

Buffalo Crispy Chicken Salad \$22

Spring mix, grape tomato, cucumber, avocado, blue cheese, bacon and buffalo crispy chicken with an herb buttermilk ranch dressing

Atlantic Smoked Salmon Salad \$22

Mixed greens, avocado, cucumber, red onion, capers, grape tomato, extra virgin olive oil and white wine vinaigrette topped with Atlantic smoked salmon on Irish soda bread

Cobb Salad \$22

Romaine lettuce topped with bacon bits, grilled chicken, boiled eggs, sliced avocado, grape tomato, red onion and blue cheese with ranch dressing

Luncheon Quesadillas \$20

A folded flour tortilla with grilled chicken, bacon, peppers and green and red onion with cheddar and mozzarella cheese served with a mixed green salad, salsa and sour cream Add Guacamole \$3

Roast Beef Sandwich \$21

*Roast beef with sautéed mushrooms, onions and Swiss cheese with a horseradish mustard mayo on a flour bun
Served with hand-cut Yukon fries or mixed green salad*

Pasta Special \$22

Penne pasta served with grilled chicken, mushrooms, onions, bacon, with white wine in tomato cream sauce topped with parmesan cheese

Fish Special \$26

Blackened Arctic char served with roasted garlic mashed potatoes, seasonal vegetables, and a mango relish

Liver and Onions \$26

Grilled Angus provimi calf's liver thinly sliced with sauteed mushroom, onions, bacon, and balsamic vinaigrette, served with mashed potatoes and seasonal vegetables

Veal Osso Bucco \$28

Braised veal shank served with roasted garlic mashed potatoes and seasonal vegetables with a red wine jus

Bangers and Mash \$20

Grilled pork sausage served with Guinness braised sauteed onions, mashed potato, seasonal vegetables, and gravy

½ Rack of Ribs and Wings \$24

Slow roasted ½ rack of baby back pork ribs and 4 chicken wings in a choice of sauce (medium, BBQ, honey garlic or buffalo hot) served with hand-cut Yukon fries and coleslaw