAKE

white chocolate shavings / 8

VANILLA GELATO

two scoops, chocolate sauce / 4

hub WEEKENDS

brunch served weekends & holidays until 2pm

PRIME RIB HASH

spicy roasted potatoes, peppers, onions, two poached eggs,
hollandaise, cheddar / 14

EGGS BENNY

canadian bacon, poached eggs, hollandaise, spicy roasted potatoes / 10

SHRIMP AND CRAB BENNY

poached eggs, hollandaise, spicy roasted potatoes / 13

EGGS OVER EASY

bacon or chorizo sausage, toast, spicy roasted potatoes / 9

STEAK & EGGS

8 oz sirloin, two eggs over easy, toast, spicy roasted potatoes / 18

BREAKFAST BURRITO

eggs, smoked bacon, lettuce, tomato, cheddar, avocado, spicy roasted potatoes / 9

GRANOLA

served with fresh fruit and yogurt / 7

RAISIN BREAD FRENCH TOAST

fresh strawberries, maple syrup, whipped cream / 12



hubREDS

	6oz	9oz	Bottle
MAUREL VEDEAU, Cabernet Sauvignon, FR	/ 8.5	/ 12.5	/ 34
J. LOHR SEVEN OAKS, Cabernet Sauvignon, CA	/ 11	/ 16	/ 45
JEAN BOUSQUET ORGANIC, Cabernet Sauvignon, AR			/ 35
THE SHOW, Cabernet Sauvignon, CA			/ 41
TOWNSHIP 7, Cabernet Sauvignon, BC			/ 56
STERLING ESTATE, Cabernet Sauvignon, CA			/ 72
<hr/>			
VILLA THERESA ORGANIC, Merlot, IT	/ 9	/ 13	/ 35
CHRISTIAN MOUEIX, Merlot, FR	/ 11	/ 16.5	/ 43
CHURCH & STATE, Merlot, BC			/ 56
<hr/>			
PENFOLD'S KOONUNGA HILL, Cabernet/Shiraz, AU	/ 8	/ 12	/ 32
CLINE, Syrah, CA	/ 10	/ 15	/ 43
WYNNS COONAWARRA, Shiraz, AU			/ 48
INNOCENT BYSTANDER, Shiraz/Viognier, AU			/ 52
<hr/>			
GEHRINGER BROTHERS, Pinot Noir, BC	/ 8	/ 12	/ 32
JADOT BEAUJOLAIS VILLAGES, Pinot Noir, FR			/ 45
KIM CRAWFORD CENTRAL OTAGO, Pinot Noir, NZ			/ 76
<hr/>			
RAVENSWOOD, Zinfandel, CA	/ 9.75	/ 14.5	/ 39
CRIOS DE SUSANA BALBO, Malbec, AR	/ 11.25	/ 14.5	/ 45
CARPINETO CLASSICO, Chianti, IT			/ 55
MASI AMARONE DELLA VALPOLICELLA, Valpolicella, IT			/ 55
<hr/>			
NOTA BENE BLACK HILLS, Blend, BC			/ 78

hubWHITES

	6oz	9oz	Bottle
SUMAC RIDGE, Sauvignon Blanc, BC	/ 8	/ 12	/ 33
NEW HARBOUR, Sauvignon Blanc, NZ	/ 10	/ 15	/ 41
KIM CRAWFORD, Sauvignon Blanc, NZ			/ 48
<hr/>			
GABBIANO, Pinot Grigio, BC	/ 7	/ 11	/ 28
GRAY MONK, Pinot Gris, BC	/ 10	/ 15	/ 42
KRIS, Pinot Grigio, IT			/ 43
BLASTED CHURCH, Pinot Gris, BC			/ 46
<hr/>			
PROSPECT WINERY, Chardonnay, BC	/ 7	/ 11	/ 28
TOWNSHIP 7, Chardonnay, CA	/ 11	/ 16	/ 43
J. LOHR, Chardonnay, CA			/ 50
<hr/>			
SANDHILL, Pinot Blanc, CA			/ 33
<hr/>			
DR. LOOSEN, Riesling, GE	/ 10	/ 15	/ 41
<hr/>			
MT. BOUCHERIE, Gewurztraminer, BC	/ 10	/ 15	/ 42
<hr/>			
PFAFFENHEIM, Gewurztraminer, FR			/ 41
<hr/>			
TOWNSHIP 7, Rose, BC	/ 9	/ 13	/ 35
<hr/>			
LOUIS JADOT, Rose, FR			/ 52
<hr/>			
HERDER 3 SISTERS, Blend, BC			/ 46
<hr/>			
CAYMUS CONUNDRUM, Blend, CA			/ 65