

# Municipal Renseignements Information municipaux

Return completed  
form to:  
Alcohol and Gaming  
Commission of Ontario  
90 Sheppard Avenue, East  
Suite 200  
Toronto ON M2N 0A4

Remplir et retourner cette  
formule à :  
Commission des alcools  
et des jeux de l'Ontario  
90, avenue Sheppard Est  
Bureau 200  
Toronto ON M2N 0A4



The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

## Section 1 - Application Details

## Section 1 - Détails de la demande

Establishment name/Nom de l'établissement <i>Stonlapis Fish House &amp; Grill</i>	Establishment tel. no./ N° de tél. de l'établissement
Contact name/Nom de la personne à contacter <i>HOWARD BUCKMAN</i>	Contact's tel. no./ N° de tél. de la personne à contacter <i>/ 289-200-3753</i>
Exact location of establishment (not mailing address - street number and name, city or lot no., concession and township) Emplacement exact de l'établissement (non l'adresse postale - numéro et nom de la rue, ville ou numéro de lot, concession et canton) <i>48 MAIN ST. N. MARKHAM, ONTARIO</i>	

Does the application for a liquor licence include:/La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas/des zones intérieures ☒ outdoor areas/des zones de plein air

## Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

## Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

**Municipal Clerk -**  
please confirm the "wet/damp/dry" status below.

**Secrétaire municipal(e) :**  
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid/Nom du village, de la ville ou du canton à qui les impôts sont versés :  
(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)  
(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located:/ La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?  
☐ Wet (for spirits, beer, wine)/Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only)/Oui (bière et vin seulement) ☐ Dry/Non

### Note:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, **in a separate submission or letter within 30 days of this notification.**

### Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement **dans un document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise du présent avis.**

Signature of municipal official/Signature du (de la) représentant(e) municipal(e)	Title/Poste
Address of municipal office/Adresse du bureau municipal	Date



pd. cheque 9/20  
aw

**Town of Markham**

**LIQUOR LICENCE QUESTIONNAIRE**

*To enable our evaluation of your liquor licence application, the following information is required.  
Please return the completed form to the Clerk's Department.*

1. **What type of restaurant is proposed?**  
☒ Family ☐ Roadhouse ☐ Sports Bar ☐ Fine Dining ☐ Take Out ☐ Café
2. a) **What type of Food will be served:** Varied menu ☒ Specialty ☐ Snacks ☐  
b) ☒ Menu attached (Please note, a copy of the menu is required with all applications)
3. **What entertainment or amusements will be provided?** *none*  
☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☐
4. a) **The maximum seating capacity will be** 199 **persons.**  
b) **Where the restaurant is existing, the previous seating capacity was** \_\_\_\_\_ **persons.**
5. a) **Was this premises previously used as a restaurant?**  
☒ Yes ☐ No (Note: If the answer to this question is no, a building permit will be required)  
b) **If this premises was previously used as a restaurant, is any construction or alteration proposed?**  
☒ Yes ☐ No (If the answer to this question is yes, a building permit will be required)
6. **Has a building permit been applied for or obtained in connection with these premises?**  
☒ Yes Permit No. 11-12734-000-00-MP  
☐ No Provide 1 copy of the floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.
7. **Does the building on the premises have a fire alarm system?** ☐ Yes ☒ No
8. **Were the premises previously licenced?** ☒ Yes ☐ No
9. **Is the liquor licence application for an expansion of the existing operations?** ☐ Yes ☒ No  
(If yes, please provide details on a separate page)
10. **What is the nearest major intersection to the proposed location?**  Hwy 48/Hwy 7
11. **What is the distance to the nearest residential area?**  1000 FT
12. a) **Your name (Please print)**  HOWARD Buckman   
b) **Contact Telephone No.**  
Bus:  647-293-7837   
Res: \_\_\_\_\_  
c) **The restaurant's name**  
 Stanley's Fish House & Grill

## STANLEY'S FISHHOUSE & PUB

---

Full bar and wine list available

### HOUSE DRINKS

country mason jar ..... \$8.00

#### The X-treme Ceaser

vodka, clamato juice, lemon juice, Worchester sauce,  
chipotle Tabasco, plus an X-treme Bean

