

# CARRIAGE ROOM

## LUNCH

### Appetizer

- SOUP DU JOUR** 8  
served with a fresh baked dinner roll
- FRENCH ONION SOUP** 10  
caramelized onion in a rich beef broth with house made croutons, topped with provolone cheese & broiled, served with a fresh baked roll
- SEAFOOD CHOWDER** 11  
assorted seafood & potato, cooked in a rich velouté, served with a fresh baked dinner roll
- FRUIT & NUT SALAD** 17  
spinach & kale mix topped with cantaloupe, apple, dried cranberries, toasted almonds, goat cheese crumble & partridge berry dressing
- CAESAR SALAD** 12/17  
chopped romaine lettuce, house made croutons, bacon & parmesan cheese, tossed with a creamy caesar dressing **add chicken 6.00**
- COD AU GRATIN** 17  
chunks of cod in a heavy cream cheese sauce topped with cheddar cheese and broiled
- CRISPY BABY SHRIMP TACOS** 19  
baby shrimp dredged and fried, shredded lettuce, pico da gallo & sour cream
- CAJUN MUSSELS** 19  
mussels steamed in white wine, cajun seasoning, tomatoes, red onion & bell peppers or traditional wine & garlic butter, served with garlic slice
- FISH CAKES** 13  
2 salt cod and potato cakes, served with mustard pickles

### BEVERAGES

- Coffee Carafe 3.75  
Tea 2.00  
Herbal Tea 2.95  
Hot Chocolate 2.50  
Pepsi Products sm 2.25 lg 3.25  
Milk sm 2.25 med 2.95 lg 3.75  
Juice sm 1.95 med 2.75 lg 3.50

### EXTRAS

- Gravy 2.95  
Dinner Roll 2.50  
Garlic Slice 2.50  
Savory Bread Dressing 2.50  
Cheese 3.25  
Sour Cream 2.00  
Salad Dressings 2.50  
Gluten Free Bread (2) 2.50

### Sandwich Board

- PULLED PORK GRILLED CHEESE** 16  
tender pulled pork & cheddar cheese on your choice of bread & grilled
- BEEF BURGER** 19  
seasoned ground beef patty topped with lettuce, tomato, red onion, cheddar cheese & bacon with ketchup, mustard & relish
- BUFFALO VEGGIE BURGER** 18  
grilled black bean based patty dipped in hot sauce topped with avocado, lettuce & crispy onion  
**Add Blue Cheese \$4**
- CLUBHOUSE** 19  
turkey, bacon, lettuce, tomato & cheddar cheese on 3 slices of toasted bread of your choice.  
**Gluten Free Bread add \$ 4**
- GRILLED VEGGIE WRAP** 17  
spinach, carrot, mushroom, peppers, pickled red onion, goat cheese & crunchy mustard rolled in a flour tortilla & grilled
- GRILLED TURKEY WRAP** 17  
roasted turkey, bread dressing, cranberry chutney & swiss cheese then grilled

### Entree

- OPEN FACED HOT TURKEY** 18  
dark & white turkey meat atop a slice of bread, topped with gravy, served with cranberry chutney
- FISH AND CHIPS** 16/22/25  
1, 2, or 3 pieces of cod dipped in a house made batter & deep fried
- PAN FRIED COD** 24  
filet of cod rolled in flour and pan fried

**above sandwiches & entrees served with your choice of home fries or rice pilaf**  
**substitutions - green salad 4 caesar salad 5 sweet potato fries 4**

- SUMMER PESTO PASTA** 19  
green peas, charred corn, leeks & penne tossed in a creamy basil pesto and finished with chopped walnuts  
**add chicken 6.00**

### Dessert

ask your server for today's housemade options

# Wine List

## House Wine

### Frontera Concha Y Toro, Chile

Pinot Grigio or Cabernet Sauvignon

Glass 8.50   1/2L 22.00   1L 40.00

## White 750ml

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
XOXO Pinot Grigio Chardonnay, Canada	26.00
Pellar Estates Pinot Grigio, Canada	33.00

## Red 750ml

Chianti Ruffino, Italy	44.00
Fat Bastard Pinot Noir, France	43.00
LePlan Vermeersch Merlot, France	45.00
Best In Show Cabernet Sauvignon, Canada	34.00
Frontera Cabernet Sauvignon, Chile	32.00
Las Moras Malbec, Argentina	38.00
Wolf Blass Cabernet Sauvignon, Australia	51.00
Pellar Estates Cabernet Sauvignon, Canada	33.00

## Sparkling

Spumante, Canada   30.00

