



APPETIZERS

PICKLE SPEARS

6 golden fried spears served with buttermilk ranch

POPPERS

5 spicy, red jalapeño peppers stuffed with mixed cheese and fried golden. Served with sour cream and salsa.

POUTINE

Fries piled high and topped with loads of cheese and gravy.

TEXAS FRIES

Fries topped with cheese and Texas chili with a side of sour cream and green onions.

MONTREAL SMOKED MEAT POUTINE

Fries topped with real Quebec cheese curds and our house smoked Montreal smoked meat and smothered in house gravy.

BBQ Q'TINE

Our classic poutine topped with your choice of pulled pork, pulled chicken or chopped brisket and our house Sweet and Tangy BBQ sauce.

THICK CUT ONION RINGS

Served with buttermilk ranch.

CAJUN CATFISH FINGERS

7 tender catfish fingers soaked in buttermilk and cajun spice, then cornmeal dusted and fried.

Served with chipotle and lime dip.

CAJUN SHRIMP

Juicy shrimp dusted & fried crispy

QUESADILLA

Choice of pulled pork, smoked chicken or brisket with diced peppers, onions and mixed cheese finished with BBQ sauce. Served with salsa & sour cream.

Add guacamole

Q'S SPIN DIP

Tender baby spinach, cream cheese, mixed cheddar cheese and feta cheese all baked together and served with tortilla chips

GARLIC BREAD

With cheese

With cheese & bacon

LOCAL JUMBO ROASTER WINGS

Local jumbo roaster wings smoked then fried crisp and tossed in your choice of BBQ, medium, hot, suicide, honey garlic, fire & ice, butter Cajun or Caribbean jerk.

SWEET POTATO FRIES

Served with Cajun aioli

SOUPS & SALADS

Add to any salad: Pulled Pork, Smoked Pulled Chicken or Brisket
each

Choice of dressing: Buttermilk Ranch, Blue Cheese, Italian, French, Greek and Balsamic.

SOUP OF THE DAY

Ask your server for our daily selection

Q'S HOUSE SALAD

Tender greens, tomatoes, shredded carrots, cucumbers and red onions. Served with your choice of dressing.

SMOKEHOUSE COBB SALAD

Tender greens topped with diced tomatoes, onions, mixed cheese, smoked chicken, bacon, guacamole and egg.

TIJUANA COBB

Tender greens topped with diced tomatoes, red onion, red/green peppers, cucumbers, feta cheese, guacamole & our house made tequila lime chicken.

CAESAR SALAD

Baby romaine greens, house made bacon bits, garlic croutons and creamy garlic parmesan dressing.

SOUTHWEST TACO SALAD

Tender greens topped with diced tomatoes, red onions, red & green peppers, shredded cheese and your choice of smoked pulled chicken or smokehouse chili. Served with sour cream & salsa on the side.

SCRUMPTIOUS GREEK

Tender greens, cucumbers, red onions, tomatoes, green & red peppers tossed in Greek dressing. Topped with feta cheese and Kalamata olives



SANDWICHES

Served with slaw and choice of side.

HILLBILLY PHILLY

Our hand sliced to order brisket topped with grilled peppers, onions, mushrooms and Swiss cheese on a focaccia bun.

PIGGLY WIGGLY

A trio of pulled pork, peameal and crisp bacon topped with caramelized onions, melted cheese and house made slaw on a toasted bianco roll.



BRISKET RUEBEN

A classic combination of wine sauerkraut, Swiss cheese, Russian dressing and our smoked brisket, grilled between 2 pieces of rye bread.

SUZIE Q

Pulled chicken topped with Carolina mustard, lettuce, tomato, bacon, Swiss cheese and crispy onion rings on a toasted bianco roll.

TEQUILA & LIME CHICKEN CLUB

Tequila & lime encrusted grilled chicken breast stacked on chipotle lime aioli, lettuce, tomato, bacon and topped with guacamole & feta.

RIBEYE STEAK SANDWICH

6oz AAA rib eye grilled to your liking and topped with caramelized onions. Served on a toasted rosemary focaccia roll.

MONTREAL SMOKED MEAT

An original recipe since 1928. House cured, smoked and served on rye bread with mustard.

PIG IN A BLANKET

Pulled pork, jalapeño poppers, guacamole, caramelized onions, baked beans and mixed cheeses wrapped in a warm flour tortilla.

CHICKEN CAESAR WRAP

Classic Caesar salad and smoked chicken rolled in a flour tortilla.

Q'S CLASSIC CLUB

The classic diner sandwich done the Q way – smoked chicken, bacon, tomato, lettuce and cheddar cheese, finished with Cajun aioli.

Q DOG

Jumbo Foot Long

Dress your Q dog with pulled pork & slaw or Texas chili & cheese.

