

SALADS AND APPETIZERS

Caesar Salad (1,3,4,8) **\$14** **Starter size \$9**

Crisp romaine dressed in creamy garlic dressing with bacon and house made croutons and parmesan petals
ADD CHICKEN \$6

Apple Walnut Salad (6,8) **\$14** **Starter size \$9**

Tender artisan greens dressed with honey Dijon dressing, sprinkled with dried cranberries, red onion, feta, chopped apples
ADD CHICKEN \$6

Cod Au Gratin (1,3,7,8) **\$14**

Atlantic cod, rich creamy cheese sauce, cheese, served with bread

Cod Tongues (1,3) **\$16**

Seared cod tongues with scuncheons

Mussels (1,2,7) **\$17**

Fresh Newfoundland mussels cooked to order and served with grilled house made sourdough

Classic – Garlic, leek, white wine, cream, fresh herbs

Thai – Yellow Thai curry and coconut broth, julienne vegetables, crispy leeks, roasted peanuts

Spinach and Artichoke Dip (1,8,10) **\$16**

House-made 4-cheese spinach and artichoke dip, served with corn tortilla chips and flatbread

Nachos (8) **\$19**

Fresh tortilla chips loaded with a blend of cheese, bell pepper, red onion, tomato, jalapenos, and olives
Served with salsa and sour cream **ADD CHICKEN \$6**

Wings (1) **\$20**

Breaded wings tossed in your choice of sauce. Served with ranch and veggie sticks.
Choice of: *House BBQ, Mild, Medium, Hot, Buffalo, Honey Garlic, Thai, or Dry Spice*

Mozza Sticks (1,8) **\$12**

Served with a tomato basil marinara sauce

Tater Skins (8) **\$16**

Potato shells filled with cheese, topped with green onion, bacon and sour cream

Onion Rings (1,4) **\$12**

Golden battered onion rings, house seasoning, ranch dip

Daily Soup **\$9**

Ask your server about our daily offering

French Onion Soup (1,8) **\$11**

Caramelized onions, rich beef broth, homestyle croutons, Swiss cheese

Seafood Chowder (2,3,7,8,9) **\$14**

Delicate blend of seasonal seafood in rich creamy broth

Allergy guideline – if noted, the menu item contains:

1. Gluten 2. Shellfish 3. Fish 4. Eggs 5. Peanuts 6. Tree nuts 7. Soy 8. Lactose 9. Celery 10. Sesame Seeds

HANDHELDS & FAVORITES

· Served with fries, garden salad, or soup ·

Diner Smash Burger (1,4) **\$17**

¼ lb all beef patty, cheddar cheese, tomato, red onion, lettuce, pickle, burger sauce on a toasted bun

ADD BACON \$2

MAKE IT A JACK STACK \$5 (double meat, double cheese)

Crispy Chicken Sandwich (1,4) **\$19**

Crispy fried, breaded chicken breast, lettuce, tomato, red onion, pickle, mayo on toasted brioche bun

Nashville Style \$20 – coated in hot sauce with blue cheese dressing

Club \$21 – bacon and cheddar

French Dip (1,4,7) **\$19**

Slow roasted beef, caramelized onions, Swiss cheese, horseradish aioli on toasted Ciabatta served with au jus for dipping

Classic Club (1,4,8) **\$17**

Slow roasted turkey, crisp bacon, lettuce, tomato, cheddar cheese, mayo, on choice of white or whole wheat
Gluten free add \$1.50

Fish and Chips (1,3,4) **\$19**

2 pieces of Newfoundland cod fillet, crisp house made batter, coleslaw, fries, house tartar sauce

One piece available \$15

Hot Turkey Sandwich (1,7) **\$17**

Slow roasted turkey, traditional Newfoundland dressing, covered in home style gravy. **WHITE MEAT ADD \$1.50**

· Substitute Your Side for \$3: Apple Walnut Salad | Caesar Salad | Sweet Potato Fries ·

