

Municipal Information Renseignements 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 THE FISH HOUSE WOODBINE	Establishment tel. no. / N° de tél. de l'établissement 905-948-1982
Contact name/Nom de la personne à contacter Richard Ulster	Contact's tel. no. / N° de tél. de la personne à contacter 905-881-1442

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)

7501 Woodbine Avenue, Markham L3R 2W1

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
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Address of municipal office/Adresse du bureau municipal	Date
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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?

☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☒ Arcade ☐ N.A.

4. a) The maximum seating capacity will be 131 OUTDOORS 449 INDOORS persons.

b) Where the restaurant is existing, the previous seating capacity was 449 INDOORS 40 OUTDOORS 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. _____

☒ No Provide 2 copies 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)

EXPANSION AND INCREASE OF LICENCED CAPACITY OF PATIO

10. What is the nearest major intersection to the proposed location?

JOHN (EDNA PARK) AND WOODBINE

11. What is the distance to the nearest residential area?

APPROX 1.3 KM

12. a) Your name (Please print)

RICHARD
ULSTER

b) Contact Telephone No.

Bus: 905-881-1442
Res: 905-881-6835

c) The restaurant's name

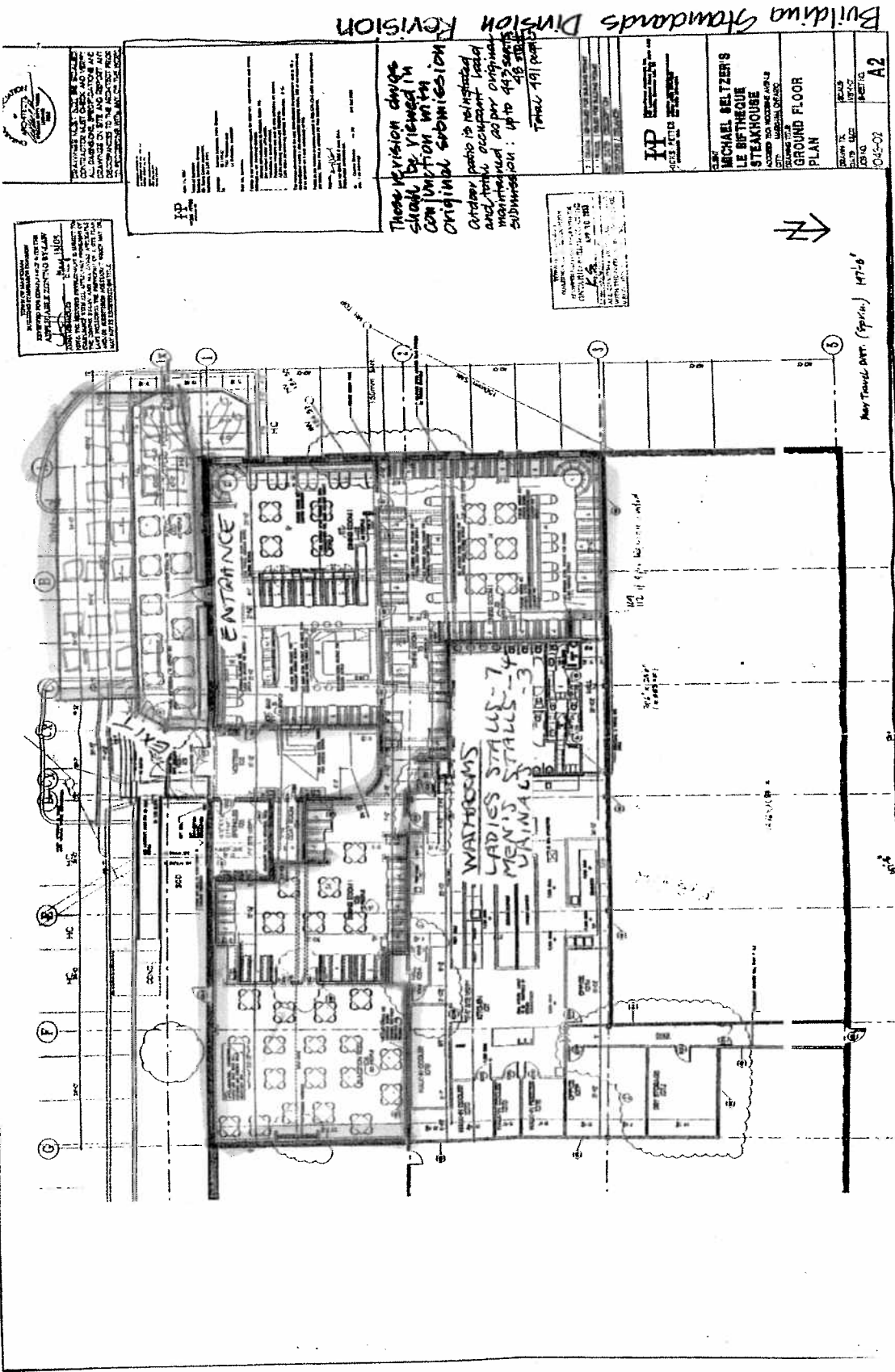
THE FISH
HOUSE WOODBINE

FOR OFFICIAL USE ONLY

Inspected by By-law Enforcement Date: _____

☐ Approved ☐ Not approved

Comments:



ENLARGED PATIO INCLUDING
EXISTING PATIO

EXISTING LICENSED AREA EXCLUDING PATIO
THE R-15M 170 DE WOODBINE

Building Standards Division Revision

These revision changes
shall be viewed in
conjunction with
original submission
Order patio is indicated
and with existing patio
submitted as per original
submission: up to 40% patio
Total 101 sq ft

IP
MICHAEL BELTZER'S
LE BIFTHEQUE
STEAKHOUSE
CITY: MARIETTA, GEORGIA
COUNTY: COCA
PROJECT: GROUND FLOOR
PLAN

New Trench Ditch (Sp/In) 147'-0"

N

THE FISH HOUSE WOODBINE

ENTRANCE

55'

ENLARGED
POUTH PATIO

FRONT
ENTRANCE

EXIT

14.5'

