



### SOUPS

### Soup du Jour 8

choice of 2 housemade creations

# French Onion Soup 10

onions in a rich broth, topped with croutons and cheese then broiled

### Seafood Chowder 11

assorted seafood and potato in a rich veloute

soups seved with freshly baked dinner roll

## APPETIZER

### Shrimp Crostini 18

shrimp sautéed with spinach in a garlic cream sauce on toasted crostini topped with parmesan

# Cod Tongues 15

coated in flour then pan fried crispy topped with scrunchions

### Pork Belly Salad 17

seared, slow roasted pork belly with honey, apple, green onion and feta cheese, with spring mix and finished with a partridgeberry vinaigrette

### Mussels 17

1lb of mussels in white wine and garlic sauce served with toasted crostini

### **BBQ Chicken Flatbread** 14

grilled chicken breast, spinach, diced bell peppers and green onion on herbed flatbread with BBQ sauce

### Caesar Salad 12 MAIN 17

romaine lettuce, croutons, chopped bacon, parmesan cheese, Caesar dressing



### ENTREE

Creamed Spinach Cod 29 grilled cod loins with a cream cheese, garlic and spinach sauce

#### Stuffed Chicken 28

8oz chicken breast supreme (wing bone attached) stuffed with Newfoundland savory bread dressing, finished with a mushroom cream sauce

#### 30 Lemon Dill Salmon

7oz grilled salmon in butter with herbs and finished with lemon dill yogurt

### Striploin 39

8oz striploin char grilled to your taste, finished with a pepper demi

#### **Roasted Turkey Dinner** 22

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

above entrees served with choice of baked potato, creamed potato, home fries or rice pilaf fresh vegetables, freshly baked dinner roll

### substitute above starch add

Farmers Mixed Green 4.00 Caesar Salad 5 Sweet Potato Fries 4.00

### **Sundried Tomato Chicken Alfredo**

sautéed chicken, mushrooms, tomato and green onion with sundried tomato pesto and garlic cream sauce with fettuccini noodles substitute chicken for shrimp +6

### ADDITIONS

**Gravy 2.95** 

Onions 4.00

Mushrooms 4.00

Garlic Slice 2.50

Dinner Roll 2.50

Loaded Baked Potato add 4.50



# BEVERAGES

| Carafe Coffee             | 3.75 |
|---------------------------|------|
| Tea                       | 2.00 |
| Herbal Tea                | 2.95 |
| Hot Chocolate             | 2.50 |
| 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

**House Wine** 

Frontera Concha Y Toro, Chile

Pinot Grigio or Cabernet Sauvignon

Glass 8.25 1/2L 21.00 1L 39.00

# WHITE WINE

| 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 |

# RED WINE

| Chianti Ruffino, Italy                   | 43.00 |
|--|-------|
| Fat Bastard Pinot Noir, France           | 42.00 |
| LePlan Vermeersch Merlot, France         | 43.00 |
| Ganducato Bersano Chianti, Italy         | 44.00 |
| Frontera Cabernet Sauvignon, Chile       | 32.00 |
| Las Moras Malbec, Argentina              | 36.00 |
| Wolf Blass Cabernet Sauvignon, Australia | 49.00 |