

SALADS

Artisan Salad \$15 **V GF**
Wild greens topped with mango, grape, tomato, cucumber, candied pecan & goat cheese with balsamic vinaigrette

Copper Cobb Salad \$22 **GF**
Grilled chicken breast, boiled egg, bacon, tomato, wild greens, kale, onion, goat cheese with red wine vinaigrette

Classic Elements Kale Caesar Salad \$15 **V GF**
A local favourite! Crisp kale tossed with Cashew Caesar dressing, topped with focaccia crisp, parmesan chips, roasted cashews & fried capers*

*DRESSING CONTAINS NUTS

Add chicken or shrimp to any salad \$6


APPETIZERS

Nachos \$17 **V**
Cheese, tomato, green onion, banana peppers & jalapeno

Chicken Wings \$15
Salt & pepper, BBQ or hot

Bone-In Pork Bites \$16
Bone-in dry ribs served on a bed of gremolata with chili garlic sauce

Portabella Bruschetta \$14 **V GF**
Portabella mushroom, onion, fresh tomato, confit garlic, parmesan, arugula, rosemary aioli served on a baguette, drizzled with balsamic reduction

PEI Mussels \$22  **GF**
Lemon grass & chipotle cream sauce over PEI Mussels served with garlic baguette


ENTREES

Classic Fish & Chips \$16 - 1pc \$20 - 2pc
Battered haddock served with French fries, house slaw & tartar sauce

Maple Cheddar Bacon Burger \$20
Handmade 7oz AAA beef burger topped with caramelized onion, maple BBQ sauce, bacon, lettuce, tomato, pickle & onion ring on a brioche bun, served with a choice of side

Four Cheese Ravioli \$21 **V**
Coated with brown butter sauce, pine nuts, grape tomato, sage, arugula, tomato coulis & served with garlic bread

Baked Cauliflower Penne \$20 **V**
Penne pasta, cauliflower, assorted cheese & toasted herb panko baked to perfection, served with garlic bread

Thai Coconut Curry Shrimp Bowl \$22  **GF DF**
Thai broth with red curry paste, sweet peppers, poblano, lemon grass, onion, snap peas, cilantro & bean sprout served over a bed of rice noodles

Pulled Pork Burger \$23
Handmade 7oz AAA beef burger patty topped with cheese, deep fried onions, BBQ sauce and pulled pork.

Chicken Fingers & Fries \$14
Crispy chicken tenders served with French fries

Prosciutto Wrapped Chicken Supreme \$28 **GF**
Roasted bone-in chicken breast wrapped with prosciutto served with garlic fingerling potatoes & seasonal vegetables in a creamy white wine demi

Fennel Crusted Halibut \$29 **GF DF**
Cast iron seared halibut filet topped with fresh mango salsa & balsamic reduction on a bed of wild mushroom & spinach risotto served with seasonal vegetables

Grilled 6oz Tenderloin \$36 **GF DF**
Grilled to order served with seasonal vegetables, parmesan mashed potatoes & peppercorn sauce

Grilled 10oz Striploin \$36 **GF DF**
Grilled to order served with seasonal vegetables, parmesan mashed potatoes & red wine demi

CAN BE MADE GLUTEN FREE	GF	SPICY 
DAIRY FREE	DF	VEGETARIAN V

KIDS MENU

Chicken Fingers \$12
Crispy chicken fingers served with French fries, plum sauce & ketchup

Mac & Cheese \$12
Creamy macaroni & cheese served with fresh cut vegetables

Fish & Chips \$12
One piece battered haddock, served with French fries

DESSERT

Flourless Chocolate Date Cake \$9 **GF**
Decadent chocolate cake topped with coconut caramel sauce, whipped cream & white chocolate truffles

Lemon Blueberry Cheesecake \$9
Creamy cheesecake topped with berry compote, sponge toffee & whipped cream

Apple Pear Strudel \$9
Pastry filled with apple & pear topped with warm caramel & candied pecan, served with vanilla ice cream