

Soups, Salads, Appetizers

<i>Soup of the day</i>	6.95
Our chef's creation, prepared daily and full of natural ingredients	
<i>Creamy Seafood Chowder</i>	9.95
A fine balance of maritime seafood and vegetables make this chowder an experience	
<i>Endive Salad with Atlantic Smoked Salmon</i>	12.95
With watercress, boiled eggs, fingerling potatoes and lemon vinaigrette	
<i>Gaelic Four Onion Soup</i>	9.95
Caramelized leeks, scallions, spanish and red onions de-glazed with guinness and topped with a crouton with melted Gruyère cheese	
<i>Organic Salad</i>	8.95
Local greens, cucumber & tomato, toasted pumpkin seeds, sun dried cranberries, Sugar Moon Farm maple syrup & raspberry vinaigrette	
<i>Greek Salad</i>	9.95
Chunks of cucumber, tomato, onion, sliced olives and Feta cheese tossed with crisp Romaine lettuce and vinaigrette	
<i>Caesar Salad</i>	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
<i>Oven Roasted Plum Tomato Salad</i>	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.	
<i>Warm Crab Dip</i>	11.95
With artichokes, scallions, fresh ginger and garlic herb toast points	
<i>Calamari</i>	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

<i>Warm Beef Brisket Sandwich</i>	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	
<i>Grilled Ham & Cheese Sandwich</i>	12.95
Local ham and Swiss cheese, apple and fennel salad	
<i>Atlantic Lobster Roll</i>	14.95
Atlantic lobster tossed lightly in mayonnaise served in a fresh, soft roll with sweet potato fries	
<i>Crêpes</i>	12.95
Delicate French crêpes filled with what's fresh in the kitchen today and served with baby greens	
<i>Clubhouse Sandwich</i>	12.95
Sliced chicken breast, smoked bacon, cheddar cheese, tomatoes and iceberg lettuce layered between lightly toasted sliced bread	
<i>Westchester Beef Burger</i>	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	
<i>Fish and Chips</i>	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	
<i>Bangers 'n Mash</i>	13.95
Open fire grilled tender plump pork sausages on a bed of sauerkraut served with garlic whipped mashed potatoes	
<i>Shepherd's Pie</i>	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	
<i>Chicken Pot Pie</i>	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	
<i>Mac & Cheese Bake</i>	12.95
Rich & creamy home style mac & cheese, oven baked until golden brown	

Good for what "Ales" you

<i>Tempura Vegetables & Panko Crusted Chicken Balls</i>	13.95
With Kaffir lime Chipotle aioli	
<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>Pan Seared Digby Scallops</i>	25.95
With madras curry & dark rum cream sauce, lyonnaise potatoes	
<i>Atlantic Salmon</i>	22.95
Dark miso glazed with sake flambéed king mushrooms in veal jus	
<i>Chicken Penne Pasta</i>	16.95
Pulled chicken breast, sun-dried tomatoes, haricots verts, asparagus, olives & Parmesan Cheese	
<i>Slow Braised Northumberland Lamb Shank</i>	20.95
Garlic mashed potatoes, grilled asparagus, rosemary & tomato root vegetables	

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>House Made Gelato</i>	7.95
Three flavours	
<i>Pineapple Upside Down Cake</i>	8.95
With crème anglaise and fresh berries	