#### Long Island

vodka, tequila, white rum, gin, triple sec,  
sweet and sour mix, splash cola

#### The Elly May

Jack Daniels Bourbon, mint simple syrup,  
fresh lime juice, soda water

#### Apple Jacked

Jack Daniels Bourbon. Somersby Hard Cider, splash soda

#### Sangria

Red wine, raspberry and apple liqueurs, fruit juices  
and fresh muddled fruit, topped with soda

## WHITE WINE

by the glass

Dan Acroyd Chardonnay

California 2009  6

Dan Acroyd Pinot Grigio

California 2009  8

## RED WINE

by the glass

Dan Acroyd Cabernet Sauvignon

Australia 2009  6

Dan Acroyd Merlot

Niagara-on-the-Lake 2009  8

## BEER ON TAP

Coors Lite, Bud Light, Canadian, Ipsum Lorem, Ipsum Lorem

Ipsum Lorem, Ipsum Lorem, Ipsum Lorem ..... 5

Steamwhistle, Ipsum Lorem, Ipsum Lorem, Ipsum Lorem

Ipsum Lorem, Ipsum Lorem, Ipsum Lorem ..... 6

Guinness, Tetleys, Tennents, Ipsum Lorem, Ipsum Lorem, Ipsum Lorem

Ipsum Lorem, Ipsum Lorem, Ipsum Lorem ..... 7

GUEST TAP ----- see blackboard

## BEER IN THE BOTTLE

Canadian, Blue, Blue Lite, Ipsum Lorem, Ipsum Lorem  
Ipsum Lorem, Ipsum Lorem, Ipsum Lorem ..... 6

MGD, Ipsum Lorem, Ipsum Lorem, Ipsum Lorem  
Ipsum Lorem, Ipsum Lorem, Ipsum Lorem ..... 7

Becks, Heineken, Ipsum Lorem, Ipsum Lorem, Ipsum Lorem  
Ipsum Lorem, Ipsum Lorem, Ipsum Lorem ..... 6

## ----- LET'S GET STARTED -----

appetizers and bar nosh

**lump crab cake w/ remoulade sauce**  **7.5**  
**on a nest of frizzled sweet potato**

**Stanley Fish Sliders w/ some fries or coleslaw**  
a trio of snack-sized battered halibut sandwiches with tartar sauce, shredded lettuce and tomato

**4 battered shrimp w/ seafood sauce**

✦ 6

**tiger shrimp cocktail w/seafood sauce**

✦ 10

**Scotch egg w/ Dijon aioli**

✦ 8

A hard-boiled egg, wrapped in pork and chorizo sausage,  
Breaded, fried, then baked. Served with mixed greens.

**grilled calamari w/ grilled bread**

✦ 10

in a garlic, shallot , tomato concasse, chili, white wine butter sauce

**lightly breaded Calamari w/ chipotle mayo**

✦ 10

**skewers**

**panko-breaded scallops w/ Old Bay aioli or seafood sauce**

✦ 6

**2 grilled shrimp w/ remoulade sauce**

**1 pork or chicken souvlaki w/ tzaziki sauce**

**BIG, bodacious wings**

served with carrot and celery sticks w/ ranch or blue dressing.

add fries ✦ 2 per lb

add sweet potato fries ✦ 3 per lb

1 lb ✦ 11

2 lbs ✦ 22

3 lbs ✦ 33

**Botty-spanking hot** - warning: our house hot sauce is not for cry babies.

**BBQ-ties** – mild buffalo-style wings. Tangy. Full of attitude.

**honey garlic** – sweet and shiny; it's wing "bling".

**smokin'** - rugged and backwoods, like a cowboy.

**Cajun dusted** – dry (no sauce), lightly seasoned.

### **Big'n'Meaty Nachos**

✦ 12

A towering inferno of layered beef and chorizo chili, double smoked bacon, pepper jack cheese, diced tomato and red onion, and hot jalapeno peppers w/ sour cream

add pulled pork ✦ 5

### **Poutine**

Crisp, housecut fries doing the backstroke in a pool of hot, homemade gravy, over ooey-gooey REAL cheese curds.

**BUT *HANG ON.***

**JUST WHEN YOU THOUGHT IT COULDN'T GET ANY BETTER:**

### **The Mad Pig Poutine**

Poutine (see above), and now we pile on smoky pulled pork, drizzle with smokin' wing sauce, shower with green onion and crown with some creamy coleslaw.