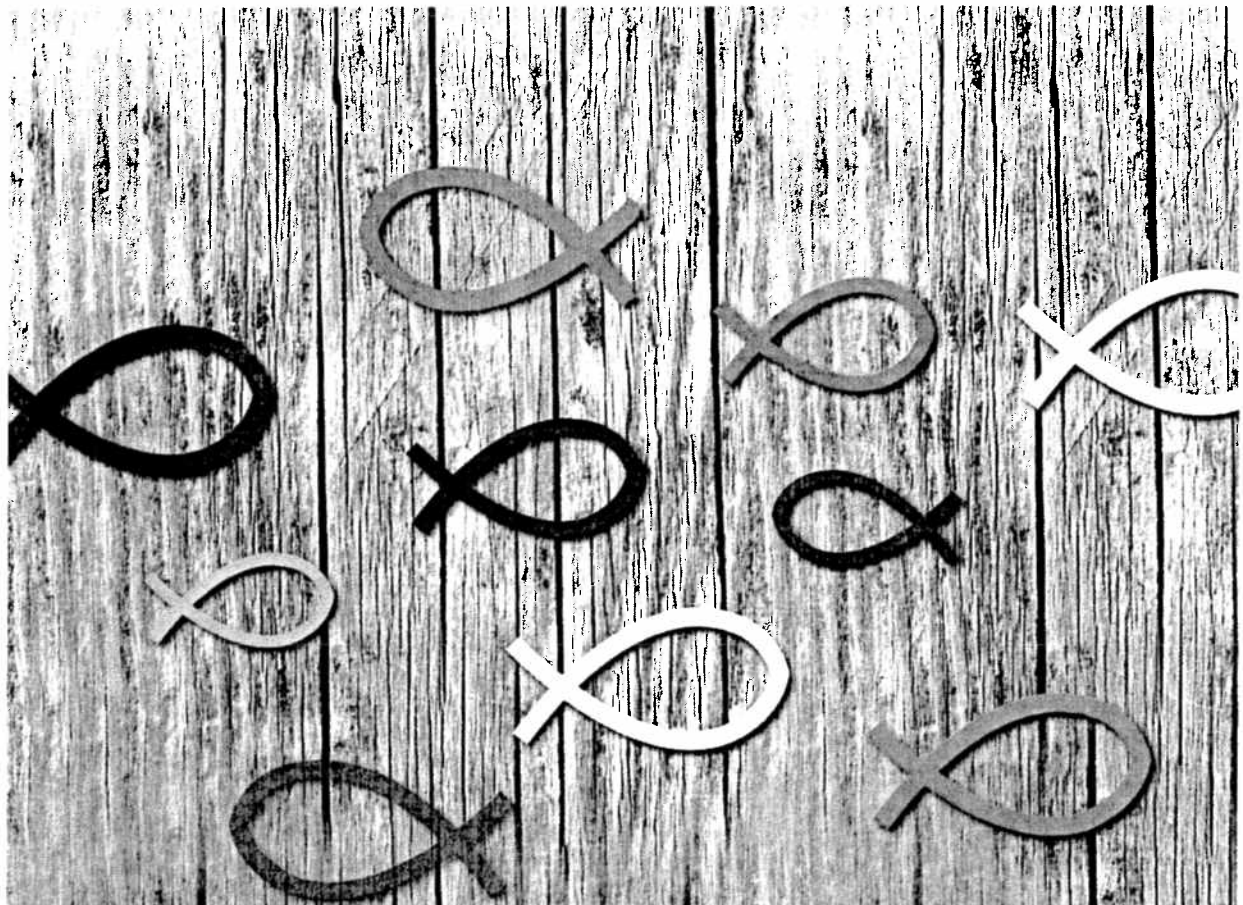
48' 6"

16'

3' 7"

20'

55'



Fresh Fish. Every Day. Any Way.

7501 Woodbine Avenue, Markham, Ontario L3R 2W1
905-948-1982 • www.thefishhouse.ca

Chowders

Our Famous Fish House
Cream Clam Chowder
Cup \$3.99 Bowl \$4.69

Jamaican Conch Chowder
Cup \$3.99 Bowl \$4.69

Lobster Bisque Laced with Brandy
Cup \$4.49 Bowl \$4.99

Fresh Maritime Fish Chowder
Cup \$4.49 Bowl \$4.99

Appetizers

- Coconut Tiger Shrimp \$7.99
With sweet & sour Thai dipping sauce
- Chilled Shrimp Cocktail \$8.99
With zesty seafood cocktail sauce
- Jumbo Shrimp Cocktail \$15.99
A half pound of jumbo shrimp with zesty seafood cocktail sauce and crispy noodles
- Crispy Fried Calamari \$7.99
With a ginger-cilantro dipping sauce
- Sizzling Calamari \$7.99
Comes sizzling to your table in a cast iron pan with killer tomato sauce
- Crispy Soft Shell Crab \$9.99
Asian honey-garlic dressing and rice wine cucumber
- Grilled Calamari 8.99
Tossed with citrus, tomato, brown butter & baby greens with marinated fennel & capers
- Pan Fried Fish House Crab Cakes \$10.99
