



## 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**

**Seasonal Greens / \$14.75**

Mixed greens, dried cranberries and toasted pumpkin seeds topped with 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.

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

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

## APPETIZER

**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.

**Blackened Rockfish Tacos / \$19.50**

Cajun spiced rockfish, spicy mayo, shredded cabbage, pickled onions, avocado, cilantro, pico de gallo on three white tortillas.

**(Add: Extra Taco - \$6.50)**



## 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 Prime rib beef burger served with smoky bacon, melted cheddar, lettuce, tomato, dill pickle and In-house made burger mayo.

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

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

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

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

Button mushrooms, roasted garlic, rolled oats, panko, 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.

**(Sub for Grill Chicken or Cajun Chicken - \$6)**

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

Renfrew Lager battered local Cod deep-fried, served with fries and our homemade tartar sauce and coleslaw.

**(Add: 2nd piece - \$6)**

### **Roasted Squash & Wild Mushroom Risotto / \$26**

Butternut squash, forest mushrooms with fried sage, grana padano parmesan and truffle oil.

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

Smokey In-house braised, BBQ baby back pork ribs.

Served with crisp slaw and fries.

## DESSERTS

### **Two-Scoop Vanilla Ice-cream / \$4.50**

Double Scoop of Vanilla with Berry compote.

**(Add: Extra Compote or Caramel Sauce - \$1.50)**

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

Chocolate Tort served with Berry compote and honey whip.

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

Vegan Carrot Cake served with vegan caramel sauce