

RENFREW — PUB —

PORT RENFREW, BRITISH COLUMBIA



DINNER MENU

SOUP & SALAD

Seafood Chowder / Starter \$10 / Full \$19

Creamy New England-style seafood chowder loaded with bacon, cod, salmon, and clams, finished with a savoury nori furikake garnish.

Daily Soup / Starter \$7 / Full \$14

Chef's daily house-made soup creation. Ask your server for today's feature.

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

Crisp romaine lettuce tossed in our creamy house-made Caesar dressing with ciabatta croutons and shaved parmesan.

Signature Salad / Starter \$9 / Full \$18

Tuscan baby greens with dried cranberries, toasted pumpkin seeds, and feta cheese, tossed in a bright white balsamic lemon basil vinaigrette.

Add: Grilled Chicken \$8 / Cajun Chicken \$8.50 / Salmon \$13 / Focaccia / \$2

APPETIZERS

Mediterranean Dip Platter / \$14 Half / \$26 Full

Roasted red pepper hummus, goat cheese pesto, romesco, and spinach-artichoke dip served with grilled pita and tortilla chips.

Brussels Sprouts / \$15

Golden fried Brussels sprouts tossed in a savoury umami glaze and served with house umami aioli.

Poutine / \$16

Bowl of fries topped with cheese curds, green onions and rich house-made gravy.

Chicken Tenders / \$16

Breaded chicken breast strips served with plum sauce. Add fries \$5

Cauliflower Bites / \$18

Salt & Pepper / Lemon Pepper / Red Hot / Buffalo / Honey Garlic / Sweet Chili
Served with ranch

Calamari / \$21

Lightly seasoned lemon pepper calamari, fried until crispy and topped with red onion. Served with tzatziki.

Classic Chicken Wings / \$23

Salt & Pepper / Lemon Pepper / Red Hot / Buffalo / Honey Garlic / Sweet Chili
Served with ranch

Fresh Mussels / MP

Fresh mussels steamed in a white wine cream broth with Pico de Gallo, served with warm house baked focaccia bread.



= GLUTEN FREE OPTION AVAILABLE



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HANDHELDS

Buttermilk Crispy Chicken Burger / \$22

Crispy buttermilk fried chicken thighs topped with creamy coleslaw, dill pickles, red onion, and chipotle mayo on a toasted brioche bun.

Substitute grilled chicken available.

Black Bean Burger / \$23

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

Sirloin Beef Dip / \$24

Thinly shaved sirloin layered with white cheddar, caramelized onions, and horseradish aioli on a toasted bun, served au jus.

Certified Angus Beef Burger / \$25

Juicy Certified Angus beef burger topped with melted cheddar, lettuce, tomato, dill pickle, and house burger mayo on a toasted brioche bun.

Add Bacon \$1 / Add Patty \$8

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

UPGRADES

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

ADDITIONS

Gluten-Free Bun \$3 / House-Made Gravy \$4 / Side Dip \$1.50

ENTREES

Stir Fry / \$22

A colourful medley of peppers, broccoli, celery and carrots tossed in a honey teriyaki sauce, topped with cashews and served over rice.

Add Crispy Tofu \$6 or Shaved Sirloin \$8

Pulled Pork Tacos / 3 for \$23

Slow-cooked pulled pork tucked into soft tortillas with crunchy coleslaw, Pico de gallo, guacamole, chipotle mayo, and pickled red onions.

Fish & Chips / \$24

Cod fillets coated in our signature beer batter and fried golden brown, served with fries, creamy homemade tartar sauce, and coleslaw.

Seafood Linguine / \$28

Tender mussels and scallops tossed with linguine and Pico de Gallo in a rich lobster alfredo sauce.

Chicken Supreme – \$32

Pan-seared bone-in chicken breast finished with a rich mushroom bacon cream sauce. Served with roasted fingerling potatoes and seasonal vegetables.

Veal Picatta / \$34

Lightly breaded veal scallopine topped with a bright lemon caper butter sauce. Served with roasted fingerling potatoes and seasonal vegetables.

Salmon / \$38

Seared salmon finished with a tangy Dijon cream sauce. Served with roasted fingerling potatoes and seasonal vegetables.



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