

DINNER MENU

SMALL PLATES

Bread & Butter \$4

SOUP DU JOUR

Cup \$9 Bowl \$13

SEAFOOD CHOWDER

Haddock, shrimp, scallops,
house seasonings, heavy cream, toast
Cup \$12 Bowl \$19

CAESAR SALAD 16

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

HOUSE SALAD 15

Romaine, mandarin, red onion, feta,
tomato, banana peppers,
strawberry vinaigrette

BURRATA CAPRESE 24

Buffalo mozzarella, stracciatella, EVOO,
cherry tomato, green onion, basil oil

SCALLOP MARSALA 26

Japanese U15 scallops, creamy marsala,
green beans, parmesan, baguette

CALAMARI 20

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

ASIAN DUCK WINGS 23

Hoisin, sesame seeds, nori,
green onion

DONAIR BAO BUNS 19

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

*Vegan option available

POKE NACHOS 24

Korean marinated sushi grade Ahi tuna,
sriracha aioli, sesame seeds, nori,
scallions, cucumber, wonton chips

LARGE PLATES

SPICED PORK CHOP 38

Bone-in Tomahawk pork chop, roasted vegetables,
warm smashed potato salad, mango chutney, scallions

RACK OF LAMB 51

Panko & herb crusted half rack of lamb,
roasted vegetables, mashed, mint demi-glace
ADD TWO BONES +\$10

TUNA AGLIO E OLIO 40

Sesame crusted sushi grade Ahi tuna,
cherry tomato, red onion, pepperoncini,
parsley, parmesan, scallions, lemon oil,
linguine, baguette

SHEEP'S HEAD BURGER 23

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

CACIO E PEPE & CORNISH HEN 37

Parpadelle noodles, pecorino romano,
peppercorn sauce, garlic & herb roasted Cornish hen

BAKED MUSHROOM ROTINI 28

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

SALMON & RISOTTO 39

Pan-seared Atlantic salmon, romesco risotto,
roasted vegetables, pickled radish

HADDOCK TACOS 29

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

VEGAN/VEGETARIAN OPTION AVAILABLE

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

