



Starters

Classic Caesar Salad

A blend of fresh cut romaine lettuce tossed with a creamy garlic dressing and topped with seasoned croutons and bacon. Served in a crisp parmesan cheese bowl.

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 (V, GF)

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

Main Entrées

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 seared asparagus and garlic mashed potato.

Maple Bacon Chicken

A juicy 7 oz. chicken breast, pan seared then topped with smoked bacon, finished with a maple infused bbq sauce and peach preserve. Served with a medley of glazed root vegetables and roasted baby red potatoes.

Catch of the Day

Fresh from the Atlantic Ocean, varies with availability. Served with seasonal fresh vegetables.

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 garden vegetables.



Specialties

Smoked Salmon Platter

Atlantic smoked salmon, dill cream cheese, cucumber, capers, and lemon with tossed greens and baguette.

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

Brown Bag Ice Cream

French vanilla ice cream nestled in a hand crafted dark chocolate bag with a Newfoundland partridge berry coulis and topped with local berries and cream.

Traditional Blueberry Cobbler

Warm berry compote topped with a crumbly biscuit finished with unsweetened cream. An East Coast classic that will be sure to satisfy.