

# THE CARRIAGE ROOM



**- DINNER MENU -**

## SOUPS

SOUP DU JOUR 8  
choice of 2 housemade creations

FRENCH ONION SOUP 10  
onions in a rich beef broth, topped with house made  
crouton and cheese, then broiled

CHOWDER 11  
assorted seafood and potato in a rich veloute

## APPETIZERS

SPANISH TOMATO MUSSELS 21  
1lb of Newfoundland mussels steamed in a tomato fennel sauce with  
hint of saffron and olive oil, finished with green onion and parm,  
served with a garlic slice

PULLED PORK QUESADILLA 18  
tortilla stuffed with tender pulled pork, mango jam,  
banana peppers, green onion and 3 cheese blend

COD TONGUES 18  
coated in flour and fried till crispy, topped with pork scrunchions

CRISPY PEANUT ASIAN SALAD 17  
mixed greens topped with mandarin oranges, banana peppers,  
cucumber, boiled egg, roasted peanuts and wonton crisps with a  
creamy peanut dressing

CAESAR SALAD 12/17  
romaine lettuce tossed with house made croutons, chopped bacon  
and parmesan cheese with a rich caesar dressing

## ENTREES

### ATLANTIC SALMON 34

pan seared salmon with a maple miso glaze, topped with sesame seed and green onion

### COD 33

pan fried cod with tomato chutney and finished with toasted hemp seeds

### CHICKEN MARSALA 33

chicken supreme stuffed with mozzarella cheese and bread dressing topped with rich marsala mushroom cream

### ROAST TURKEY DINNER 24

sliced white and dark turkey meat with a savoury bread dressing and a rich pan gravy, served with cranberry chutney

### STRIPLOIN 42

8oz striploin, char grilled to your liking, served with your choice of Montreal steak butter or caramelised onion demi glace

above entrees served with choice of:

creamed potato, baked potato, home fries or rice pilaf  
fresh vegetables and freshly baked dinner roll

substitution for above:

green salad 4 caesar salad 5 sweet potato fries 4  
loaded baked potato 5

### PASTA ALLA VODKA 22

creamy tomato vodka sauce tossed with rigatoni, topped with toasted parmesan bread crumbs

Add Chicken 7 Add Shrimp 15

### SHEPHERD'S PIE 29

rich ground lamb stew topped with fluffy mashed potatoes, then broiled

## Beverages

Carafe Coffee	4.25
Tea	2.75
Herbal Tea	3.5
Hot Chocolate	3.00
Milk	sm 2.25 med 2.95 lg 3.75
Juice	sm 1.95 med 2.75 lg 3.50
Pepsi Products	sm 2.25 lg 3.25

## Wine List

House Wine

Frontera Concha Y Toro, Chile

Pinot Grigio or Cabernet Sauvignon

Glass 8.50 1/2L 22.00 1L 40.00

### 750ml White

Lindemans Bin 65 Chardonnay, Australia	37.00
Frontera Pinot Grigio, Chile	33.00
Casillero del Diablo, Sauvignon Blanc, Chile	41.00
Pellar Estates Pinot Grigio, Canada	33.00
XOXO Pinot Grigio, Charrdonnay, Canada	27.00

### 750ml Red

Chianti Ruffino, Italy	46.00
Fat Bastard Pinot Noir, France	45.00
LePlan Vermeersch Merlot, France	47.00
Frontera Cabernet Sauvignon, Chile	33.00
Las Moras Malbec, Argentina	41.00
Wolf Blass Cabernet Sauvignon, Australia	54.00