

DINNER MENU

SMALL PLATES

SOUP DU JOUR

Cup \$9 Bowl \$12

SEAFOOD CHOWDER

Haddock, shrimp, scallops,
house seasonings, heavy cream, toast
Cup \$11 Bowl \$19

CAESAR SALAD 15

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

BEET SALAD 18

Candy cane beets, feta, arugula,
maple candied walnuts, mandarins,
red onion, house dressing,
balsamic glaze

BURRATA CAPRESE 24

Heirloom tomatoes, burrata,
stracciatella, pesto, basil,
aged balsamic reduction

CALAMARI 19

Flash fried, pickled onions,
Thai red curry aioli, green onions

ASIAN DUCK WINGS 23

House Korean sauce, kimchi purée,
sesame seeds, scallions, nori

DONAIR BAO BUNS 19

Spiced pork & beef blend, onion, tomato,
sweet garlic sauce (Halifax style)

*Vegan option available

POKE NACHOS 20

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

LARGE PLATES

STEAK (MP)

Fries, garlic aioli

SHEEP'S HEAD BURGER 23

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

SHRIMP AGLIO E OLIO 40

Black tiger shrimp, cherry tomato, red onion,
pepperoncini, lemon, oil, chili flakes, parmesan,
scallions, white wine, linguine, baguette

BRAISED LAMB SHANK 39

Red wine and rosemary braised lamb,
grainy dijon jus, roasted vegetables,
herb & garlic mashed potatoes, onion straws

BAKED MUSHROOM ROTINI 28

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

PIRI PIRI CHICKEN 27

Rotisserie chicken, chili lime fries,
house piri piri sauce, roasted vegetables

GENERAL TAO CAULIFLOWER 26

Fried cauliflower, sweet & tangy sauce,
rice noodles, sesame oil, soy sauce,
carrots, celery, green onions, sesame seeds

SESAME CRUSTED TUNA 37

Mediterranean lentil salad, lemon oil, gnocchi,
ponzu drizzle

HADDOCK TACOS 28

Crispy haddock, red cabbage, tomato, pickled onion,
banana peppers, sour cream, salsa verde,
Mexican street fries (spiced corn, sriracha aioli,
cilantro crema, green onion)

SPECIALTY COFFEE, NESPRESSO, DIGESTIF

SPECIALTY COFFEE

\$11

BAILEYS IRISH COFFEE

Baileys, Jameson Whiskey (optional),
Whipped topping

AFTER EIGHT COFFEE

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

BAVARIAN COFFEE

Peppermint schnapps, kahlua,
whipped topping

CHAI RUMCHATA

Rumchata, chai tea

SPANISH COFFEE

Tia Maria, White rum, Whipped Topping

B52

Baileys, Kahlua, grand marnier,
whipped topping

MONTE CRISTO

Kahluah, grand marnier,
whipped topping

BLUEBERRY TEA

Disaronno, grand marnier, earl grey tea,
lemon twist

NESPRESSO

Selection:

Regular, Intenso, Iced, Decaf, Caramel

ESPRESSO 4.25

CAPPUCCINO 5.25

LATTE 5.75

ICED COFFEE 4.25

ICED LATTE 5.75

MACCHIATO 5

AMERICANO 4.25

DIGESTIF \$10

RUMCHATA

LEMONCELLO

TEQUILA ROSE

BAILEYS

RUSTY NAIL

Drambuie & Whiskey

