



## SOUPS

**Add On: Daily house-baked garlic focaccia bread / \$4**

**Seafood Chowder / \$9.25 – 8oz / \$16.50 – 16oz**

Our famous in-house made New England seafood chowder with smoky bacon, local rock cod and local salmon.

**Daily Soup / \$7.25 – 8oz / \$14.25 – 16oz**

Ask your server for our Chef's daily creation.

## SALADS

**Add Ons: Grilled Chicken \$6 / Cajun Chicken \$7 / Sauteed Prawns \$6 / Salmon \$12**

**Seasonal Greens / \$14.75**

Mixed greens, strawberries, red onions and feta cheese tossed in a honey-lime vinaigrette.

**Caesar Salad / \$14.75**

Romaine lettuce, house-baked croutons, creamy Caesar dressing and topped with Grana Padano Parmesan cheese.

**Tofu Quinoa Salad Bowl / \$23**

Chilled quinoa with cucumber, tomato, seaweed topped with fried tofu and drizzled with soya sesame dressing.

## APPETIZERS

**Hoisin Honey Glazed Ribs / \$17**

Marinated deep-fried pork dry ribs tossed in a hoisin honey glaze.

**Renfrew Pub Wings / \$17.50**

Grilled coriander pepper wings served with our in-house made sweet chili sauce.

**Poutine / \$14.50**

Fries with melted cheese curds, topped with our in house-made gravy.

**Chicken Tenders / \$18.50**

Fresh chicken tenders panko breaded, served with fries and plum sauce.

**Cauliflower Bites / \$14.50**

Deep-fried cauliflower bites, tossed in hot sauce and served with Parmesan Dip.

**Seared Tuna Tacos / \$16**

White corn tortillas with Yellowfin tuna loin, avocado, wasabi aioli, pickled ginger, sesame and soy marinated seaweed topped with micro greens and black sesame seeds.

## MAINS

**All burgers served with your choice fries, house salad, or Caesar salad.**

In-House Made Gravy \$4 / Daily Soup \$4 / Gluten Free Bun \$5 / Poutine \$6 / Seafood Chowder \$6

### **Bacon Cheddar Burger / \$22.50**

6oz grilled beef burger served with smoky bacon, melted cheddar, lettuce, tomato, dill pickle and burger mayo.

### **Hiker Double Bacon Cheddar Burger / \$30**

12oz grilled beef burgers served with melted cheddar, bacon, lettuce, tomato, dill pickle and BBQ mayo sauce.

**Add-Ons: Sautéed Onions \$2 / Extra Bacon \$2**

### **Grilled Salmon Burger / \$23.50**

Grilled B.C. Sockeye salmon, mixed greens, tomato, pickled ginger and wasabi aioli on a brioche bun.

### **Veggie Mushroom Burger / \$20.50**

Button mushrooms, roasted garlic, rolled oats, Parmesan.

Served with mixed greens, caramelized onions, lemon aioli on a brioche bun.

### **Chipotle Chicken Burger / \$20.50**

Crispy panko breaded fried chicken with chipotle mayo, bacon, tomato and crispy coleslaw served on a brioche bun.

### **Tuna Poke Bowl / \$23**

Brown sushi rice and Yellowfin tuna with pickled cucumber, mango, ginger, sesame seaweed, edamame beans, sriracha mayo and micro greens.

### **Local Rockfish & Chips / \$18**

Craft beer battered Cod deep-fried, and served with fries and our homemade tartar sauce and coleslaw. (Add 2<sup>nd</sup> piece - \$6)

### **BBQ Pork Ribs / \$35 Half Rack / \$28**

Smokey, braised, BBQ baby back pork ribs. Served with crisp slaw and double stuffed baked potatoes.

## DESSERTS

### **No Baked Cheesecake / \$9**

Mixture of cream cheese, lemon zest and vanilla. Served with a seasonal berry compote, pecan graham cracker crumble and honey whip.

### **Gluten Free Chocolate Tort / \$6**

Berry compote and honey whip.

### **Vegan Carrot Cake / \$9**

Caramel sauce and honey whip.

**WIFI NETWORK: WR-PUB-GUEST WIFI    PASSWORD: renfrewpub**