



Casual Food with a Professional Touch

# Soup, Chowder & Signature Salads

## *daily feature soup*

cup \$3 / crock \$5

## *seafood chowder*

cup \$5 / crock \$7

## *backyard garden salad*

single \$8 / for two \$11

## *classic caesar salad*

single \$8 / for two \$11

## *maple spinach salad*

single \$8 / for two \$11

## *greek salad*

single \$9 / for two \$12

## *maple scented salmon salad*

Warm maple marinated salmon, served on a bed of baby greens tossed with sundried cranberries, red onion, mandarin oranges, pecans and a sweet onion vinaigrette, served with toasted multigrain baguette \$16

*Dress up your salad with a grilled chicken breast \$4*

*Add sautéed shrimp or scallops to any salad \$6*

## Appetizers

### *bruschetta*

Served with basil and parmesan cheese on garlic baguette \$10

### *mussels*

Steamed in white wine with a garlic and basil broth \$8

### *garlic cheese loaf*

Garlic loaf topped with cheese \$7

### *calamari*

Served with our pickled ginger and wasabi sauce \$10

### *lobster & crab dip*

Lobster, cream cheese, sweet crab and spinach \$11

### *smoked haddock potato cakes*

Served with tomato caper chow \$10

## By the Basket

### *baked chicken wings*

Served with a mild, medium, hot or honey garlic glaze \$10

### *sweet potato fries*

Served with curried mayo or smoked jalapeno bistro sauce \$6

### *three cheese nachos*

Cheddar, mozza and jack topped with jalapenos, olives and much more \$12

### *cracked pepper onion rings*

Served with curried mayo or smoked jalapeno bistro sauce \$6

### *kettle chips*

Served with bistro dipping sauce \$6

### *classic combo platter*

Nachos, wings, kettle chips, cracked pepper onion rings and spiced flatbread served with your choice of favourite dipping sauces \$17

## Steaks

We serve only “AAA”, grain fed Canadian beef, aged for a minimum of 21 days for exceptional flavour and tenderness.

Our steaks are topped with cracked pepper onion rings and can be prepared:

- charbroiled
- blackened with cajun spice
- five peppercorn sauce

**100z new york striploin** \$26

**80z centre cut sirloin** \$22

Add sweet crab & béarnaise sauce \$3

Add sautéed mushrooms \$3

Add fried onions \$3

## Seafood

### **fresh atlantic salmon**

Fire grilled & topped with homemade chutney  
\$19

### **panko crusted haddock**

Featuring our own roasted onion cilantro  
and lime tartar sauce \$17

### **seafood primavera**

Mussels, shrimp, scallops, crab and crisp garden  
vegetables tossed with fettuccine in your choice  
of alfredo or tomato basil sauce \$20

### **fresh halibut**

Lime scented and baked with a pecan crust \$22

### **fish & chips**

Two piece freshly battered haddock and golden  
fries served with tartar sauce & creamy coleslaw  
\$12

## Local Favourites

### **bbq back ribs**

Grilled with our own chipotle bourbon  
bbq sauce \$22

### **steak sandwich**

A 6oz top sirloin on a baguette topped with  
cracked pepper onion rings \$14

### **the classic burger**

Half pound house-made ground chuck topped  
with bacon, cheddar, lettuce, tomato & onion  
served on a toasted kaiser \$10

### **fig & brie stuffed pork loin**

Pan seared, roasted and served on a mushroom  
cream sauce \$20

### **saltimbocca panini**

Pork loin, bacon and mozzarella with sage aioli  
on a toasted ciabatta bun \$11

### **ciabatta chicken club**

Grilled chicken stacked on a toasted loaf with  
chipotle pepper sauce \$11

### **blackened chicken club pizza**

Nine-inch deep dish with homemade pesto,  
smoked bacon and roasted red peppers \$12

### **tuscana stuffed chicken**

Bacon wrapped chicken breast stuffed with  
sun-dried tomato, pine nut and mozzarella  
on a roasted red pepper coulis \$20

### **chicken & veg alfredo**

Grilled chicken and fettuccine tossed in a garlic  
parmesan cream sauce \$16

### **greek pasta**

Penne pasta tossed in a sun-dried tomato, olive  
& balsamic pesto with peppers, onions & feta \$16

~ Please notify your server of any food allergies you may have ~

