

SHARE

SMOKED GOUDA MEATBALLS 14.95

local gouda, house-made tomato compote, fried basil & garlic ciabatta

TEMPURA GREEN BEANS 10.95

tempura batter & maple-dijon dip **V**

CHICKEN WINGS 13.95

choice of: bbq, salt & pepper, spicy korean ginger, lemon pepper or classic hot

NACHOS FOR ONE 10.95

jalapeno peppers, monterey jack cheese, smoked tomato salsa & sour cream **GF**

+ beef 1.95 + chicken 2.95

TUNA POKE CUPS 12.95

ahi tuna, scallions, avocado, toasted sesame, radish & chili garnish

CALAMARI 14.95

tempura vegetables & house-made tzatziki

BABY BACK RIBS 14.95

choice of: sweet chili or salt & pepper **GF**

HOUSE CHARCUTERIE BOARD 28.95

two-rivers salamis, smoked duck breast, coppa, prosciutto, artisanal cheeses, pickles, preserves & crostini

SOUP + SALADS

SUMMER GARDEN SALAD 11.95

artisan greens, baby beets, fresh blackberries, cucumber, pickled onion, hemp hearts & house-made vinaigrette **VG**

half size 7.95

CAESAR SALAD 11.95

romaine hearts, smoked bacon, croutons, reggiano & house-made dressing

half size 7.95

HEIRLOOM TOMATO SALAD 13.95

arugula, fior di latte cheese, basil & balsamic reduction **V GF**

COCONUT & CASHEW SALAD 14.95

baby kale, mango, toasted cashews, coconut chips, mint & yogurt dressing **V GF**

+ jumbo prawns 8.95

COBB SALAD 18.95

artisan greens, chicken breast, tomatoes, avocado, medium egg, bacon, radish, blue cheese & red wine vinaigrette **GF**

SEAFOOD CHOWDER 7.95

creamy new england chowder, fresh fish, clams & seafood medley **GF**

SOUP OF THE DAY 6.95

ask your server for details

SOUP & SALAD 10.95

choice of half caesar salad or half summer garden salad with soup of the day or seafood chowder

+ garlic ciabatta 1.95

+ provolone & green onion ciabatta 2.95

+ chicken breast 6.95

+ seared scallops 8.95

+ jumbo prawns 8.95

+ sterling silver striploin 9.95

+ halibut filet 14.95

HANDHELDS

served with choice of: soup of the day, french fries, summer garden salad or caesar salad
substitute sweet potato fries 2.95

TURKEY SCHNITZEL SANDWICH 16.95

house-breaded turkey breast, sauerkraut, dijon mustard, swiss cheese, dill pickle & soft portugese bun

CLASSIC EGG SANDWICH 11.95

smoked bacon, medium egg, smoked cheddar, caramelized onion aioli, arugula & croissant

HOUSE BURGER 14.95

fresh ground chuck burger, house-made burger sauce, pickled red onion, lettuce, tomato & poppy seed onion bun

MUSHROOM & SWISS BURGER 18.95

fresh ground chuck burger, smoked bacon, sauteed mushrooms, swiss cheese, house-made burger sauce, pickled red onion, lettuce, tomato & poppy seed onion bun

PORTOBELLO & BEET BURGER 15.95

house-made beet & chickpea burger, braised portobello mushroom, house-made burger sauce, lettuce, tomato & pretzel bun 

RUBEN SANDWICH 13.95

montreal smoked meat, sauerkraut, swiss cheese, house-made russian dressing & marbled rye

STEAK SANDWICH 19.95

5 oz sterling silver striploin, caramelized onion aioli, arugula, blue cheese butter & garlic ciabatta

FLATBREADS

MARGHERITA 12.95

fior di latte cheese, tomato basil compote, fresh torn basil, extra virgin olive oil & balsamic reduction 

FEATURE MP

our culinary teams creative selection · ask your server for details

 **GLUTEN FREE**

 **VEGETARIAN**

 **VEGAN**

MAINS

FISH & CHIPS

local beer-battered haddock, french fries, traditional tartar sauce, dill salt & house coleslaw

substitute halibut

25.95

16.95

SMOKED PAPRIKA SPAGHETTINI

olio sauce, tomato, lemon, capers & fresh herbs VG

13.95

SUMMER HERB & PARMESAN RISOTTO

seasonal farm vegetables, parmesan crisp, fresh herbs, lemon & herb butter V GF

17.95

TOMAHAWK PORK CHOP

grilled pork chop, roasted garlic mashed potatoes, seasonal vegetables & wild mushroom cream sauce GF

24.95

PRAWNS & SCALLOPS

sautéed jumbo prawns, seared scallops, bacon-braised lentils, baby green beans & pernod garlic cream sauce GF

30.95

VEAL PICCATA

pan-fried veal cutlet, roasted garlic mashed potatoes, glazed green beans, blistered cherry tomatoes
lemon & caper butter sauce GF

24.95

CAPER CRUSTED HALIBUT

fresh-caught pacific halibut, english pea risotto, sundried tomato beurre blanc & peas tendrils GF

32.95

STERLING SILVER STRIPLIN

10 oz grilled striploin, roasted garlic mashed potatoes, seasonal vegetables, caramelized shallot & thyme demi-glace GF

34.95

BEEF TENDERLOIN & PRAWNS

5 oz sterling silver beef tenderloin, herb-seared jumbo prawns, roasted garlic mashed potatoes, seasonal vegetables, béarnaise sauce, caramelized shallot & thyme demi-glace GF

38.95

+ garlic ciabatta

1.95

+ jumbo prawns

8.95

+ chicken breast

6.95

+ sterling silver striploin

9.95

+ seared scallops

8.95

+ halibut filet

14.95