

DINNER MENU

SMALL PLATES

Bread & Butter \$6

SEAFOOD CHOWDER

Haddock, shrimp, scallops,
house seasonings, heavy cream,
baguette

Cup \$14 Bowl \$20

CAESAR SALAD 17

Romaine, house caesar dressing,
bacon, parmesan, crispy wontons
(add chicken \$7, add anchovy filets \$6)

HOUSE SALAD 15

Romaine, tomato, mandarin, red onion,
feta, banana pepper, mango vinaigrette
(add chicken \$7)

BANG BANG CAULIFLOWER 22

Crispy cauliflower, sweet Thai chili,
house bang bang sauce, sesame seeds,
green onion

CALAMARI 24

Flour-dusted, red Thai curry aioli,
pickled onion, lemon

BURATTA 25

Buffalo mozzarella, stracciatella,
golden beets, pistachio, hot honey, mortadella,
pesto, crostini

HALIFAX DONAIR BAO 22

Spiced pork & beef blend, onion, tomato,
sweet garlic sauce, toasted bao buns

Vegan option available

LARGE PLATES

STEAK FRITES 56

13oz AAA New York striploin, hand-cut fries, garlic aioli

DUCK 43

Brome Lake smoked duck breast,
miso carrot ginger purée, roasted vegetables, beets,
bok choy, orange soy glaze

SHEEP'S HEAD BURGER 26

7oz Ground chuck, old cheddar, bacon, lettuce,
tomato, pickled onion, mayo, brioche bun,
hand-cut fries

RED SNAPPER 39

Cajun spiced pan seared filet, cannellini purée,
spinach salad

CHICKEN & RIBS 29

Maple BBQ ribs, chicken wings, side hot sauce, poutine
(St-Albert cheese curds, dark gravy, masala drizzle)

TUNA & SCALLOP 42

Sesame crusted ahi tuna, jumbo scallops,
sweet potato & zucchini purée, seasonal vegetables

CHICKEN MUSHROOM ROTINI 35

Roasted chicken breast, wild mixed mushrooms,
roast garlic mornay, caramelized onion,
aged balsamic glaze, parmesan, green onion,
rotini noodles, baguette

SPECIALTY COFFEE, NESPRESSO, DIGESTIF

SPECIALTY COFFEE

\$14

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, Vanilla,
Caramel

ESPRESSO 4.5

CAPPUCCINO 5.5

LATTE 6

ICED COFFEE 4.5

ICED LATTE 6

MACCHIATO 5.25

CANADIANO 4.5

DIGESTIF \$10

RUMCHATA

LEMONCELLO

TEQUILA ROSE

BAILEYS

RUSTY NAIL

Drambuie & Whiskey

