

CARRIAGE ROOM DINNER

STARTERS

Soup of the day \$6 Chef's creation

French onion soup \$9

beef broth, sauteed onions, croutons, mozzarella
and parmesan cheese then broiled

Seafood chowder \$10

assorted seafood and potato cooked in a rich velouté sauce

Caesar salad \$11

crisp romaine, croutons, bacon bits
and shaved parmesan cheese tossed with Caesar dressing

Summer salad \$14

baby spinach topped with mandarin oranges, grapes, slivered almonds and goat cheese
finished with smoked peach dressing

Cod tongues \$12

Newfoundland tongues dredged and pan fried finished with salt pork scrunchions
served with tartar sauce

Curried Mussels \$15

1lb of mussels steamed with red curry, garlic, salt, pepper and coconut milk
served with grilled crostini

Quesadilla \$17

flour tortilla topped with cheddar cheese, baby spinach, caramelized onion
and sliced apple then grilled

MAINS

French Onion Chicken \$24

breast of chicken supreme, caramelized onions, beef broth, herbs,
mozzarella and parmesan cheese

Traditional Cod \$21

cod fillet lightly floured then grilled
topped with crisp pork scrunchions

Manhattan Striploin \$40

8oz striploin char grilled to your taste
topped with a pesto butter

Smoked Peach Salmon \$28

salmon fillet floured and lightly grilled
topped with a in house smoked peach dressing

Roast Turkey Dinner \$18

sliced white and dark turkey with a savory bread dressing and pan gravy served with cranberry chutney

Lemon Pasta With Lobster \$35

lobster sauteed in garlic butter with green onion
tossed with house made Fettuccine in a lemon herb cream sauce topped with shaved parmesan