

## SOUPS

Daily Soup  
with fresh baguette  
\$7

Seafood Chowder  
haddock, salmon, scallops, shrimp,  
mussels & clams in a creamy broth  
with fresh baguette  
\$14

## STARTERS & SNACKS

Lobster Dip  
atlantic lobster meat, cream cheese,  
sundried tomatoes & parmesan cheese  
\$14

Artichoke Dip  
artichoke hearts, cream cheese,  
fresh herbs & parmesan cheese  
\$13

Calamari with Chili Mayonnaise  
squid floured with spicy cornmeal  
\$9

Nova Scotia Mussels  
white wine, garlic, parsley & cream  
\$14  
add fresh baguette \$1

Nachos  
house fried corn tortilla chips, tomatoes, red onions,  
jalapenos, pineapple, monterey jack, cheddar cheese,  
sour cream & housemade salsa  
\$16

Quebec Cheese Curd Poutine  
hand cut fries, cheese curds, house made gravy  
\$10

Hand Cut Fries with Chili Mayonnaise  
\$6

## SALADS

### Pear & Goat Cheese Salad

mixed greens, goat cheese, sweet pear, english cucumber, julienne carrots,  
candied pecans & wild blueberry balsamic vinaigrette

\$10

### Beetroot Salad

balsamic roasted beetroot, julienne carrots, goat cheese, arugula,  
honey & roasted almonds & wild blueberry balsamic vinaigrette

\$10

### Caesar Salad

romaine lettuce tossed with creamy garlic dressing,  
shaved parmesan cheese, crumbled bacon

\$10

add grilled chicken or sautéed shrimp \$5

## SANDWICHES

served with hand cut fries  
substitute salad \$4 or daily soup \$2

### Chicken Club Wrap

grilled chicken, canadian cheddar, bacon, lettuce, tomato  
& chili mayonnaise wrapped in a grilled flour tortilla

\$13

### Rueben

montreal smoked brisket, tancook sauerkraut, swiss cheese  
& house made russian dressing on toasted marble rye

\$14

### Roast Beef with Jus

oven roasted sirloin, caramelized onions, swiss cheese  
& garlic aioli on grilled sourdough bread

\$14

### Smoked Salmon Club

smoked atlantic salmon, bacon, lettuce, tomato, red onion  
& dill cream cheese on toasted marble rye

\$14

## PUB MAINS

### Nova Scotia Salt Cod Fish Cakes

with choice of salad & house made green tomato chow  
\$16

### Pan Fried Haddock

hook & line caught haddock served with lemon dill butter,  
rice & seasonal vegetables  
\$17

### Cider Braised Lamb Shank

with mashed potatoes, seasonal vegetables, & pressed cider demi glaze  
\$22

### Smoked Salmon Fettuccine

smoked atlantic salmon tossed with riverview dill,  
red onions, capers, white wine cream & fettuccine  
\$18

### Goat Cheese & Bacon Stuffed Chicken

with roasted red nugget potatoes,  
seasonal vegetables & red wine cream sauce  
\$18

## PUB CLASSICS

### Supreme Burger & Fries

house made beef burger, bacon, cheddar cheese,  
lettuce, tomato, red onion, mayonnaise & pickles  
\$14

### Ultimate Burger & Fries

house made beef burger, montreal smoked brisket, pineapple,  
cheddar cheese, jalapenos, lettuce, tomato, mayonnaise & red onions  
\$15

### Black Bean Burger & Fries

black bean, rice & pumpkin seed burger  
with lettuce, tomato, jalapenos & red onion  
\$13  
add grilled pineapple \$.50