



## **SOUP**

**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** / \$7.50 – 8oz / \$14.50 – 16oz

Ask your server for our Chef's daily creation.

## **SALAD**

**Add Ons:** Grilled Chicken \$7 / Cajun Chicken \$7.50 /  
Salmon \$8.50

**Seasonal Greens / \$14.75**

Mixed greens, dried cranberries and toasted pumpkin seeds topped with feta cheese tossed in a champagne vinaigrette.

**Caprese Salad / \$14.75**

Grape Tomatoes, fior di latte mozzarella, roasted garlic, pesto genovese torn basil, arugula with a balsamic reduction drizzle.

**Tofu Quinoa Salad Bowl / \$24**

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

## **APPETIZERS**

**Renfrew Pub Wings / \$17.50**

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

**Cauliflower Bites / \$15**

Deep-fried bites, tossed in hot sauce and served with parmesan dip.

**Poutine / \$14.50**

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

Add Ons: Pulled pork \$5 / Bacon \$2

**Calamari / \$16**

Tender calamari, coated with seasoned flour & deep fried to perfection. Served with a homemade tzatziki dip.



**Pulled Pork Tacos / \$17.50**

Soft corn tortillas layered with tangy coleslaw, fresh pico de gallo, house pulled pork, pickled red onions & a drizzle of sriracha mayo.

**Ceviche Feature / MP**

Ask your server for details about our Chef's latest creation.

**MAINS**

All burgers served with your choice of fries, house salad, or soup.

**Upgrades:** Caprese \$5 / Poutine \$6 / Seafood Chowder \$6  
Gluten Free Bun \$5 / Burger Patty \$7 / In-House Made Gravy \$4

**Bacon Cheddar Burger / \$23.50**

6oz Prime rib beef burger served with smoky bacon, melted cheddar, lettuce, tomato, dill pickle and in-house burger mayo.

**Burger Feature / MP**

Let us show you our creativity with our weekly innovations.

**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 / \$21**

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

(Sub for Grilled Chicken or Cajun Chicken)

**Chicken Tenders / \$18.50**

Fresh chicken tenders panko breaded, served with fries.

**Local Rockfish & Chips / \$19**

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

(Add: 2<sup>nd</sup> piece - \$7)



**Poke Bowl / \$20.50**

Yellowfin Tuna, mango, edamame, wakame seaweed, pickled cucumber & ginger on top of brown sushi rice with a drizzle of sriracha mayo and topped with black sesame seeds.

(Add: Avocado - \$4)

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

Smokey, braised, BBQ baby back pork ribs.

Served with crispy slaw and fries.

**Pasta Feature / MP**

Our Chef's love pasta so much we can't settle on one. Ask your server about this week's concept.