

Lounge

Open Daily 2:00pm
Food service 4:30pm - 9:00 pm
Join us Fridays
6:30 pm - 9:30 pm for live music

Shareables

Caramelized Onion Cheese Dip 17

caramelized onion folded in cream cheese and sour cream topped with parmesan and green onion served with tortilla chips

Spanish / Traditional Mussels 21

mussels steamed in tomato fennel sauce with hints of saffron and olive oil, finished with green onion and parmesan or traditional with wine & garlic butter, served with a garlic slice

Camembert Cheese Bites 10/17

velvety smooth camembert cheese bite fried golden brown and served with marinara sauce

Classic Nachos 19

served with salsa & sour cream

add chicken 7 ground beef 8 pulled pork 8

Wings 21

honey garlic, mild, medium, hot, cajun, BBQ

Onion Rings 10

seasoning salt

Sweet Potato Fries 9

served with chipotle mayo

Handheld

Pastrami Reuben 19

housemade pastrami, sauerkraut, swiss cheese, Russian dressing on marble rye and grilled, served with Newfoundland mustard pickles

Nashville Chicken Burger 20

marinated & breaded chicken breast, lettuce, pickle, ranch, provolone cheese and brown sugar chili oil

Pork Schnitzel Sandwich 20

pork schnitzel on toasted sesame seed bun with pickled red onion, sauerkraut, and a horseradish mayo

Beef Burger 21

seasoned ground beef patty topped with lettuce, tomato, red onion, cheddar cheese & bacon with lounge sauce

Greek Veggie Burger 18

grilled black bean patty topped with lettuce, tomato, olive, cucumber and feta cheese, finished with greek dressing

Clubhouse 20

turkey, bacon, lettuce, tomato & cheddar cheese with mayo on 3 slices of toasted bread of your choice.

gluten free bread add \$4

above served with house cut fries

side substitute

mixed green 4.00 caesar salad 5.00

sweet potato fries 4.00

Starters

Beef and Bacon Chili 16

hearty chili made with ground beef, onion, corn, peppers, bacon, black beans and tomato served with garlic slice

Crispy Shrimp Tacos 19

baby shrimp dredged & fried, topped with pico de gallo, shredded lettuce & sour cream

Pulled Pork Quesadilla 18

rich pulled pork, mango jam, banana peppers, 3 cheese blend, BBQ sauce & crispy onion

Caesar 12/17

chopped romaine lettuce, house made croutons, bacon & parmesan cheese, tossed with a creamy caesar dressing **add chicken 7.00**

French Onion Soup 10

caramelized onion in a rich beef broth with house made croutons & provolone cheese then broiled, served with a fresh baked roll

Starters

Duck Poutine 23

confit duck in marsala duck gravy w/ cheese curds & green onion, atop home fries

The Mess

home fries topped with your choice of the following:

1. cheese curds, savory bread dressing, fried onion, gravy 15

2. chili, shredded cheese blend 16

3. house ground beef, fried onions, gravy 18

4. cheese curds, gravy 14

Chef's Specials

Ask your server about today's special

Fish & Chips 16/22/26

1,2 or 3 pieces of cod dipped in a house made batter & fried, coleslaw and house cut fries

Pan Fried Cod 32

filet of cod rolled in flour & pan fried topped with pork scrunchions & veg du jour

pan fried cod served with your choice of house cut fries, creamed potato or rice pilaf

side substitute

mixed green 4.00 caesar salad 5.00

sweet potato fries 4.00

Pork Belly Fried Rice 23

sliced pork belly stir fried with rice or udon noodles, vegetable du jour, topped with green onion, peanuts and sesame

Shepherd's Pie 29

hearty ground lamb stew topped with fluffy mash potatoes then broiled

Chicken Haystack Salad 21

buttermilk breaded chicken cutlet, corn, pico de gallo, carrot, green onion, 3 cheese blend, crushed tortilla, ranch dressing, served on romaine lettuce