Our own recipe served with dill sauce & small salad
- Classic Bacon-Wrapped Sea Scallops \$8.99
Baked in garlic butter and served with fresh lemon & our zesty seafood cocktail sauce
- Jamaican "Jerk" Shrimp \$8.99
Served on a tomato red onion salad with bocconcini cheese
- Cajun Alligator \$8.49
Pan fried, dusted with Creole spice & chilled dill sauce for dipping
- "Viking" Smoked Salmon \$8.99
Smoked jalapeno tzatziki sauce, Bermuda onions, capers, greens & pumpernickel
- Steamed Fresh P.E.I. Mussels \$8.99
Choice of lemon-garlic sauce, tomato broth, or Mediterranean bouillabaisse
- Escargots \$6.99
Baked with fresh herbs, garlic & sweet butter
- Muscargots™ \$7.99
Mussels, mushrooms, blue crab, garlic butter, tomato sauce & topped with baked cheeses
- ★ Garlic Bread With Cheese \$6.99
French loaf drenched with garlic, butter and mixed cheese
- Panko Crusted Alaskan Halibut Fingers \$8.99
Touch of Louisiana spice & chilled dill sauce
- Blue Crab Stuffed Jumbo Mushrooms \$8.49
Spinach & artichoke dip stuffing and baked Parmesan cheese
- ★ Vegetarian Spring Rolls \$6.99
Served with Thai dipping sauce

