

SOUPS

Daily Soup
with fresh baguette
\$7

Seafood Chowder
haddock, salmon, scallops, shrimp,
mussels & clams in a creamy broth
with fresh baguette
\$15

STARTERS & SNACKS

Lobster Dip
atlantic lobster meat, cream cheese,
sundried tomatoes & parmesan cheese
\$15

Artichoke Dip
artichoke hearts, cream cheese,
fresh herbs & parmesan cheese
\$14

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 & crostini

\$10

add grilled chicken \$5 or sautéed shrimp \$6

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

\$14

Rueben

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

\$15

Roast Beef with Jus

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

\$15

Smoked Salmon Club

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

\$15

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
\$18

Cider Braised Nova Scotia Lamb Shank
with mashed potatoes, seasonal vegetables,
& pressed cider demi glaze
\$24

Madras Chicken Curry
with basmati rice or chips
\$18

Goat Cheese & Bacon Stuffed Chicken
with roasted red nugget potatoes,
seasonal vegetables & red wine cream sauce
\$20

PUB CLASSICS

Supreme Burger & Fries
house made beef burger, bacon, cheddar cheese,
lettuce, tomato, red onion, mayonnaise & pickles
\$16

Ultimate Burger & Fries
house made beef burger, montreal smoked brisket, pineapple,
cheddar cheese, jalapenos, lettuce, tomato, mayonnaise & red onions
\$17

Black Bean Burger & Fries
black bean, rice & pumpkin seed burger
with lettuce, tomato, jalapenos & red onion
\$14
add grilled pineapple \$.50

PUB TRADITIONAL

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

Beer Battered Fish & Chips

ale battered hook & line haddock,
house made tartar & coleslaw
\$16

Steak & Mushroom Pie

braised top cut sirloin, button mushrooms & stout ale gravy
in a hand rolled pastry shell
\$16

Steak & Kidney Pie

braised top cut sirloin, beef kidney & stout ale gravy
in a hand rolled pastry shell
\$16

Chicken & Leek Pie

oven roasted chicken breast, leeks, potatoes & cream
in a hand rolled pastry shell
\$16

Cornish Pastie

ground beef, potatoes, turnip, carrots & onion
in hand rolled pastry with a side of gravy
\$16

~

Shepherd's Pie

ground beef, onion, carrot,
with mashed potatoes & cheddar cheese
served with mixed green salad
\$15

British Bangers & Mash

sweet williams butcher shop sausages, mashed potatoes
& gravy with seasonal vegetables
\$16

add tancook island sauerkraut

\$2