

## daily specials

### **Buffalo Crispy Chicken Salad \$22**

Spring mix, grape tomatoes, 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 tomatoes, extra virgin olive oil and white wine vinaigrette topped with Atlantic smoked salmon on Irish soda bread

### **Grilled Calamari Salad \$23**

Grilled calamari with baby mixed greens, roasted bell peppers, olives, capers, grape tomato, and crumbled feta cheese in an herb white wine lemon vinaigrette

### **Cobb Salad \$23**

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

### **Mussels ½ lb \$12 or 1 lb \$16**

Steamed mussels with onions, julienne carrots, fennel, leek and tomatoes in a white wine sauce

### **Roast Beef Sandwich \$22**

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

### **Bison Burger \$24**

Bison burger with peameal bacon, sauteed Guinness onions, cheddar cheese, lettuce, tomato, onion and cucumber with roasted garlic aioli on a sesame seed bun  
Served with hand-cut Yukon fries or mixed green salad

### **Pasta Special \$24**

Fettuccine pasta served with smoked chorizo sausage, shrimp & leeks in a tomato rose sauce topped with feta cheese

### **Pan Roasted Rainbow Trout \$24**

Pan roasted rainbow trout with a sweet chili and lime glaze, served with new potatoes and seasonal vegetables

### **Pork Tenderloin \$24**

Grilled pork tenderloin served with roasted garlic mashed potato and seasonal vegetables, with mushrooms and a port wine jus

### **Bangers & Mash \$22**

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

### **½ Rack of Ribs and Wings \$25**

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