

DINNER MENU

SMALL PLATES

BEER, CHEESE & ONION SOUP

Cup \$9 Bowl \$12

SEAFOOD CHOWDER

Haddock, shrimp, scallops,
house seasonings, heavy cream, toast
Cup \$10 Bowl \$19

BURRATA CAPRESE 22

Fresh mozzarella, stracciatella,
house made pesto, sea salt,
balsamic reduction, baguette

CAESAR SALAD 14

Romaine, house Caesar dressing,
bacon, parmesan, fried wontons
(add chicken \$6)

GREEK SALAD 15

Cucumber, red onion,
pepperoncini pepper, feta, romaine,
tomato, olive, house dressing
(add chicken \$6)

BONE MARROW 20

Roasted canoe cut, sea salt,
balsamic, red onion, baguette

POKE NACHOS 19

Handcut yellowfin tuna, spicy mayo,
wonton chips, nori flakes,
sesame seeds, scallions

CALAMARI 19

Flour dusted, flash fried, red curry aioli,
fresh lemon

ASIAN DUCK WINGS 19

House hoisin sauce, sesame seeds,
green onion

TEMPURA BROCCOLI 17

Local honey, sliced almonds

BRUSSELS SPROUTS 18

Pan fried, sea salt, crispy pork belly,
sriracha aioli

LARGE PLATES

SHEEP'S HEAD BURGER 22

7oz Ground chuck, old cheddar, bacon,
lettuce, tomato, pickled onion, mayo

COD AU GRATIN 34

Pacific cod, Roast garlic mornay, mozzarella,
garden salad with raspberry vinaigrette

RIB EYE STEAK 44

15oz AAA bone-in, hand cut fries,
roasted mushrooms, house made garlic aioli

THE KING'S CHICKEN 27

Maple dijon and rosemary glaze,
parsnip purée, carrots

BAKED MUSHROOM ROTINI 28

Roasted mixed mushrooms, onions,
mozzarella, parmesan, roast garlic mornay,
balsamic reduction, toast

SPICED PORK CHOP 36

Tomahawk chop, hickory smoked mashed
potato, mango chutney, roasted vegetables

CAULIFLOWER TACOS 25

Tempura cauliflower, salsa verde, banana
peppers, red onion, tomato, chili lime fries

MEDITERRANEAN SHRIMP LINGUINE 39

Jumbo black tiger shrimp, grape tomatoes, onion,
pepperoncini, black olives, lemon, olive oil, feta,
parsley, chili flakes

SPECIALTY COFFEE, NESPRESSO, DIGESTIF

SPECIALTY COFFEE

BAILEYS IRISH COFFEE \$9

Baileys, Jameson Whiskey (optional), Whipped topping

AFTER EIGHT COFFEE \$10

Tia Maria, creme de cacao, creme de menthe, whipped topping

BAVARIAN COFFEE \$9

Peppermint schnapps, kahlua, whipped topping

CHAI RUMCHATA \$9

Rumchata, chai tea

SPANISH COFFEE \$9

Tia Maria, White rum, Whipped Topping

B52 \$9

Baileys, Kahlua, grand marnier, whipped topping

MONTE CRISTO \$9

Kahluah, grand marnier, whipped topping

BLUEBERRY TEA \$10

Disaronno, grand marnier, earl grey tea, lemon twist

NESPRESSO

ESPRESSO 4.25

CAPPUCCINO 5.25

LATTE 5.75

ICED COFFEE 4.25

ICED LATTE 5.75

MACCHIATO 5

AMERICANO 4.25

**Selection: Regular, Intenso,
Iced, Decaf, Caramel**

DIGESTIF

RUMCHATA

LEMONCELLO

TEQUILA ROSE

BAILEYS

RUSTY NAIL
Drambuie & Whiskey

