

b⊂⁵⁶\DÔC APPETIZERS

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Fresh cauliflower lightly breaded and fried then tossed in our buffalo sauce. Served with blue cheese dip. **v gw**

<ابارد چدېږ NACHOS

\$20

Crispy nacho chips loaded with tomato, cheese, onions, jalapenos and choice of green or black olives. Served with salsa and sour cream.

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\$18

PEI mussels steamed in butter and sautéed with tomato, onions, and fresh basil. Served with bannock. **GW**

▷›≺º ₾ናь ESCARGOT

\$18

Eight tender escargot pan seared in garlic butter and topped with parmesan cheese. Served with bannock. **GW**

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\$18

Chicken wings lightly coated in rice flour then quickly fried and tossed in a sweet chili sauce. (Your choice of house made Thai chili sauce, salt and pepper or lemon pepper seasoning) **GW**

ĎΔ[®]ϽϹ[®] ኣ[©]ĊĊ[†] γCΔ[®] Þኘժ[†]CαCαΛγL^Q \$18 CAJUN STEAK BITES

Tender pieces of New York strip blackened and served with sriracha dipping sauce. **GW**

ΔΠΡΡΔς/የραιφος <CPic-replace \$1 ONION RINGS

In house made, with thick Spanish onion, coated in our delicious corn meal blend. Served with sriracha dipping sauce. ${\it VGW}$

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የচረጭጋናና∖ጭ ▷℃ጋΓ SOUP OF THE DAY

\$7 Δናህ/ናь/\$10 ና<mark></mark>চ<mark>ረና</mark>ርናь \$7 CUP/\$10 BOWL

Please ask your server about today's creations. Served with our garlic cheese cornbread.

Chicken, bacon, hardboiled egg, and avocado atop our fresh blend of arugula and mixed greens. Garnished with tomato, shredded carrot, cucumber, and green onion. Served with our garlic cheese cornbread. **V GW**

/ነ> ለዖጭጋΓ፞σ CAESAR SALAD

Crisp romaine hearts chopped and coated in our house made Caesar dressing. Topped with bacon bits, croutons, freshly grated parmesan cheese, and a wedge of lemon. Served with our garlic cheese cornbread. **V GW**

▷ታ⊳ታΔና ለዖጭጋΓ<mark>ታ</mark>ና GREEN SALAD

\$10 ГРረናь/\$14 **ປ**ኈՐረናь \$10 SMALL/\$14 LARGE

Mixed greens and arugula garnished with tomato wedge, shredded carrot, and cucumber. Served with our garlic cheese cornbread. $\it VGW$

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\$18 **d**∿ቦረናь LARGE

Tender red beets stacked with layers of a goat cheese blend, candied pecans, and arugula. Topped with balsamic reduction and olive oil. Served with our garlic cheese cornbread. **v**

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ィストレスペ Δͼρ ユͼΛς Grilled Arctic Char \$12 ΔυϳͼϧϯϹͺϥͼϧ 6οz ϳͺ·ϳϳϧ·៶ͺϧ<ρϧͼϧ ϳς ϲͿͼ Seared 6oz New York Strip Steak \$12



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\$42

₯₭₭₧₢₺₺ **LOBSTER FENNEL RAVIOLI**

Tender pieces of lobster and aromatic fennel stuffed into house-made raviolis and served in a velvety cream sauce.

4^{5} ᢄᢣᢥᠮᢐᡉᠫᠳ (ᠳᢅ᠘ᡟ) ᠙ᡀᢐᠵᠳᠫ **JAMBALAYA**

Chicken, andouille sausage, and shrimp served in a spicy tomato sauce with peppers and basmati rice. GW

ᡠ᠋ᡆ᠙᠘ᠳ᠘ᡩ᠙᠘ᠳ᠘ᡧᢣᡩᢗᢇᢀ \$32 **SPICY SAUSAGE LINGUINE**

Spicy sausage in a creamy tomato sauce with garlic, peppers, and onions. Topped with grana padano cheese. **GW**

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Zucchini, cherry tomato, fennel, mushroom, broccoli, and julienne carrot tossed in olive oil and garlic. Topped with grana padano. **GW**

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House-made wontons stuffed with pork and green onion with shrimp, and vegetables. Cooked in our rich chicken stock with chow mein noodles.

∇d^{-1} ∇d^{-1} ∇d^{-1} **SEARED SESAME & SOY ARCTIC CHAR**

Arctic Char from the fiords of Pangnirtung marinated in a soy sesame glaze then seared skin side down to create a crispy skin while maintaining a tender and flaky meat. Served with your choice of potato of the day or basmati rice and seasonal vegetables. **GW**

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Pan-fried turbot, blackened with cajun seasoning, accompanied with fresh in house made mango salsa. Served with your choice of potato of the day or basmati rice and seasonal vegetables. ${\it GW}$

PULLED PORK BBQ BURGER

6oz patty made in house 100% ground chuck. Topped with BBQ pulled pork, coleslaw and served on brioche bun. Served with fries. **GW**

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10oz center cut New York strip steak seared and cooked to your preference. Served with a blue cheese sauce. Served with your choice of potato of the day or basmati rice and seasonal vegetables. **GW**

\$54 RIBEYE

12oz ribeye char-broiled to doneness of your choice. Topped with garlic butter and sauteed mushrooms. Served with your choice of potato of the day or basmati rice and seasonal vegetables. **GW**

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 $\ensuremath{\textit{V}}$ - This item is either vegetarian or there is a vegetarian option available. Please ask your server.

 ${\it GW}$ - This item is or can be made as a gluten wise option. Please ask your server. Please note that all food may come in contact with gluten.