



SOUP

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

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

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 \$9

Seasonal Greens / \$14.75

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

Classic Caesar Salad / \$14.75

Romaine lettuce, ciabatta croutons, creamy house made Caesar dressing, and shaved parmesan.

Squash and Beet Salad / \$19

Roasted squash and beets mixed with arugula, quinoa, cranberries, goat cheese and champagne vinaigrette dressing with a balsamic drizzle.

APPETIZER

Chips & Dip / \$8

Fried potato chips served warm with our in-house BBQ chip dip.

Fully Loaded – Guacamole, sour cream, pico de gallo, feta, lettuce / **Add \$5**

Poutine / \$15

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

Cajun Cod Tacos / 2 for \$15

Rock cod tossed in cajun spice with crispy coleslaw, pico de gallo, guacamole and chipotle mayo.

Add taco / \$6 – gf option available

Cauliflower Bites / \$16

Choice of: *Salt & Pepper / Lemon Pepper / Maple Whiskey Butter / Red Hot Buffalo / Nashville Hot Honey / Teriyaki*

Calamari/ \$18

Tender calamari, coated with seasoned flour & deep fried to crispy perfection. Served with our chipotle mayo.

Crispy Fried Chicken Wings / \$19

Choice of: *Salt & Pepper / Lemon Pepper / Maple Whiskey Butter / Red Hot Buffalo / Nashville Hot Honey / Teriyaki*



MAINS

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

Upgrades: Caesar \$4 / Poutine \$5 / Gluten Free Bun \$3 / Burger Patty \$7

House Made Gravy \$4

All Day Breakfast Sandwich / \$17

Fried egg, cheddar cheese, smoked ham, shredded lettuce, tomato and mayo on a toasted brioche bun.

Bacon Cheddar Burger / \$25

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

Black Bean Burger / \$22

Black bean patty with mixed greens, tomato, red onions, guacamole and cashew chipotle sauce 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 Grilled Chicken or Cajun Chicken)

Coconut Curry Tofu / \$18

Crispy tofu tossed in a coconut curry sauce served on a bed of rice.

(Sub for Grilled Chicken)

Japanese Karaage Chicken & Fries / \$19

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)

Bangers and Mash \$20

Traditional banger sausages with mashed potatoes and seasonal vegetables topped with gravy.

Feature Pasta / \$25

Our rotating pasta feature, crafted with fresh ingredients and creative flavours. Ask your server for details.

BBQ Pork Ribs \$28

Smoky braised, BBQ baby back pork ribs. Served with crispy slaw, fries and our in-house made focaccia bread.

Sockeye Salmon / \$35

8oz Pacific Sockeye Salmon cooked skin on, with a creamy dill sauce. Served with mashed potatoes and seasonal vegetables.