

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 and crisp granny smith apple **ADD CHICKEN \$6**

Daily Soup \$9

Ask your server about our daily offering

French Onion Soup (1,8) **\$10**

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

Seafood Chowder (2,3,7,8,9) **\$12**

Delicate blend of seasonal seafood in rich creamy broth

Cod Tongues (1,3) **\$15**

Seared cod tongues with scuncheons

Cod Au Gratin (1,3,7,8) **\$12**

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

Mussels (1,2,7) **\$15**

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

Classic – mussels, garlic, leek, white wine, cream, fresh herbs

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

Fried Sprouts (vegan) \$14

Crispy fried Brussels sprouts, roasted peppers, tahini dressing, pickled onions, crispy leeks

Spinach and Artichoke Dip (1,8,10) **\$13**

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** **ADD PULLED PORK \$6**

Wings (1) **\$20**

1 lb of breaded wings tossed in your choice of sauce. Served with ranch and veggie sticks.

Sauces: *House BBQ, Mild, Medium, Hot, Buffalo, Honey Garlic, Thai, or Dry Spice*

Mozza Sticks (1,8) **\$10**

6 Mozza sticks served with a tomato basil sauce

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

5 Potato Shells stuffed with pulled pork, topped with green onion, BBQ Sauce, and 3-cheese blend

Onion Rings (1,4) **\$10**

Golden battered onion rings house seasoning, ranch dip

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

BBQ Pulled Pork (1,4) **\$17**

Slow cooked pulled pork, house BBQ sauce, crunchy citrus slaw, crispy onions, house pickles on toasted brioche bun

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

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

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

Crispy Chicken Sandwich (1,4) **\$16**

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

Nashville Style \$17 – *coated in hot sauce with blue cheese dressing*

Club \$19 – *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) **\$18**

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

One piece available **\$14**

Three piece **\$22**

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

Slow roasted turkey, traditional Newfoundland dressing, covered in home style gravy. **White meat add \$1.50**

All day breakfast

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

Choice of muffin or toast, yogurt, fresh fruit

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

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

* Proteins can be substituted for tofu upon request

Stir-Fry (1,9,10) \$18

(Chicken, crispy pork, shrimp or tofu)

Tender Sautéed vegetables served atop rice with your choice of sauce:

Pad Thai, Thai, Sweet and Sour, Teriyaki, or Honey Garlic

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.

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

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.

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

Pan seared blackened chicken, bell pepper, red onion and mushroom, fresh garlic and cream. Tossed with penne and finished with parmesan cheese. Served with grilled bread

Jambalaya Bowl (1,2,9) \$23

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

Grilled Vegetable Linguine (vegan) (1,7) \$20

Assortment of seasonal vegetables tossed light tomato sauce with caper and olives, finished with lemon and served with grilled bread

Pulled Pork Mac & Cheese (1,8) \$19

Cavatappi noodles tossed in a 5-cheese blended bechamel, topped with tender pulled pork in our house BBQ sauce, finished with seasoned panko, green onion and bacon bits

ADD ONS & EXTRAS

Gravy (1) \$2

Fries \$7

Dressing (1,7) \$2

Poutine (1,8) \$10

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

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CLASSICS *available after 5pm*

Liver & Onions (1,7) \$22

2 pieces of liver lightly floured and sautéed with onions, bacon and finished with pan gravy. Served with nightly 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) \$24

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 along side linguine in tomato basil sauce and chef' choice of vegetable.

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 starch.

8oz Ribeye (1,7) \$39

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

Marsala Pork Medallions (7) \$28

Medallions of pan roasted pork tenderloin, finished with mushrooms and a marsala cream sauce.

Grilled Pork Chop (7) \$28

center cut bone in chop, grilled and accompanied by peach compote and onion gravy. Served with chef's vegetable and choice of side

Bangers And Mash (1,7) \$24

Haricot Farms all beef steak sausage atop buttermilk mashed potato with onion gravy and green peas

Sides

French Fries

Baked Potato

Green salad

Mashed Potato (7,8)

Basmati Rice

Daily Soup

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