

## *Soups, Salads, Appetizers*

*Soup of the day* 6.95  
Our Chef's creation, prepared daily and full of natural ingredients

*Creamy Seafood Chowder* 9.95  
A fine balance of Maritime seafood and vegetables make this chowder an experience

*Endive Salad with Atlantic Smoked Salmon* 12.95  
With Watercress, boiled eggs, fingerling potatoes and lemon vinaigrette

*Gaelic Four Onion Soup* 9.95  
Caramelized leeks, scallions, Spanish and red onions de-glazed with Guinness and topped with a crouton with melted Stilton and Gouda cheese

*Organic Salad* 8.95  
Local greens, cucumber & tomato, toasted pumpkin seeds, sun dried cranberries, Sugar Moon Farm maple syrup & raspberry vinaigrette

*Greek Salad* 9.95  
Chunks of cucumber, tomato, onion, sliced olives and Feta cheese tossed with crisp Romaine lettuce and vinaigrette

*Caesar Salad* 9.95  
Crisp romaine lettuce, shaved Asiago, bits of crispy bacon, and our herb-garlic croutons, shredded parmesan & garnished with lemon wedges

Add a grilled chicken breast 3.95

*Oven Roasted Plum Tomato Salad* 10.95  
Plum tomatoes, roasted garlic and diced onions all quick roasted in the oven, then tossed with basil pesto and balsamic vinaigrette, and served on tossed greens.

*Warm Crab Dip* 11.95  
With artichokes, scallions, fresh ginger and garlic herb toast points

*Calamari* 13.95  
Thick Calamari rings lightly dusted with falafel and crushed coriander seeds, flash fried golden brown and served with sweet & spicy mango chutney

## *All Day Meals and Sandwiches*

*Warm Beef Brisket Sandwich* 12.95

Shaved Hickory smoked beef brisket piled high on rye bread with dijon, served with greens lightly tossed in olive oil and kosher salt

*Grilled Ham & Cheese Sandwich* 12.95

Local ham and Swiss cheese, apple and fennel salad

*Atlantic Lobster Roll* 14.95

Atlantic lobster tossed lightly in mayonnaise served in a fresh, soft roll with sweet potato fries

*Crêpes* 12.95

Delicate french crêpes filled with what's fresh in the kitchen today and served with baby greens

*Clubhouse Sandwich* 12.95

Sliced chicken breast, smoked bacon, cheddar cheese, tomatoes and iceberg lettuce layered between lightly toasted sliced bread

*Westchester Beef Burger* 13.95

A 6 oz. all beef patty, lightly seasoned and char-broiled, served on a toasted kaiser with tomato, iceberg lettuce and sliced pickles, served with hand cut fries

*Fish and Chips* 13.95

One whole haddock fillet coated in a rich beer batter, deep-fried until golden brown, served with tartar sauce, lemon wedge and crispy fries

*Bangers 'n Mash* 13.95

Open fire grilled tender plump pork sausages on a bed of sauerkraut served with garlic whipped mashed potatoes

*Shepherd's Pie* 14.95

A tasty combination of seasoned ground beef and diced vegetables in a rich brown sauce, smothered in mashed potatoes, aged cheddar cheese and baked until golden brown

*Chicken Pot Pie* 14.95

Tender morsels of seasoned chicken stewed with garden fresh vegetables in a savory chicken broth covered with puff pastry and baked until steaming hot

*Mac & Cheese Bake* 12.95

Rich & creamy home style Mac & Cheese, oven baked until golden brown

## *Good for what "Ales" you*

<i>Charcuterie Plate</i>	15.95
Artisanal meats and cheeses, cornichons, cocktail onions, dijon mustard & baguette	
<i>Nachos el Grande</i>	10.95
A mountain of corn chips with jalapeño peppers, diced scallions and tomatoes, topped with melted cheese and served with salsa and sour cream	
Add guacamole	2.50
Add chicken	3.95
<i>Chicken Wings</i>	11.95
Choice of teriyaki, mild, or our house made barbecue sauce	
<i>Poutine</i>	11.95
With pulled hickory smoked beef brisket & cheese curds	

## *Seafood & Entrées*

<i>Blackened Haddock</i>	14.95
North shore haddock blackened in a cast iron pan with creole spices, served with pineapple-orange salsa and basmati rice	
<i>Beef Tips &amp; Yorkshire</i>	22.95
Tender beef tips on caramelized onion filled yorkshire pudding, stilton cream sauce	
<i>Pan Seared Digby Scallops</i>	25.95
With Madras Curry & dark rum cream sauce, Lyonnaise potatoes	
<i>Lunenburg County Salt Cod</i>	16.95
With boiled potatoes, pork scraps and green tomato chow	
<i>Atlantic Salmon</i>	22.95
Dark Miso glazed with Sake flambéed King Mushrooms in veal jus	

## *Desserts*

<i>Dessert of the Day</i>	7.95
Ask your server for today's creation from our pastry shop	
<i>Apple Tatin</i>	8.95
With rum raisin & cinnamon ice cream	
<i>Chocolate Amaretto Cheesecake</i>	8.95
For those hooked on cheesecake, this house made dessert provides the necessary excuse to indulge!	
<i>Belgian Chocolate Ganache and Hazelnut Cake</i>	8.95
Served with chantilly cream and fresh berries	
<i>House Made Gelato</i>	7.95
Three Flavours	