

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)

SPINACH SALAD 19

Zucchini, feta, tomato, red onion,
green goddess dressing
(add chicken \$7)

BANG BANG CAULIFLOWER 22

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

CRAB RANGOON 23

Crab and cream cheese blend, wonton wrapper,
sweet Thai chili

BURATTA 26

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

HALIFAX DONAIR 14 EGGROLLS

Spiced pork & beef blend, onion, tomato,
mozzarella, sweet garlic sauce

LARGE PLATES

TOMAHAWK PORK CHOP 38

Marinated bone-in chop, sweet potato mashed,
roasted vegetables, apple chutney

LAMB SHANK 43

Braised bone-in lamb shank, roasted vegetables,
pomme purée, onion ring, grainy dijon jus

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, brussels sprouts,
pork belly, butternut squash

CHICKEN & RIBS 29

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

JUMBO SHRIMP AGLIO E OLIO 43

Marinated black tiger shrimp, cherry tomato,
red onion, pepperoncini, red pepper, scallions,
parmesan, linguine noodles, EVOO, lemon, baguette

DUCK TACOS 38

Brome Lake duck confit, broccoli slaw,
pickled onion, feta, flour tortilla,
Asian street fries (Korean BBQ sauce, nori,
sriracha aioli, kimchi, sesame seeds, scallions)

BISON COTTAGE PIE 37

Ground Alberta bison, demi-glace, mirepoix,
herb & garlic mashed, spinach salad

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

