



## Starters

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### Classic Caesar Salad

Tender hearts of romaine lettuce topped with fresh baked croutons, shredded parmesan cheese, crispy smoked bacon and finished with a creamy garlic dressing.

### Newfoundland Cod Chowder

Succulent pieces of eastern cod delicately simmered in a rich creamy broth with tender vegetables, seasonings and a splash of white wine.

### Spinach and Peppered Strawberry Salad <sup>V, GF</sup>

Baby spinach topped with peppered strawberries, red onion, feta cheese and candied pecans, lightly drizzled with an orange-balsamic vinaigrette.

## Main Entrées

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### New York Angus Striploin

A mouth-watering, 8 oz. Certified Angus New York striploin grilled to your preference with a hint of red wine demi-glace sauce. Served with a medley of fresh vegetables and your choice of potato.

### Maple Bacon Chicken

A juicy 7 oz. chicken breast, pan seared, topped with smoked bacon and finished with a maple syrup bbq sauce and peach preserve. Served with a medley of fresh vegetables and your choice of potato.

### Atlantic Grilled Halibut Fillet

A 6 oz. fillet of Atlantic halibut, seasoned and grilled to perfection, topped with a fresh citrus salsa. Served with a medley of fresh vegetables and your choice of potato.

### East Coast Cod Trio

A trio of classic east coast cod dishes on one plate. Newfoundland fish cakes, Cod au Gratin and pan-fried cod. Served with a medley of fresh vegetables and your choice of potato.



## Pastas

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### Seafood Alfredo Fettuccini

A trio of local favourites, halibut, salmon and cod, sautéed in an arrangement of peppers, onions and broccoli florets lightly coated with a rich creamy Alfredo sauce. Served over a bed of fettuccini noodles.

### Chana Masala V, GF

A healthy serving of chickpeas simmered in onions, tomatoes and garlic, infused with curry and a variety of spices. Served over a bed of lightly seasoned basmati rice accompanied with grilled pita bread.

## Desserts

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### Carrot Cake with Newfoundland Rum Sauce

Freshly baked spiced cake loaded with sweet carrots, covered in rich icing and topped with toasted almonds. Served with rum and butter sauce made with Newfoundland Screech.

### Salted Caramel Cheesecake

Velvety white chocolate cheesecake baked on top of a dark chocolate graham cookie base and topped with sweet and salted rich caramel.