Salads

- Martha's Vineyard Salad \$5.99
Choice of dressing
- Traditional Caesar Salad \$6.99
Creamy dressing with croutons, bacon & Parmesan
- Warm Seafood Salad \$14.99
Shrimp, bay scallops, calamari, mussels, romaine in Tijuana Caesar vinaigrette
- ★ Seared Blackened Tuna Cobb Salad \$16.99
Bacon, egg, tomato, cucumber, blue cheese, red onions, and choice of dressing
- Grilled Atlantic Salmon Salad \$15.99
Balsamic marinated roasted vegetables, greens, orange-Dijon dressing, topped with fresh BBQ salmon
- Mediterranean Seafood Salad \$14.99
Marinated blue crab, pepper crusted trout, shrimp, mussels, greens and blackberry vinaigrette
- Thai Mango Shrimp Salad \$13.99
Fresh greens, mango & sautéed shrimp tossed in a Thai peanut vinaigrette with crispy noodles
- ★ Blackened Chicken Caesar Salad \$13.99
Warm blackened chicken breast served with our famous Caesar salad and fresh mango to cool things off

Stir Fry, Rice & Noodles

- Baked Seafood Lasagna \$15.99
Layers of seafood "meat sauce" with Atlantic salmon, shrimp, bay scallops, fresh basil, tomato & baked Italian cheese
- Angel Hair Pasta & Seafood \$18.99
Lobster, shrimp, sea scallops, mussels & herbs, tossed in rosé sauce
- Chicken Carbonara \$14.99
Penne noodles tossed with marinated sautéed chicken, smoked bacon & Alfredo sauce
- Chili Garlic Seafood Stir Fry \$15.99
Shrimp, scallops & calamari tossed with wok seared veggies in a sweet chili-oyster sauce & jasmine rice
- ★ Seafood Asiago Linguini \$17.99
Fresh salmon, tiger shrimp and sweet blue crab meat tossed in an asiago cheese cream sauce
- Shucker's Famous Pad Thai \$14.99
Rice noodles tossed in a tamarind peanut sauce with grilled chicken & shrimp, topped with crunchy bean sprouts
- Seared Blackened Tuna with Maryland Blue Crab Risotto \$18.99
Tomato-simmered rice with roasted mushrooms & green onions, garnished with citrus drizzle
- Fish House Daily Risotto P/A
The Chef's daily preparation
- ★ Shrimp Linguini Primavera \$16.99
A half pound of black tiger shrimp tossed with garlic, olive oil, tomato and veggies

★ Just added to our menu

Please inform your server of any food allergies. Book our Function Room for your special event, business meeting or holiday season party.
Visit our web site (www.thefishhouse.ca) to learn more about The Fish House, fascinating fish facts and much more.

