

## SOUPS & SALADS

### *Soup Du Jour*

Prepared fresh in-house; please ask your server for today's selection.  
\$8.00

### *1892 Onion Soup*

Adelightful onion soup infused with Quidi Vidi 1892 Traditional Ale, crowned with a garlic crouton and broiled mozzarella.  
\$10.00

### *Seafood Chowder*

Thick and creamy soup, loaded with cod, salmon, basa, shrimp, clams and potatoes  
\$14.00

### *Peach & Sambuca Scallop* GF

Grilled scallops, diced peaches and red pepper, in a sambuca-peach sauce, on a bed of fresh greens  
\$22.00

### *Chipotle Caesar*

Romaine tossed with bacon bits & house chipotle Caesar dressing. Topped with garlic croutons and parmesan  
\$13.00

### *Almond & Apple* GF

Sliced almonds and caramelized apple, resting on a bed of fresh baby spinach. Drizzled with raspberry dressing  
\$13.00

## STARTERS

### *Coconut Thai Shrimp*

Five breaded jumbo shrimp, accompanied by creamy coconut Thai sauce  
\$15.00

### *Sesame Ginger Mussels* GF

Steamed Atlantic mussels infused with the flavours of sesame, soy and ginger, topped with scallions  
\$15.00

### *Pork Belly Bites* GF

Seasoned pork belly tossed in tangy sticky sauce, served with Asian style slaw  
\$16.00

### *Bluegrass Stuffed Mushrooms* GF

Baby Bella mushroom caps, generously filled with a delicious blend of chicken, bacon, green onion and red pepper and finished with a sprinkle of fresh parmesan cheese  
\$15.00

## SIDES

Onions sautéed in butter	\$4.00
Sautéed mushroom	\$4.00
Sautéed mushroom and onions	\$4.50
House gravy	\$2.50
Garlic bread (2 Slices)	\$4.00
Garlic Bread with cheese (2 Slices)	\$5.00
Garlic Bread with cheese and bacon (2 Slices)	\$6.00

## PASTA

### *Tuscan Chicken Fettuccine* GF\$

Fettuccine pasta blended with sundried tomato, spinach and herbs in a creamy parmesan sauce. Topped with sliced grilled chicken breast and shredded parmesan cheese  
\$28.00

### *Shrimp & Sausage Penne* GF\$

Penne noodles tossed with sweet bell peppers, Italian sausage, jumbo shrimp and zesty marinara sauce  
\$29.00

### *Penne Primavera* GF\$

A vibrant mix of fresh vegetables, herbs and penne noodles tossed in a lemony cream sauce  
\$25.00

Add 5 Shrimp \$12.00

Add 5 oz. Chicken \$7.00

### *Lentil Bolognese Pasta* GF/V

Rich and robust, this plant-based Lentil Bolognese is hearty, "meaty" and full of depth of flavor, served over gluten free penne noodles  
\$21.00

## FROM THE SEA & THE SKY

### *Salmon Newberg* GF

Poached Atlantic salmon topped with baby shrimp in hollandaise sauce  
\$35.00

### *Chicken Anastasia* GF

Two 4oz. panko coated chicken breast complimented by a creamy pineapple and coconut sauce  
\$28.00

### *Bakeapple Cod* GF

Pan fried cod loin enhanced with a sauce crafted from Newfoundland bakeapples infused with the flavours of ginger and garlic  
\$32.00

### *Chicken Cleo* GF

Baked chicken breast supreme (wing bone attached) stuffed with spinach, Feta cheese and sundried tomatoes, Finished with a Greek style glaze  
\$30.00

### *Basa Lafayette*

Two 4 oz portions of southern fried Basa catfish fillet topped with rémoulade cream sauce  
\$28.00

### *Balsamic Strawberry Duck* GF

Pan seared duck breast elegantly paired with a delightful strawberry and balsamic reduction  
\$45.00

Served with steakhouse fries, French fries, baked, creamy whipped, garlic mash potato or Asian style rice & veg of the day  
Substitute side salad (garden or Caesar) for \$4.50, loaded potato for \$3.00 or sweet potato fries with chipotle mayo for \$5.00

# *Signature* STEAKHOUSE

~ Choice of grilled or charbroiled for all cuts ~

## *Filet Mignon de Beurre Maison* GF

6 oz. bacon wrapped tenderloin steak cooked to desired doneness served with choice of house made compound butter  
Sesame- green onion, sundried tomato & oregano or cognac peppercorn  
\$55.00

## *New York Kabute*

New York style striploin steak prepared to preferred doneness finished with a decadent wild mushroom sauce  
8 oz. \$40.00      10 oz. \$45.00

## *Sirloin Victoria*

8 oz. sirloin steak cooked to your liking, complimented by a creamy red onion,  
mushroom and parmesan sauce  
\$38.00

## *Guinness Prime Rib*

15 oz. bone-in prime rib steak prepared to your desired doneness and finished with our signature house Guinness sauce.  
\$56.00

## *Chipotle Bison*

Hand cut 8 oz. bison striploin steak prepared to preferred doneness, topped with chipotle onion pan reduction  
\$57.00

## *Apple & Thyme Lamb Chops* GF

Hand cut lamb chops prepared to preferred doneness finished with an apple and thyme blend  
\$50.00

## *Créole Pork Chops* GF

Cajun seasoned thick cut boneless pork loin chops cooked to choice doneness, topped with sauteed peppers, onions in a  
piquant tomato sauce  
\$30.00

Served with steakhouse fries, French fries, baked, creamy whipped, garlic mash potato or Asian style rice & veg of the day  
Substitute side salad (garden or Caesar) for \$4.50, loaded potato for \$3.00 or sweet potato fries with chipotle mayo for \$5.00

## *Doneness*

**Blue Rare:** seared on the outside, completely red throughout, core temperature cool

**Rare:** seared outside and 75% red through the center, core temperature cool

**Medium Rare:** seared outside and 50% red through the center, core temperature cool

**Medium:** seared outside and 25% pink showing inside

**Medium Well:** seared with a slight hint of pink

**Well Done:** seared until 100% brown on the inside