

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

Apple Walnut Salad GF

Sliced apples and walnuts caramelized with honey, served on a bed of fresh baby spinach. Drizzled with raspberry dressing

\$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

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

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

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

Halibut Milano GF

Grilled halibut steak topped with a creamy spinach and sundried tomato sauce
\$35

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

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
\$20.00

Tuscan Chicken Fettuccine GF\$

Chicken breast tossed with fettuccine pasta and creamy parmesan sauce with sundried tomato, spinach and herbs
\$28.00

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