

CARRIAGE ROOM

LUNCH

Appetizer

SOUP DU JOUR	8
served with a fresh baked dinner roll	
FRENCH ONION SOUP	10
caramelized onion in a rich beef broth with house made croutons, topped with provolone cheese & broiled, served with a fresh baked roll	
SEAFOOD CHOWDER	11
assorted seafood & potato, cooked in a rich velouté, served with a fresh baked dinner roll	
FRUIT & NUT SALAD	17
spinach & kale mix topped with cantaloupe, apple, dried cranberries, toasted almonds, goat cheese crumble & partridge berry dressing	
CAESAR SALAD	12/17
chopped romaine lettuce, house made croutons, bacon & parmesan cheese, tossed with a creamy caeser dressing	
add chicken 6.00	
COD AU GRATIN	17
chunks of cod in a heavy cream cheese sauce topped with cheddar cheese and broiled	
CRISPY BABY SHRIMP TACOS	19
baby shrimp dredged and fried, shredded lettuce, pico da gallo & sour cream	
CAJUN MUSSLES	19
mussels steamed in white wine, cajun seasoning, tomatoes, red onion & bell peppers or traditional wine & garlic butter, served with garlic slice	
FISH CAKES	13
2 salt cod and potato cakes, served with mustard pickles	

BEVERAGES

Coffee Carafe	3.75
Tea	2.00
Herbal Tea	2.95
Hot Chocolate	2.50
Pepsi Products	sm 2.25 lg 3.25
Milk	sm 2.25 med 2.95 lg 3.75
Juice	sm 1.95 med 2.75 lg 3.50

EXTRAS

Gravy	2.95	Cheese	3.25
Dinner Roll	2.50	Sour Cream	2.00
Garlic Slice	2.50	Salad Dressings	2.50
Savory Bread	Dressing 2.50	Gluten Free Bread (2)	2.50

Sandwich Board

PULLED PORK GRILLED CHEESE	16
tender pulled pork & cheddar cheese on your choice of bread & grilled	
BEEF BURGER	19
seasoned ground beef patty topped with lettuce, tomato, red onion, cheddar cheese & bacon with ketchup, mustard & relish	
BUFFALO VEGGIE BURGER	18
grilled black bean based patty dipped in hot sauce topped with avocado, lettuce & crispy onion	
Add Blue Cheese \$4	
CLUBHOUSE	19
turkey, bacon, lettuce, tomato & cheddar cheese on 3 slices of toasted bread of your choice.	
Gluten Free Bread add \$4	
GRILLED VEGGIE WRAP	17
spinach, carrot, mushroom, peppers, pickled red onion, goat cheese & crunchy mustard rolled in a flour tortilla & grilled	
GRILLED TURKEY WRAP	17
roasted turkey, bread dressing, cranberry chutney & swiss cheese then grilled	
<h3>Entree</h3>	
OPEN FACED HOT TURKEY	18
dark & white turkey meat atop a slice of bread, topped with gravy, served with cranberry chutney	
FISH AND CHIPS	16/22/25
1, 2, or 3 pieces of cod dipped in a house made batter & deep fried	
PAN FRIED COD	24
filet of cod rolled in flour and pan fried	
<i>above sandwiches & entrees served with your choice of home fries or rice pilaf</i>	
<i>substitutions - green salad 4 caesar salad 5 sweet potato fries 4</i>	
FUNGI ALFREDO	19
mushrooms sautéed in a rich and creamy alfredo sauce tossed with linguini and finished with fresh grated parm and green onion	
add chicken 6.00	

Dessert

ask your server for todays housemade options

Wine List

House Wine

Frontera Concha Y Toro, Chile

Pinot Grigio or Cabernet Sauvignon

Glass 8.50 1/2L 22.00 1L 40.00

White 750ml

Lindemans Bin 65 Chardonnay, Australia	35.00
Frontera Pinot Grigio, Chile	32.00
Casillero del Diablo, Sauvignon Blanc, Chile	39.00
Pellehaute Chardonnay Blend, France	42.00
XOXO Pinot Grigio Chardonnay, Canada	26.00
Pellar Estates Pinot Grigio, Canada	33.00

Red 750ml

Chianti Ruffino, Italy	44.00
Fat Bastard Pinot Noir, France	43.00
LePlan Vermeersch Merlot, France	45.00
Best In Show Cabernet Sauvignon, Canada	34.00
Frontera Cabernet Sauvignon, Chile	32.00
Las Moras Malbec, Argentina	38.00
Wolf Blass Cabernet Sauvignon, Australia	51.00
Pellar Estates Cabernet Sauvignon, Canada	33.00

Sparkling

Spumante, Canada 30.00

