

# STARTERS

## *Soup Du Jour*

Made fresh in house, ask your server for today's selection

\$8.00

## *1892 Onion Soup*

Onion soup flavored with Quid Vidi 1892 traditional ale topped with house crouton and mozzarella cheese.

\$9.00

## *Seafood Chowder*

Made with cod, salmon and halibut

\$12.00

## *Chipotle Caesar Salad*

Fresh crisp romaine tossed with bacon bits and house made chipotle Caesar dressing.

Topped with house garlic croutons and fresh parmesan cheese

\$12.00

## *Peach & Sambuca Scallop Salad* GF

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

\$21.00

## *Sticky Pork Belly Bites* GF

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

\$16.00

## *California Style Mussels* GF

Steamed Atlantic mussels infused with the flavor of oranges, white wine and red onion

\$17.00

## *Lobster Ravioli*

Hand made ravioli stuffed with lobster meat with roasted tomato and herb sauce

\$20.00

## *Santa Fe Crab Cake* GF

House made crab cake served with roasted corn salsa and southwest aioli

\$16.00

## MEATS

### *Filet Mignon de Beurre Maison* GF

Bacon wrapped tenderloin steak grilled to preferred doneness served with choice of house made compound butter  
Sesame- green onion, sundried tomato & oregano or cognac peppercorn

6 oz. \$44.00      8 oz. \$55.00

### *Nola New York*

New York style strip steak grilled to preferred doneness finished with New Orleans inspired sauce

8 oz. \$42.00      10 oz. \$48.00

Add The Following

5 Shrimp \$12.00

3 Scallops \$16.00

Lobster Tail \$20.00

### *Java Crusted Bison*

Hand cut 8 oz bison striploin coated with peppery coffee seasoning, drizzled with a Guinness demi glace  
\$52.00

### *Orange Maple Lamb* GF

Herb breaded ½ rack of lamb baked to preferred doneness, drizzled with an orange maple sauce  
\$55.00

### *Partridgeberry Lamb Chops* GF

Hand cut lamb chops grilled to preferred doneness married with a savoury partridgeberry relish  
\$55.00

## POULTRY

### *Hoisin Chicken* GF

Two 4 oz chicken breast in a sticky hoisin sauce finished with crushed peanuts, sesame seeds and green onion  
\$28.00

### *Bacon Wrapped Chicken Supreme* GF

Baked chicken breast supreme (wing bone attached), wrapped with bacon stuffed with red pepper, green onion and cream  
cheese, accompanied by a creamy parmesan sauce  
\$36.00

### *Blueberry Duck* GF

Pan seared duck breast complemented by a red wine & blueberry reduction  
\$47.00

## SEAFOOD

### *Halibut Milano* GF

Grilled halibut steak topped with a creamy spinach and sundried tomato sauce  
\$35.00

### *Salmon Oscar* GF

Grilled Atlantic salmon topped with asparagus, crabmeat and a rich béarnaise sauce  
\$42.00

### *Bakeapple Cod* GF

Pan fried cod loin enhanced with a ginger infused Newfoundland bakeapple sauce  
\$32.00

Entrées served with baked potato, buttermilk whipped potato, Garlic smashed potato or rice pilaf vegetable of the day  
Substitute side salad (garden, Greek or Caesar) for \$3.00 or sweet potato fries with chipotle mayo for \$4.75

## PASTA

### *Pasta Primavera* GF\$

A medley of fresh vegetables, herbs and rotini pasta tossed in a lemony cream sauce  
\$22.00

Add Shrimp \$7.00

Add Chicken \$6.00

Add Lobster \$20.00

### *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 plant-based rotini noodles  
\$20.00

## 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