

# STARTERS

**BUFFALO CAULIFLOWER** 13.95  
house made batter, panko breadcrumbs, buffalo sauce & blue cheese drizzle **V**

**BABY BACK RIBS** 14.95  
choice of: sweet chili or salt & pepper **GF**

**SMOKED GOUDA MEATBALLS** 14.95  
local gouda, house made tomato compote, fried basil & garlic ciabatta

**NACHOS FOR ONE** 10.95  
jalapeno peppers, monterey jack cheese, tomato, bell peppers, smoked tomato salsa & sour cream **GF**  
+ **beef** 1.95                      + **chicken** 2.95

**CHICKEN WINGS** 13.95  
choice of: jalapeno bbq, salt & pepper, maple chili, lemon pepper or classic hot

**CALAMARI** 15.95  
italian bruschetta, feta cheese, smoked balsamic reduction, fried basil & tzatziki

## SHARE

**MEDITERRANEAN DIP TRIO** 10.95  
grilled flatbread, smoky baba ganoush, beetroot hummus & sun dried tomato miscela **VC**

**HOUSE CHARCUTERIE BOARD** 28.95  
two-rivers salamis, smoked duck breast, coppa, prosciutto, artisanal cheeses, pickles, preserves & crostini

**MARGHERITA FLATBREAD** 12.95  
fior di latte cheese, tomato basil compote, fresh basil, extra virgin olive oil & balsamic reduction **V**

**FEATURE FLATBREAD** MP  
our culinary teams creative selection · ask your server for details

## LUNCH FAVOURITES

**ROASTED BRUSSEL SPROUT SALAD** 13.95  
roasted brussel sprouts, warm baby kale, local maple smoked bacon, toasted sunflower seeds & sun dried tomato bacon vinaigrette **GF**

**COBB SALAD** 18.95  
artisan greens, chicken breast, tomato, avocado, medium egg, bacon, radish, blue cheese & red wine vinaigrette **GF**

**TUNA POKE BOWL** 21.95  
artisan greens, brown rice, pickled cucumber and carrot, radish, marinated tuna, spicy mayonnaise, green onion, poke sauce & fried rice paper

**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 harvest garden salad with soup of the day or seafood chowder

**HARVEST GARDEN SALAD** 11.95  
artisan greens, roasted corn, pickled carrots, dried cranberries, toasted pumpkin seeds & caramelized red onion vinaigrette **V GF**  
**half size 7.95**

**CAESAR SALAD** 11.95  
romaine hearts, smoked bacon, croutons, reggiano & house made dressing  
**half size 7.95**

+ **garlic ciabatta** 1.95

+ **swiss & green onion ciabatta** 2.95

+ **chicken breast** 6.95

+ **jumbo prawns** 8.95

+ **sterling silver striploin** 9.95

+ **halibut filet** 14.95

**GF GLUTEN FREE**

**V VEGETARIAN**

**VC VEGAN**

· please notify your server of any allergies or dietary restrictions ·

# CLASSICS

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## TURKEY CAPRESE SANDWICH 15.95

house breaded turkey breast, fior di latte cheese, tomato basil compote, caramelized onion aioli, toasted portuguese bun & choice of side

## MEDITERRANEAN VEGETABLE PANINI 13.95

grilled eggplant and zucchini, roasted red pepper, sun dried tomato and olive tapenade, happy days goat cheese, fresh basil, portuguese bun & choice of side v

## CLASSIC EGG SANDWICH 11.95

smoked bacon, medium egg, smoked cheddar, caramelized onion aioli, arugula, whole wheat croissant & choice of side

## STEAK SANDWICH 19.95

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

## HOUSE BURGER 14.95

fresh ground chuck burger, house made burger sauce, pickled red onion, lettuce, tomato, mixed seed bun & choice of side

## MUSHROOM & SWISS BURGER 18.95

fresh ground chuck burger, smoked bacon, swiss cheese, sauteed mushrooms, house made burger sauce, pickled red onion, lettuce, tomato, mixed seed bun & choice of side

## REUBEN SANDWICH 14.95

montreal smoked meat, sauerkraut, swiss cheese, house made russian dressing, marbled rye & choice of side

## FISH & CHIPS 16.95

local beer-battered haddock, french fries, traditional tartar sauce, dill salt & house coleslaw  
**substitute halibut 25.95**

## SIDES

choice of: soup of the day, seafood chowder, harvest garden salad, french fries or caesar salad  
+ 1.95 half & half or sweet potato fries

# ENTREES

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AVAILABLE AFTER 5:00 PM

## CAPER CRUSTED HALIBUT 32.95

fresh-caught halibut, english pea risotto, sun dried tomato buerre blanc & pea tendrils GF

## PRAWNS & SCALLOP PENNE 28.95

sauteed jumbo prawns, seared scallops, heirloom cherry tomatoes, white wine garlic cream & fresh herbs

## SMOKED PAPRIKA BUCATINI 13.95

bucatini pasta, olio sauce, heirloom cherry tomatoes, lemon, capers & fresh herbs VG

+ jumbo prawns 8.95

## TUSCAN CHICKEN SUPREME 25.95

tomato, fennel and white bean ragout, citrus seared baby kale & parmesan oil GF

## PORK TENDERLOIN 25.95

sous vide pork tenderloin, house made roasted red pepper gnocchi, maple chili roasted brussel sprouts, butter glazed rainbow carrots, king oyster mushroom & cranberry shallot demi glace

## BRAISED SHORT RIB RISOTTO 26.95

braised beef, seared king oyster mushroom, truffle oil & fresh parmesan cheese GF

## STERLING SILVER

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### GRILLED STRIPLON 34.95

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

### BEEF TENDERLOIN & PRAWNS 38.95

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

# HAPPY HOUR

WEDNESDAY TO SUNDAY | 3 - 5 PM & 7 PM - CLOSE

## EAT

### MEDITERRANEAN DIP TRIO

grilled flatbread, smoky baba ganoush, beetroot hummus & sun dried tomato miscela **VG**

8

### CHICKEN WINGS

choice of: jalapeno bbq, salt & pepper, maple chili, lemon pepper or classic hot

7

### BRUSCHETTA CROSTINI

house made italian bruschetta & fresh garlic crostini **V**

6

### GYOZA

pork and vegetable filling, ponzu sauce & sesame carrot slaw

5

### BEEF SLIDER

fresh ground chuck slider, house made burger sauce, lettuce, tomato, pickle, onion & brioche bun  
+ cheese **0.50**

5

### LOADED NACHOS FOR ONE

jalapeno peppers, monterey jack cheese, smoked tomato salsa, beef & sour cream **GF**  
+ chicken **1**

9

### BUFFALO CAULIFLOWER

house made batter, panko breadcrumbs, buffalo sauce & blue cheese drizzle **V**

11

### KETTLE CHIPS & DIP

house made lattice chips served with french onion dip **V**

7

### SMOKED GOUDA MEATBALLS

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

12

### CHARCUTERIE BOARD FOR ONE

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

14

## DRINK

### WINE

select red wine | 6oz  
select white wine | 6oz

5

### BEER

select draft sleeve

4

## FEATURE NIGHTS

### WEDNESDAY

bbq rib half rack feature

### THURSDAY

made-to-order pasta bar  
\$5 off bottles of wine

### FRIDAY

fresh catch friday

### SUNDAY

roast dinner feature