Prices and selections subject to change Dec. 2007

Specialties

- Seafood Stuffed Atlantic Sole** \$16.99
Lobster-brandy bisque, jade-blended rice & Chef's vegetables
- Grilled Atlantic Salmon with Garlic Shrimp** \$17.99
White wine garlic sauce with fresh lemon, herbs, roasted potatoes & Chef's vegetables
- Bouillabaisse** \$16.99
Fresh fish & seafood simmered in a Pernod-saffron broth with fresh leeks, fennel & tomato
- Zesty Macadamia Nut Crusted Tilapia** \$17.99
Served with jade-blended rice, grilled lime & Chef's vegetables
- Broiled Jamaican "Jerk" Florida Swordfish** \$17.99
Cool citrus & wildflower honey yogurt, Madagascar peppercorn & mango chutney, jasmine rice and Chef's vegetables
- ★ **Southwest Parchment Tilapia** \$16.99
Ancho spice marinated tilapia, veggies, fresh lime, cilantro roasted corn & whiteskin potatoes baked in a parchment pouch
- Boston Seafood Platter** \$31.99
Lobster tail, tiger shrimp, scallops, king crab leg, grilled salmon, Chef's vegetables, roasted potatoes and drawn butter for dipping
- Steamed King Crab Platter** \$39.99
1 1/2 lbs. of Alaskan king crab steamed and served with Chef's vegetables, jade-blended rice, fresh lemon and drawn butter for dipping
- ★ **Lobster Tail Dinner** \$39.99
Two broiled lobster tails served with melted butter, roasted vegetables and jade-blended rice
- ★ **Ancho Shrimp & Scallops** \$19.99
Fresh jumbo scallops and jumbo shrimp tossed in Ancho seasoning, broiled and served with jade-blended rice and roasted vegetables

Fish Fry We fry in zero trans fat oil.

- Pacific Halibut & Chips** 1 pc \$10.99 2 pc Plus \$4.99
Crispy battered halibut served with fresh cut fries, cole slaw, fresh lemon & tartar sauce
- Cajun Halibut & Chips** 1 pc \$10.99 2 pc Plus \$4.99
Crispy Creole battered halibut served with fresh cut fries, cole slaw, fresh lemon & tartar sauce
- ★ **Aussie Fish & Chips** 1 pc \$9.99 2 pc plus \$3.99
Flaky orange roughy in our famous batter and fried golden brown. Served with fresh cut fries, cole slaw, tartar sauce & lemon
- Breaded Tiger Shrimp** \$13.99
Lightly hand-breaded with fresh cut fries, cole slaw, fresh lemon & seafood-cocktail sauce
- Tiger Shrimp & Halibut** \$14.99
Lightly hand-breaded shrimp & battered halibut served with cole slaw, fresh lemon, tartar sauce & seafood-cocktail sauce
- Tiger Shrimp & Sea Scallops** \$14.99
Lightly hand-breaded shrimp & scallops served with cole slaw, fresh lemon, tartar sauce & seafood-cocktail sauce
- Coconut Shrimp & Chips** \$13.99
With a Thai sweet & sour dipping sauce

Steaks, Ribs & Poultry

- Grilled Canadian AAA Top Sirloin Steak** \$18.99
Brushed with our special steak spice and served with roasted garlic mash, roasted vegetables & red wine jus
- Broiled Canadian AAA Peppercorn Top Sirloin Steak** \$19.99
Brushed with our special steak spice and served with roasted garlic mash, roasted vegetables & red wine jus
- ★ **Steak & Alaskan King Crab Leg** \$24.99
Our tender steak teams up with the 'King of the Sea.' Served with roasted vegetables and garlic mash
- The Big Boy** \$36.99
Bone-in Canadian AAA cowboy steak, brushed with our special steak spice and served with roasted garlic mash & roasted vegetables
- ★ **Steak & Lobster Tail** \$34.99
Our tender steak is paired with a lobster tail. Served with roasted vegetables and garlic mash
- Steak & Garlic Shrimp** \$22.99
Surf your Turf with Canadian AAA top sirloin steak & sautéed garlic shrimp. Served with drawn butter for dipping, red wine sauce, vegetables and roasted garlic mash
- ★ **Chicken Marsala** \$13.99
Grilled fresh breast of chicken topped with mushroom, onion and a Marsala wine & green peppercorn sauce. Served with garlic mash and roasted vegetables
- BBQ Baby Back Ribs** \$19.99
Full rack glazed with our BBQ sauce and served with fresh cut fries, cole slaw and Chef's vegetables
- Drunken Chicken** \$14.99
Half chicken with beer-can chicken marinade, slow roasted with sea salt & herbs and served with roasted garlic mash, garlic-lemon aioli & Chef's vegetables
- ★ **Dijon Almond-crusted Chicken** \$14.99
Almond-crusted chicken served with Dijon-garlic aioli, garlic mash and roasted vegetables



