

# DINNER MENU

## SMALL PLATES

Bread & Butter \$4

### SOUP DU JOUR

Cup \$10      Bowl \$15

### SEAFOOD CHOWDER

Haddock, shrimp, scallops,  
house seasonings, heavy cream, toast  
Cup \$13      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

### BANG BANG CAULIFLOWER 18

Crispy cauliflower, house bang bang sauce,  
sesame seeds, green onion

### SCALLOP MARSALA 26

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

### CALAMARI 23

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

### 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

### PORK BELLY BURGER 29

Roasted pork belly, maple BBQ glaze, mozzarella,  
caramelized onions, lettuce, brioche bun,  
warm smashed potato salad

### LAMB SHANK 42

Braised lamb shank, roasted vegetables,  
mashed, French onion jus

### 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

### DUCK 38

Duck breast, sweet potato & beet purée,  
orange soy glaze, roasted vegetables

### BAKED MUSHROOM ROTINI 29

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

### SHRIMP TACOS 32

Pan fried marinated shrimp, 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

\$13

### **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**

**ESPRESSO 4.5**

**CAPPUCCINO 5.5**

**LATTE 6**

**ICED COFFEE 4.5**

**ICED LATTE 6**

**MACCHIATO 5.25**

**AMERICANO 4.5**

DIGESTIF \$10

**RUMCHATA**

**LEMONCELLO**

**TEQUILA ROSE**

**BAILEYS**

**RUSTY NAIL**

**Drambuie & Whiskey**

