



## Appetizers

### Newfoundland Tasting Board 22/38

House-made Moose Pate, Pickled Free Run Eggs, Pan Fried Cod Tongue and Salt Fish Croquette, accompanied by Pickled Beet, Mustard Pickle, and a loaf of our Homemade Bread.

### Mussels 14

Fresh, Plump Mussels, steamed in White Wine, Shallot, and Garlic Butter.

### Sea Scallops 16

Sea Scallops served with Chipotle Aioli and Bacon Lardons.

## Salads

### Spinach Salad 9

Tender Mild Baby Spinach Leaves, House-made Bacon, Free Range Eggs and Red Onion Rings Dressed in a Bright, Sweet Lemon Mustard Vinaigrette.

### Feta Chopped Salad 9

Crisp Romaine, Earthy Beets, Red Onion, Cucumber, Sweet Cherry Tomato, and Kalmata Olives tossed in a Creamy Feta Cheese, Garlic and Oregano Dressing.

## Soups 8

Soups are made in house daily. Ask your server about the soup of the day.

## Pub-Style Dishes

### AAA Sirloin and Fries 26

An 8 oz Striploin grilled to your liking, served with Fries and optional Mushrooms and Onions.

### Burger and Fries 20

A 6 oz Patty topped with Lettuce, Bacon, Cheddar Cheese, Onions, House-made Sauce and our House-made Brioche Bun.

### Fish and Chips 18

Three pieces of Cod deep fried in our Signature Batter served with House-made Tartar Sauce.

### Fish Tacos 16

Lightly Battered Cod Chunks, Grilled Tortillas, House-made Slaw. Jalapenos and House-made Avocado Crema.

## Traditional Plates

### Molasses and Mustard Brined Pork Chop 25

House Brined Chop glazed with a Molasses and Mustard Sauce. Served with Whipped Potato, and Roasted Brussels Sprouts in Parm and Bacon.

### Stuffed Chicken Breast 24

Chicken Breast featuring a Savory Stuffing. Served with Whipped Potato and Gravy.

### Seared Salmon 27

An 8 oz Salmon Fillet served with Pan Roasted Baby Reds, and Lemony Asparagus.

### Pan Fried Cod 24

A 6 oz cod (fillet/loin) served with Scrunchions, Whipped Potato and Medley of Glazed Vegetables.

## AAA Angus Beef

All our steaks are served with Pan Roasted Baby Reds, and Roasted Brussels Sprouts in Parm and Bacon.

### Sirloin 8 oz 32

### Filet Mignon 8 oz 44

### Sirloin 12 oz 38

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### Steak Additions

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### Sautéed Mushrooms and Onions 3



## Beverages

### Beer on Tap

Iceberg 8  
Quidi Vidi Light 7  
1892 7  
Calm Tom 6

### Bottled Beer

Coors Light 6  
Belgian Moon 6  
Blue Star 6  
Corona Extra 7  
Guinness 8  
Kilkenny 8  
Strongbow 8  
O'Douls Non-Alcohol 6

<b>Cocktails</b>	<b>1oz</b>	<b>2oz</b>
Caesar	8	14
Cosmopolitan	9	15
Whiskey Sour	8	14
Old Fashion	7	12

### Sodas 2

### Coffee 3

### Tea 3

Passion  
Chai  
Green Tea with Lemongrass and Spearmint  
Mint  
China Green Tips  
Earl Grey  
Wild Sweet Orange  
English Breakfast  
Chamomile

## Desserts

Our desserts are made in-house with a different selection each night, ask your server about our nightly dessert menu.