**Cup 'o' Soup** w/ bread stick

✦ 4

**SOUPS**

**New England  
Clam Chowder**

**Soup  
of the  
Day**

----- **SALADS** -----

**Mighty Ceaser**

Romaine lettuce, dressing, double smoked bacon and croutons in our garlicky housemade ceaser dressing

**Greek**

Blend of seasonal tomatoes, cucumber, red and yellow bell pepper, red onion, Kalamata olives, feta cheese in a classic greek oregano dressing

**Mixed Greens**

California greens in a classic lemon dill vinaigrette

----- **ADD TO ANY SALAD ABOVE** -----

grilled shrimp – 3.75 , grilled chicken -- 3.75

or scoop of salmon salad -- 2.75

**Stanley's "The Ultimate" Cobb**



avocado, tomatoes, iceberg lettuce, radicchio, double-smoked bacon, egg, blue cheese, your choice of either grilled shrimp or chicken or a scoop of salmon salad w/ Vidalia onion or ranch dressing

----- **MEALWHICHES** -----

**The Catfish's MEOW Po-Boy (w/ fries)**

Catfish, marinated, corn-breaded, then deep-fried. Laid in a sweet-buttery bun on a soft bed of shredded lettuce and tomato. Slathered with our spicy, remoulade sauce

**Poached Salmon Salad (w/ a cucumber cuff of mixed greens)**

salmon lightly poached in white wine and herbs then flaked and tossed in a low-fat dill, caper and lemon mayo. Served on grilled bread w/ a chiffonade of red onion, English cucumber and shredded lettuce

**The Mad Pig (w/ fries)**

juicy, dry-rubbed and braised pulled pork mopped with our own BBQ sauce crowned with creamy coleslaw

***All Hands on Deck Burger (w/ fries)***

8 oz beef patty grilled-to-order with all of the tastiest fixin's: chipotle mayo, double-smoked bacon, Pepper Jack cheese, lettuce, tomato and frizzled onions

**The Stanley Fish Botty (w/ fries and coleslaw)**

battered or grilled halibut in a bun with tartar sauce, shredded lettuce and tomato

**- - - - - SUBSTITUTE A DIFFERENT SIDE OR ADD - - - - -**

mixed greens/Caesar/Greek salads –2.00

fries – 2.00 sweet potato fries or coleslaw - 3.00

bowl of gravy or curry sauce – 2.00

## **STANLEY SIDES**

house cut fries

sweet potato fries

the sweet/house mix (reg and sweet potato fries)

bowl of gravy

bowl of UK chip shop curry sauce

poutine

roasted or mashed potatoes

rice

onion rings

mixed green/ceaser/greek salad

creamy coleslaw

## **----- THE MAIN EVENT -----**

### **The Stanley Fish Supper**

Battered halibut or haddock, fries, greek salad, creamy coleslaw

### **Grilled Halibut**

2 ...oz Halibut steaks, seared on the grill w/ fries or mixed green salad

### **Souvlaki Supper**

Pork or chicken souvlaki, fries greek salad, creamy coleslaw,

### **Mussels**

See board

### **bangers, mashed potato, caramelized onions, and beans**

2 pork sausages, with mashed potato,

### **Provimi Calf's liver and onions**

Succulent calf's liver sautéed in double-smoked bacon, and deglazed with cognac. Served in a bacon cream sauce with caramelized onions and mashed potato.

### **Guinness cottage pie w/ mixed green salad**

beef and pork mince, with diced root vegetable, carrot and fresh herbs, simmered in a Guinness beer reduction. Blanketed with parmesan mashed potato

## **THE MAN vs STANLEY PLATTER**

Get ready to rumble: 1 piece of battered haddock, fries or onion rings, 4 battered shrimp, 1 chicken or pork souvlaki, 4 wings, and coleslaw

## **The Munchkin Menu**

At Stanley's, we don't presume that all little people won't like dishes from our main menu. However, we also have a few faves we know they'll love.

Chicken tenders and fries

4-wings and fries

2 grilled-shrimp skewers with fries

1 (pork or chicken) souvlaki skewer with fries

Chocolate or strawberry milk  
(straight from our chocolate and strawberry cows)

----- **PUDDINGS** -----

(Desserts)

see daily special's board