



SOUP

Seafood Chowder / \$9 – 8oz / \$18 – 16oz

Our famous in-house crafted New England seafood chowder with smoky bacon, rock cod, salmon, clams and mussels.

Daily Soup / \$7.50 – 8oz / \$14.50 – 16oz

Ask your server for our Chef's daily creation.

Add Focaccia / \$2

SALAD

Add: 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.

Classic Caesar Salad / \$15.50

Romaine lettuce, ciabatta croutons, creamy house made Caesar dressing, Grana Padano parmesan.

Beetroot Carpaccio / \$16.50

Thinly shaved roasted beets topped with toasted walnut crumble, quinoa, hemp seed, feta, balsamic glaze, pea shoot micro salad, lemon, garlic oil.

APPETIZER

Calamari/ \$14.50

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

Poutine / \$15

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

OMG TACOS!!! / \$15

Our Chefs love tacos so much, that they couldn't pick just one style! 2 x grandes flour tacos. Ask your server about this week's creation.

Add Taco / \$6.50 – gf option available.

Syrian Style Falafels / \$15

Crispy fried dumplings of chickpeas, garlic, onion, coriander, cumin and sesame, with truffled cannellini hummus, tzatziki & pickled vegetables.

Crispy Fried Chicken Wings / \$18

Choice of: *Salt & Pepper / Maple Whiskey Butter / Red Hot* 🔥

Jamaican Jerk 🔥 🔥 / *Nashville Hot Honey* 🔥 🔥 🔥

served with a side of parmesan ranch.



MAINS

All sandwiches served with your choice of Fries, House salad, or Daily Soup.

Upgrades: Caesar \$5 / Poutine \$6 / Gluten Free Bun \$5 / Burger Patty \$7

House Made Gravy \$4

All Day Breakfast Sandwich / \$17

Fried egg, Edam and cheddar cheese, smoked ham, shredded lettuce, tomato, roasted garlic baconaise on a toasted brioche bun.

Bacon Cheddar Burger / \$24.50

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

Applewood Smoked Prime Rib Philly Cheesesteak \$25

Slow and low roast Prime Rib, smoked roasted red pepper & onion sofrito, melted Edam cheese, roasted garlic mayo, on a toasted ciabatta, rosemary au jus.

Veggie Mushroom Burger / \$22

Button mushrooms, roasted garlic, rolled oats, panko, parmesan. With mixed greens, caramelized onions, lemon aioli on a brioche bun.

Chipotle Chicken Burger / \$22

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)

Nashville Hot Style: cayenne-honey sauce with spicy zucchini pickles. \$2.5

Japanese Karaage Chicken & Fries/ \$18.50

Tender chicken bites marinated in tamari, garlic, ginger and sesame, lightly breaded and fried crispy. Served with fries, umami mayo & cucumber.

Rockfish & Chips / \$19

Dredged in Renfrew Lager batter and fried to perfection. Served with fries, our homemade tartar sauce and coleslaw.

(Add: 2nd piece - \$7)

Ahi Tuna Tataki Bowl / \$26

Sesame crusted Ahi tuna steak seared blue rare, sliced and served on brown basmati rice with a pea shoot – seaweed salad, mango chutney, edamame, pickled jalapeno onion salsa, pickled carrots, shallots, wasabi mayo, ponzu and puffy rice noodles.

Chipotle Orange Glazed Sockeye Salmon / \$35

8oz Pacific Sockeye Salmon, cooked skin on in a sweet and smoky piquant citrus glaze. Served with garlic herb roasted baby potatoes and seasonal vegetables.

BBQ Pork Ribs / \$37 Half Rack / \$28

Smoky braised, BBQ baby back pork ribs. Served with crispy slaw and fries.