

MENU



SOUP & SALAD

Seafood Chowder \$9 Starter / \$18 Full

Our famous in-house made New England seafood chowder with bacon, cod, salmon, and clams. Seaweed-Sesame garnish. **Add Focaccia \$2**

Daily Soup \$7 Starter / \$15 Full

Ask your server for our Chef's daily creation. **Add Focaccia \$2**

Signature Salad \$9 Starter / \$18 Full

Tuscan baby lettuce, dried cranberries and toasted pumpkin seeds topped with feta cheese and lemon basil dressing.

Classic Caesar Salad \$8 Starter / \$16 Full

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

Add: Grilled Chicken \$7 / Cajun Chicken \$7.50 / Salmon \$9

APPETIZERS

Mediterranean Dip Platter \$12 Starter / \$22 Full

Roasted red pepper hummus, pesto goat cheese, spinach-artichoke and romesco served with grilled pita and house made corn chips.

Brussel Sprouts \$15

Crispy brussel sprouts marinated in our tamari ginger glaze and served with umami mayo.

Japanese Karaage Chicken \$15

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

Poutine \$16

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

Cauliflower Bites \$16

Choice of: Salt & Pepper / Lemon Pepper / Red Hot / Buffalo / Teriyaki / Sweet Chili.

Calamari..... \$18

Tender calamari, coated with seasoned flour, deep fried and tossed in lemon pepper. Served with tzatziki.

Chicken Wings \$21

Choice of: Salt & Pepper / Lemon Pepper / Red Hot / Buffalo / Teriyaki / Sweet Chili.

Pulled Pork Tacos 3 for \$22

Slow-cooked pulled pork loaded into soft tortillas, with crunchy coleslaw, guacamole, pico de gallo, chipotle mayo, and pickled red onions. **Gf option available**

BURGERS

Certified Angus Beef \$25

Beef burger served with melted cheddar, lettuce, tomato, dill pickle and in-house burger mayo. **(Add Bacon \$1 / Add Patty \$7)**

Black Bean \$22

Black bean patty with mixed greens, tomato, red onions, guacamole and roasted red pepper hummus on a brioche bun.

Buttermilk Crispy Chicken \$22

Golden fried chicken thighs with coleslaw, dill pickle, red onion and chipotle mayo served on a brioche bun. **(Sub for Grilled Chicken)**

Salmon \$24

Wild Sockeye salmon with coleslaw, guacamole, red onions, spicy mayo and grilled lemon served on a brioche bun.

Sandwich Feature MP

Focused on quality, made with care. See what's featured today.

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

Upgrades: Signature Salad \$4 / Caesar \$4 / Poutine \$5

Gluten Free Bun \$3 / House Made Gravy \$4

MAINS

Fish & Chips \$19

Cod fillets dredged in our local lager batter and fried to perfection.

Served with fries, our homemade tartar sauce and coleslaw. **(Add: 2nd piece - \$7)**

Coconut Curry \$23

Seasonal vegetables tossed in a coconut curry sauce topped with sesame seeds, served on a bed of rice with a side of mango chutney. **(Add Grilled Chicken or Crispy Tofu - \$5)**

Pasta Feature \$28

A seasonal pasta creation, thoughtfully prepared with quality ingredients and simple, balanced flavors.

BBQ Pork Ribs \$30

Slow-cooked, fall-off-the-bone pork ribs glazed in smoky barbecue sauce.

Served with crispy slaw and fries

Chicken Supreme \$32

Bone in-skin on chicken breast. Pan seared with a pesto cream sauce and crispy bacon. Fingerling potatoes and seasonal vegetables.

Catch Of The Day \$35

Our daily fish selection, cooked with simple, flavorful ingredients.

Ask your server what's on today's menu