★ *Just added to our menu*

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Prices and selections subject to change Dec. 2007

LUNCH MENU 11 am - 4pm

Salads

- Martha's Vineyard Salad** \$5.99
Choice of dressing
- Traditional Caesar Salad** \$6.99
Creamy dressing with croutons, bacon & Parmesan
- Seared Blackened Tuna Cobb Salad** \$14.99
Bacon, egg, tomato, cucumber, blue cheese, red onions, choice of dressing
- Grilled Atlantic Salmon Salad** \$13.99
Balsamic-marinated roasted vegetables, greens, orange-Dijon dressing, topped with fresh BBQ salmon
- ★ **Blackened Chicken Caesar Salad** \$13.99
Warm blackened chicken breast, our famous Caesar salad and fresh mango
- Mediterranean Seafood Salad** \$13.99
Marinated blue crab, pepper crusted trout, shrimp, mussels, greens and blackberry vinaigrette
- Thai Mango Shrimp Salad** \$12.99
With fresh greens, crispy noodles, tossed in a Thai peanut vinaigrette
- Warm Seafood Salad** \$12.99
Shrimp, bay scallops, calamari, mussels, romaine in a Tijuana Caesar vinaigrette
- ★ **Cobb Salad** \$10.99
Fresh greens, diced tomato, cucumber, red onion, crisp bacon, chopped egg and blue cheese. Served with your choice of dressing
Add ons: Sautéed tiger shrimp \$3.99 Broiled Atlantic salmon \$4.99
Grilled chicken breast \$3.99

Fish Fry We fry in zero trans fat oil.

- Pacific Halibut & Chips** 1 pc \$10.99 2 pc Plus \$4.99
Crispy battered halibut with fresh cut fries, cole slaw, fresh lemon & tartar sauce
- Cajun Halibut & Chips** 1 pc \$10.99 2 pc Plus \$4.99
Crispy Creole battered halibut, fresh cut fries, cole slaw, fresh lemon & tartar sauce
- ★ **Aussie Fish & Chips** 1 pc \$9.99 2 pc plus \$3.99
Flaky orange roughy in our famous batter and fried golden brown. Served with fresh cut fries, cole slaw, tartar sauce & lemon
- Breaded Tiger Shrimp** \$10.99
Hand-breaded with fresh cut fries, cole slaw, fresh lemon & seafood-cocktail sauce
- Tiger Shrimp & Halibut** \$13.99
Lightly hand-breaded shrimp & battered halibut served with cole slaw, fresh lemon, tartar sauce & seafood-cocktail sauce
- Tiger Shrimp & Sea Scallops** \$13.99
Lightly hand-breaded shrimp & scallops served with cole slaw, fresh lemon, tartar sauce & seafood-cocktail sauce
- Coconut Shrimp & Chips** \$10.99
With a Thai sweet & sour dipping sauce