SMOKEHOUSE SANDWICHES

Add cheese choice of Cheddar or Swiss

Add caramelized onions

Pulled Pork

Hand pulled and piled high on a toasted bianco roll.

Smoked Brisket

Sliced and piled high on a toasted bianco roll.

Pulled Chicken

Tender smoked chicken stacked high and served on a toasted bianco roll.

BURGERS

All burgers are 6 oz. of Ontario fresh ground prime rib and hand pressed.

Dressed with lettuce, tomato, onion and pickles.

Served with coleslaw and choice of side.

Q'S ORIGINAL

Plain and simple, grilled to perfection.

Add Cheddar or Swiss cheese



BACON CHEESE BURGER

Our original topped with bacon and cheese.

Add pulled pork or peameal

SWEET CAROLINE

Our original topped with pulled pork and house made slaw.

SLOPPY Q

Our original topped with chili and cheese.

MUSHROOM SWISS BURGER

Our original topped with sautéed mushrooms and Swiss cheese.

BLACK BEAN & CUMIN VEGGIE BURGER

2 patties piled on a bun and topped with lettuce, tomato, onion and chipotle lime aioli.

THE HANGOVER

Original topped with cheese, bacon, fried egg and guacamole.

We use applewood and hickory for all our smoking

SMOKEHOUSE CLASSICS

Served with cornbread and choice of 2 sides

PULLED PORK PLATTER

Local Ontario pork rubbed down and smoked for 14 hours. Tender juicy, smoky and piled high on a buttery roll.

SMOKED BBQ 1/2 CHICKEN

Smoked low and slow. Flame kissed and brushed with our original BBQ sauce.

SMOKED MEATLOAF

House made, spiced to perfection and served with our original BBQ sauce.

TEXAS BEEF BRISKET

Fresh Canadian AAA beef brisket rubbed down in our signature rub and smoked for 12 hours. Sliced to order and piled high on a butter roll.



SMOKED ST. LOUIS RIBS

Rubbed down in our signature rub, smoked for four hours, then flame kissed and brushed in our original Texas style Sweet and Tangy house BBQ sauce.

Half rack Full rack

SMOKEHOUSE PORK CHOPS

Two centre cut 5oz chops, smoked, flame kissed and brushed with BBQ sauce. Served with cinnamon whisky apples & choice of 2 sides.

SMOKED JUMBO WING PLATTER

A pound of JUMBO roaster wings tossed in our house rub and smoked slow until tender. Have them naked or tossed in your choice of Mild, Medium, Hot, Suicide, BBQ, Honey Garlic, Fire & Ice, Butter Cajun or Caribbean Jerk.

Classics

All served with cornbread

FISH & CHIPS

Wild Alaskan haddock battered and golden fried. Served with fries and slaw **1pc**

CHICKEN STRIPS

5 crispy tenders served with your choice of dipping sauce and your choice of 2 sides.

12OZ NEW YORK STEAK

AAA center cut steak grilled to your liking, served with choice of 2 sides and cornbread.

Add mushrooms

SOUTH OF THE BORDER CHICKEN

2 tequila & lime encrusted chicken breasts served on a bed of Cajun Creole rice with your choice of side.



JAMBALAYA

Straight from the south. Tender chicken, smoked sausage and shrimp nished in a tomato based creole sauce with peppers, onions, mushrooms and served on a bed of Cajun creole rice.

BBQ PLATTERS

SAMPLER PLATTER

Served with corn bread and choice of 2 small sides

2 Meat Combo platter

3 Meat Combo platter

FAMILY PLATTER

Served with 4pcs of cornbread and choice of 3 large sides

4 Meat platter

5 Meat platter

Choice of meats:

Ribs, Brisket, Pulled Pork, Smoked Chicken, Smoked Meatloaf, Smoked Peameal, Smoked Sausage, Smoked Pork Chop or Smoked Wings.

No additional charge on doubling up on Pulled Pork.

Doubling up on all other meats will result in additional charges.

Substitute for all white meat

BUY THE POUND

Pulled Pork

Pulled Chicken

Beef Brisket

Smoked BBQ 1/2 Chicken

Rack of Ribs

1/2 Rack of Ribs

Meal Sides

BBQ Baked beans, House Made Slaw, Fries, Cheesy Potato Gratin, Creamy Mashed Potatoes, Side Caesar Salad, Side Garden Salad, Mac & Cheese, Seasonal Veggies, Corn on the Cob, Creamy Potato Salad, Cajun Creole Rice, Cinnamon Whisky Apples

Smokehouse Chili

Make it Sweet Potato Fries, Onion Rings or Poutine add

GREAT FOR FRIENDS AND FAMILY



Don't forget about our BBQ Platters! Perfect for sharing, sampling, or accommodating a family, our platters let you enjoy all our BBQ delights at once!

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Our chefs can customize a menu to fit your needs for any type of event, big or small.