



APPIES

Dinner

SOUPE DU JOUR

CUP \$7.5 BOWL \$9.5

EVER CHANGING, THIS IS CHEF'S CHOICE OF SEASONAL INGREDIENTS HAULED IN BY ALL THE AMAZING FARMERS WE KNOW

SEAFOOD CHOWDER

CUP \$12 BOWL \$17

FRESH HADDOCK & MUSSELS IN A HERBED CREAM BROTH WITH POTATOES, CARROT & ONION, SERVED WITH FRESH BREAD

CAESAR SALAD

\$15

ORGANIC ROMAINE WITH CREAMY IN-HOUSE DRESSING, OLIVE OIL FOCACCIA CROUTONS, HOUSE SMOKED BACON & PARMESAN

DEM BREAD STICKS

\$18

OUR CREAMY HOT MIX OF THREE CHEESES SERVED WITH GRILLED BREAD STICKS FOR DIPPING - ONE OF OUR FAVOURITES!

ZUCCHINI PARM FRITTER

\$16.5

BAKED THEN CRISPED ZUCCHINI, PARMESAN & BASIL FRITTERS, SERVED WITH A FRESH MARINARA SAUCE

TUNA EDAMAME

\$21

WASABI DUSTED TUNA ATOP A SALAD OF ARUGULA, EDAMAME, MANGO TOASTED CASHEWS AND DRESSED WITH A HONEY SOY VINAIGRETTE

CAPRESE BRUSCHETTA

\$17.5

CLASSIC CAPRESE TOWER BUILT ATOP A FOCACCIA CROUTON WITH FRESH BASIL, BALSAMIC REDUCTION AND OLIVE OIL

SEARED SCALLOPS & SHRIMP RISOTTO

\$21

SEARED DIGBY SCALLOPS SERVED WITH A SHRIMP FRESH GREEN SNOW PEA RISOTTO. BROWN BUTTER AND HERBS

PORK BELLY TACOS

\$18

FLOUR TORTILLAS STUFFED WITH MATT'S CRISPY BRAISED PORK BELLY WITH HOUSE PICO DE GALLO, SOUR CREAM AND LETTUCE

CHILI CORN DIP

\$16

CHILI SPICED ROASTED CORN, SWEET PEPPERS, ONION & SOUR CREAM. SERVED WITH FRIED PITA CHIPS

MAIN DISHES

PANKO HADDOCK

\$29

PAN FRIED PANKO CRUSTED HADDOCK TOPPED WITH A DILL CREME FRAICHE SERVED WITH ROASTED VEGETABLES & MASHED POTATOES

BEEF

MARKET PRICE

OUR CUT OF THE DAY TOPPED WITH A BALSAMIC BACON FIG JAM & CHERRY TOMATOES ACCOMPANIED BY CREAMY MASHED POTATOES & VEGETABLES

SALMON

\$37

LAND RAISED BLACKENED SALMON TOPPED WITH A BAREFACE WHISKEY BUTTER CREAM SAUCE. SERVED WITH RICE & FRESH VEGETABLES

CHICKEN MILANESE

\$29

BREADED CHICKEN BREAST TOPPED WITH A FENNEL AND ARUGULA SALAD DRESSED WITH A DIJON CITRUS VINAIGRETTE ATOP MASHED AND VEGETABLES

DUCK TWO WAYS

\$38

SEARED DUCK BREAST & CONFIT GLAZED WITH A PEACH GASTRIQUE SAUCE AND SERVED ATOP CREAMY POTATOES AND ROASTED VEGETABLES

SMOKED TOFU STIR FRY

\$27.5

HOME SMOKED TOFU TOSSED WITH A VEGETABLE STIR FRY, A GENERAL TSO SAUCE AND SERVED ATOP ASIAN NOODLES

SESAME YELLOWFIN TUNA

\$34

SESAME SEARED TUNA LOIN OVER A WARM RICE NOODLE SALAD WITH SWEET PEPPERS, CARROTS, PEAS, BOK CHOY AND A SESAME MISO COCONUT MILK BROTH

HONEY SAGE PORK LOIN

\$31

ROASTED PORK LOIN GLAZED WITH OUR OWN SAGE & HONEY SAUCE. SERVED WITH BASMATI RICE AND ROASTED VEGETABLES

BURGER OF THE DAY

\$23.5

EVER CHANGING DAILY BURGER CHOICE, SERVED WITH MIXED GREEN SALAD & POTATO WEDGES

PASTA OF THE DAY

MARKET PRICE

YOUR SERVER WILL LET YOU KNOW ABOUT OUR CHEF'S CHOICE OF FLAVOURS FOR TODAY

***** PLEASE CONSIDER PAYING BY DEBIT OR CASH TO
HELP LOWER OUR COSTS *****