



SOUP & SALAD

Seafood Chowder

Starter - \$10 | Full - \$19

Our famous house-made New England seafood chowder with bacon, cod, salmon, and clams. Nori furikake garnish.

Daily Soup

Starter - \$7 | Full - \$14

Ask your server about our chef's daily creation.

Classic Caesar Salad

Starter - \$8 | Full - \$16

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

Signature Salad

Starter - \$9 | Full - \$18

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

ADD-ONS

Grilled Chicken \$8 | Cajun Chicken \$8.50 | Salmon \$13 | Focaccia \$2

APPETIZERS

Brussels Sprouts

\$15

Fried Brussels sprouts tossed in an umami marinade and served with umami mayo.

Guacamole

\$16

Creamy avocado mixed with pico de gallo, jalapeño, fresh lime, herbs, and spices. Served with house-made corn tortilla chips.

Perogies

\$16

Potato and cheddar perogies topped with bacon, green onions, and sauerkraut. Served with sour cream.

Poutine

\$16

A hearty serving of fries topped with cheese curds, fresh green onions, and smothered in house-made gravy.

Cauliflower Bites

\$18

Salt & Pepper | Lemon Pepper

Toss in: Red Hot / Buffalo / Honey Garlic / Sweet Chili - \$1
Served with ranch.

Calamari

\$21

Lightly seasoned lemon-pepper calamari, fried until crisp and topped with red onion. Served with house-made tzatziki.

Classic Chicken Wings

\$23

Salt & Pepper | Lemon Pepper

Toss in: Red Hot / Buffalo / Honey Garlic / Sweet Chili - \$1
Served with ranch.

 = Gluten-free option available





HANDHELDS

Buttermilk Chicken Burger \$24

Buttermilk-marinated chicken thighs, topped with crunchy coleslaw, dill pickles, red onion, and chipotle mayo, served on a toasted brioche bun.
(Substitute grilled chicken)

Black Bean Burger \$24

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

Beef Dip \$25

Shaved sirloin topped with mozzarella, caramelized onions, horseradish aioli, and au jus, served on a ciabatta bun.

Certified Angus Beef Burger \$26

Juicy 6oz patty with melted cheddar, lettuce, tomato, dill pickle, and house-made burger mayo, served on a toasted brioche bun.
Add Bacon \$1 / Add Patty \$7

Salmon Burger \$27

Grilled salmon topped with crunchy coleslaw, creamy guacamole, red onion, and lemon dill aioli, served on a toasted brioche bun.

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

UPGRADES

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

EXTRAS

Gluten-Free Bun \$3 / House-Made Gravy \$4 / Add Dip \$1

ENTREES

Stir Fry \$23

A colourful medley of bell peppers, broccoli, carrots, onions, and celery, tossed in a sweet and savoury honey garlic sauce. Served over steamed rice and finished with cashews.
(Add Shaved Sirloin \$8 or Crispy Tofu \$6)

Chicken Tenders \$24

Chicken breast strips coated in a golden breading, served with fries and plum sauce.

Fish & Chips \$26

Pacific cod loins coated in our signature beer batter and fried to perfection. Served with fries, our house-made tartar sauce and coleslaw.

Pesto Chicken Pasta \$28

Tender chicken breast sauteed with mushroom, bacon and onions. Tossed with penne in a rich, creamy basil pesto sauce. Finish with a balsamic glaze.

Chicken Parmesan \$32

Breaded chicken breast topped with tomato sauce, melted mozzarella, and parmesan cheese, served over penne.

BBQ Pork Ribs \$34

Slow-cooked, fall-off-the-bone pork ribs glazed in smoky barbecue sauce. Served with coleslaw and fries.

Salmon \$42

Pan-seared salmon fillet served with seasonal vegetables and rice. Finished with a rich, velvety smoked paprika cream sauce.

 = Gluten-free option available