Specialties

- Seafood Stuffed Atlantic Sole** \$14.99
Lobster-branding bisque, Jade blended rice & Chef's vegetables
- Grilled Atlantic Salmon & Tiger Shrimp** \$15.99
Wine garlic sauce with fresh lemon, herbs, roasted potatoes & Chef's vegetables
- Bouillabaisse** \$13.99
Fresh fish & seafood simmered in a Pernod-saffron broth with fresh leeks, fennel, tomato & green onions
- Zesty Macadamia Nut Crusted Tilapia** \$14.99
Served with jade-blended rice, Chef's vegetables & grilled lime
- BBQ Baby Back Ribs** \$14.99
Half rack glazed with our BBQ sauce, fresh cut fries, cole slaw, and Chef's vegetables
- Drunken Chicken** \$13.99
Half chicken with beer-can chicken marinade, slow roasted with sea salt & herbs, roasted garlic mash, garlic-lemon aioli & Chef's vegetables
- ★ **Chicken Marsala** \$12.99
Grilled fresh breast of chicken topped with mushrooms, onion and a Marsala wine & green peppercorn sauce. Served with garlic mash and roasted vegetables

Stir Fry, Rice & Noodles

- Baked Seafood Lasagna** \$12.99
Layers of seafood "meat sauce" with Atlantic salmon, shrimp, bay scallops, fresh basil, tomato and baked Italian cheeses
- ★ **Seared Blackened Tuna with Maryland Blue Crab Risotto** \$15.99
Tomato simmered rice with roasted mushrooms, green onions and garnished with citrus drizzle
- Angel Hair Pasta & Seafood** \$13.99
Lobster, bay scallops & herbs tossed in rosé sauce
- ★ **Seafood Asiago Linguini** \$14.99
Fresh salmon, tiger shrimp, sweet blue crab meat in an asiago cheese cream sauce
- Chicken Carbonara** \$11.99
Penne noodles with marinated sautéed chicken, smoked bacon & Alfredo sauce
- ★ **Chicken Mango Stir Fry** \$12.99
Fresh mango is paired with tender chicken breast, sautéed with Asian veggies in a Szechuan sauce. Served with Jasmine sticky rice
- Chili Garlic Seafood Stir Fry** \$13.99
Shrimp, scallops & calamari tossed with wok-seared veggies in a sweet chili-oyster sauce & jasmine rice
- ★ **Shrimp Linguini Primavera** \$13.99
A half pound of black tiger shrimp tossed with garlic, olive oil, tomato and veggies
- Shucker's Famous Pad Thai** \$12.99
Rice noodles tossed in a Tamarind peanut sauce with grilled chicken & shrimp and topped with crunchy bean sprouts
- Fish House Daily Risotto** P/A
The Chef's daily preparation
- ★ **Grilled Salmon Primavera** \$14.99
Fresh salmon served with linguini, tossed with julienne vegetables, tomato, white wine, olive oil, garlic and fresh basil

Sandwiches

- Angus Burger** \$8.99
BBQ with tomato, lettuce, dill pickle & fresh-cut fries
- The "Works Burger"** \$9.99
Cheddar cheese, bacon, roasted onions, tomato, lettuce, dill pickle, & fresh-cut fries
- Grilled Chicken Caesar Wrap with Chowder** \$8.99
Stuffed in a tortilla wrapper and served with our famous clam chowder
- South-Western Ribeye Steak Sandwich** \$11.99
Creole spice & olive oil marinade, ancho mayo, roasted onions, mushrooms, baked cheddar & fresh-cut fries
- ★ **Mediterranean Tilapia Sandwich** \$9.99
Dark rye bread with lettuce, lemon-garlic mayo, tomato, capers & cracked olive relish and fresh-cut fries
- Alaskan Halibut B.L.T** \$9.99
Crispy panko halibut with mayo, bacon, lettuce, tomato, cheddar & fresh-cut fries
- Smoked Salmon Reuben** \$8.99
Dark rye, Russian dressing, sauerkraut, Dijon mustard, cream cheese & side salad
- Buffalo Chicken Wrap** \$7.99
Crispy chicken tossed with our buffalo wing sauce and wrapped in a flour tortilla with crisp bacon, red onions, blue cheese & fresh-cut fries
- Tuna, Blue Crab & Tiger Shrimp Salad Melt** \$8.99
Warm focaccia with baked mozzarella, green curry chutney & side salad

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