

Lunch - \$15

First Course

Shellfish Chowder (GF)

Rish cream finished chowder with bacon, clams, shrimp, tomatoes, and fennel

Cranberry Pecan Salad (V) (GF)

Fresh mixed greens tossed with caramelized pecans, dried cranberries and champagne vinaigrette

Main Course

Deluxe Reuben

Thinly sliced corned beef piled high, house-made sauerkraut, swiss cheese, thousand island dressing, a fried egg and bacon on thick sliced marble rye

Braised Pork Roast Sandwich

Pork roast braised in apples, bacon, and cream. Served with white cheddar and natural au jus

Fish & Chips

Hand dipped Atlantic Cod served with crispy potato wedges, spicy coleslaw, and mary rose sauce.

Dinner - \$33

First Course

Mushroom Gratin (V)

A mix of wild and domestic mushrooms sautéed with sherry, shallots, cream, and gruyere

Crisp Artichoke Hearts (V)

Marinated Artichoke hearts breaded and fried until golden brown with a citrus ranch sauce

Shellfish Chowder (GF)

Rich cream finished chowder with bacon, clams, shrimp, tomatoes, and fennel

Main Course

Chicken and Rashers

Sauteed chicken breast topped with house cured rashers (Irish Bacon), and Irish Cheddar. Served over a bed of whipped potatoes, roasted root vegetables and finished with a sherried mushroom cream sauce

Braised Pork Roast

Pork roast braised in apples, bacon, and cream served over a choice of whipped or roasted new potatoes and roasted brussels sprouts

Shrimp Salad (GF)

Spicy seared shrimp, fresh dill, red onion, roasted red pepper, cucumber, and baby greens.

Dessert

Smoked Carrot Cake

Smoked layers of dense moist cake, layered with cream cheese frosting and scotch whiskey sauce

Flourless Chocolate Torte (GF)

Rich and dense chocolate cake glazed with ganache and served with raspberry coulis and crème anglaise