Add ons & extras

Gravy 2.95

Cheese 3.25

Savory Bread Dressing 2.50

Garlic Slice 2.50

Sour Cream 2.00

Salsa 2.00

Salad Dressing 2.50

Gluten Free Bread 4.00

Signature Cocktails

Pomegranate Margarita 16.50

Don Julio tequila-cointreau-lime juice-pomegranate juice

Chambord Royale 14.00

chambord-prosecco

Preserved Lemon Drop Martini 17.00

Fog vodka-grand marnier-preserved lemon-simple syrup

Cocktails

Classic Caesar 9.50

vodka-clamato-spices

Singapore Sling 12.00

gin-cointreau-cherry brandy-pineapple juice-
lemon sour

Whiskey Sour 9.75

whiskey-lemon sour

Banana Crush 8.00

vodka-creme de banane-pineapple juice

Tom Collins 9.00

gin-lemon sour-cherry juice-soda

Rusty Nail 10.50 Premium 16.00

scotch-drambuie

Manhattan 11.00

rye-sweet vermouth-bitters

Long Island Iced Tea 13.00

vodka-rum-gin-tequila-triple sec-lemon sour-cola

White Russian 2oz 13.00 1oz 9.00

coffee liqueur-vodka-milk

Signal Hill Sour 13.00

Signal Hill whiskey-cloudberry liqueur-sour lemon

Godfather 11.00 premium 16.00

amaretto-scotch

Stalk & Barrel Old Fashion 11.50

Stalk & Barrell rye-vanilla simple syrup-bitters

Martini

Gin or Vodka 10.00 premium 15.00

dry vermouth-olives

Grey Goose 19.00

Espresso Martini 10.00

vodka-Kahlua-coffee

Woo Woo 10.00

vodka-peach schnapps-cranberry juice

Cosmopolitan 10.00

vodka-cointreau-cranberry juice-lime juice

Sangria

White 14.50

peach schnapps-vodka-white wine- pineapple juice-
7up

Red 16.00

brandy-cointreau-red wine-cranberry juice-gingerale

Non alcohol

Carafe Coffee 3.75 / Tea Cup 2.00

Herbal Tea 2.95

Juice Large 3.50

Mocktails 5.00

Pepsi Products 3.25

House Wine

Concha y Toro Frontera, Chile

Pinot Grigio or Cabernet Sauvignon

5oz Glass 8.50 1/2 Litre 22.00 1 Litre 40.00

Red

Las Moras Malbec, Argentina

750ml Bottle 41.00 Glass 9.75

Graffigna Malbec, Argentina

750ml Bottle 40.00 Glass 9.50

Wolf Blass Cab/Sauv, Australia

750ml Bottle 54.00 Glass 12.00

Fat Bastard Pinot Noir, France

750ml Bottle 45.00 Glass 10.50

LePlan Merlot, France

750ml Bottle 47.00 Glass 10.75

19 Crimes Cabernet Sauvignon, Austalia

750ml Bottle 51.00 Glass 11.50

White

Lindemans Bin 65 Chardonnay

750ml Bottle 37.00 Glass 8.50

Folonari Pinot Grigio

750ml Bottle 41.00 Glass 9.75

Graffigna Pinot Grigio

750ml Bottle 40.00 Glass 9.50

Casillero Reserva Sauvignon Blanc

750ml Bottle 41.00 Glass 9.75

Kim Crawford, Sauvignon Blanc, Australia

750 ml Bottle 65.00 Glass 15.00

Sparkling

LaMarca Prosecco Italy

187 ml Bottle 19.75 750 ml Bottle 50.00

Beer

Bottle Domestic

Coors Light

Canadian Light

Canadian

Bud Lite

Budweiser

Miller Lite

Michelob Ultra

Newfoundland

Iceberg

1892

Black Horse

Import

Guinness (can)

MGD

Corona

Heineken

Sleemans 2.0

On Tap

Coors Light, India

Blue Moon, Rickards Red

Stella, Michelob Ultra

Rolling Rock

Goose Island IPA

Non alcohol Beer

Molson Exel Non Alcohol

Corona Cero Non Alcohol