ALL DAY BREAKFAST

Traditional Breakfast (1,4,7) **\$14**

2 eggs any style, choice of
bacon/sausage/ham/bologna, hash browns, toast

Steak & Eggs (1,4,7) **\$22**

6 oz Striploin, 2 eggs, hash browns, toast

Healthy Start (1,7,8) **\$14**

Choice of muffin or toast, yogurt, fresh fruit

3 Egg Omelet (1,4,7,8) **\$16**

Served with toast and hash browns

JACK'S. Bacon, sausage, mixed vegetable, cheese

VEGETABLE. Tomato, onion, peppers, mushrooms, cheese

HAM & CHEESE. Sautéed ham, 3-cheese blend

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BOWLS

· All proteins can be substituted for tofu upon request ·

Stir-Fry (1,9,10) \$19

(Chicken, crispy pork, shrimp, or tofu)

Tender Sautéed vegetables served atop rice with your choice of sauce: *Thai, Sweet and Sour, Teriyaki, or Honey Garlic*

Butter Chicken (1,9) \$20

Tender chicken in a rich tomato curry sauce served on rice, roasted chick pea and vegetable curry with flat bread

Creamy Blackened Chicken Pasta (1,7,8) \$21

Pan seared blackened chicken tossed with penne, bell pepper, red onion, mushroom, fresh garlic and cream. Finished with parmesan cheese and served with grilled bread

Classic Chicken Alfredo (1,7,8) \$20

Tender chicken tossed with linguine in a parmesan cream sauce, finished with fresh parmesan and served with grilled bread

Koo Loo Luk (1,4,7) \$19

Marinated tempura pork, sautéed with pineapple, onions and peppers in a house made sweet & sour sauce. Choice of fried chow mein noodles or basmati rice.

Thai Coconut Curry (5) \$20

(Chicken, shrimp, or tofu)

Sauteed seasonal vegetables, simmered in a warm yellow curry, finished with coconut milk, fresh herb and crushed peanut.

Jambalaya Bowl (1,2,9) \$24

Chicken, shrimp and sausage trio with bell peppers, onion and celery finished in a light herbed Cajun tomato sauce and served tossed with rice.

Homestyle Mac & Cheese (1,8) \$19

Cavatappi noodles tossed in a 5-cheese blended bechamel, topped with bread crumbs and baked until golden

ADD ONS & EXTRAS

Fries	\$7
Gravy (1)	\$2
Dressing (1,7)	\$2

Make it a poutine	\$5
(add cheese curds and gravy) (1,8)	
Poutine (1,8)	\$10

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CLASSICS

· Available after 5pm ·

Liver & Onions (1,7) \$22

2 pieces of liver lightly floured and sautéed, onions and bacon, finished with rich gravy. Served with chef's vegetable & choice of side

Turkey Dinner (1,7) \$23

Roasted white & dark turkey, placed over NL savory dressing and topped with gravy. Served with chef's vegetable and choice of side

Pan Fried Cod (1,3,7) \$25

Lightly floured and fried golden with pork scrunchions. Served with chef's vegetable & choice of side

Traditional Stuffed Chicken (1,7) \$27

Chicken supreme stuffed with Newfoundland style dressing. Served with chef's vegetable and choice of side

Grilled Atlantic Salmon (3,7) \$29

Hand cut, grilled filet topped with dill compound butter and red onion marmalade. Served with chef's vegetable and choice of side

Chicken Parmesan (1,3,7,8) \$29

Breaded chicken breast topped with marinara and baked with cheese. Served with linguine in tomato basil sauce

8oz Striploin (1,7) \$36

8oz Striploin grilled to your specifications drizzled with a red wine au jus and topped with crispy onions. Served with nightly vegetable & choice of side

Grilled Pork Chop Dinner (7) \$28

Two center cut chops, grilled and accompanied by roasted apple and cranberry chutney and rich gravy. Served with chef's vegetable and choice of side

Moose Sausage Dinner (1,7) \$24

House recipe moose sausages and fried onions, atop mashed potato with seasonal vegetables and rich gravy

Pot Roast Dinner (9) \$26

Slow cooked, fork tender beef served in a rich gravy. Served with chef's vegetable and choice of side

Sides

French Fries

Baked Potato

Garden salad

Mashed Potato (7,8)

Basmati Rice

Daily Soup

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