



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.

\$14

Newfoundland Seafood Chowder

Succulent pieces of eastern cod, clams and lobster simmered in a rich creamy broth with seasonings and a splash of white wine.

\$16

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.

\$13

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.

\$34

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.

\$30

Catch of the Day

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

Market Price

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.

\$32

V – Vegetarian
GF – Gluten Friendly

Please ask your server about our children's options.
All prices are exclusive of HST. Menu items and pricing are subject to change without notice.



Specialties

Smoked Salmon Platter

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

\$25

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.

\$25

Desserts

Daily Cheesecake

A creamy light cheesecake with a graham wafer crust topped with our chef's daily inspiration.

\$10

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.

\$10



Bar Menu

Red Wine

By the Glass (5 oz) \$12

El Howard Merlot (Chile)
Angove Organic Shiraz (Australia)
Confessions Cabernet Sauvignon (California)

By the Bottle \$39

Portillo Malbec (Argentina)
Beefsteak Club Cabernet Sauvignon (Chile)
Counterpoint Shiraz (Australia)

White Wine

By the Glass (5 oz) \$12

Alluria Pinot Grigio (Italy)
Horologist Sauvignon Blanc (New Zealand)
Beringer M&V Chardonnay (California)

By the Bottle \$39

Sgarzi Organic Pinot Grigio (Italy)
Jost Tidal Bay (Canada)
Shoredrift Sauvignon Blanc (S. Africa)

Beer \$7

Coors Light, Black Horse, Bud Light,
Alexander Keith's, Molson Canadian

Imported Beer \$8

Heineken, Rickard's Red, Stella Artois

Premium Beer \$8

Quidi Vidi, Guinness

Cocktails \$10

Classic Caesar, Iceberg Cocktail,
White Russian, Newfie Bullet, Dark & Dirty,
Screwdriver

Coffee / Tea \$3

Soft Drinks \$3



Bar Menu

Spirits (1 oz)

Vodka

Iceberg	\$8
Grey Goose	\$10

Gin

Bombay	\$8
Tanqueray No. Ten	\$10

Scotch

Highland Park 12 year	\$10
Dalwhinnie 15 year	\$11

Tequila

Patron Añejo	\$11
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Bourbon

Woodford Reserve	\$10
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Brandy/Cognac

Rémy Martin XO	\$16
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Dark Rum

Captain Morgan Deluxe	\$8
Bacardi Gran Reserva	\$10

White Rum

Captain Morgan	\$8
Newfoundlander's White Rum	\$10

Amber Rum

Lamb's	\$8
Ron Zacapa Centario 23	\$10

Spiced Rum

Sailor Jerry	\$10
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Irish Whisky

Glendalough 13 year	\$11
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Rye Whisky

Wiser's Double Still	\$8
Crown Royal Northern Harvest	\$10