



LITTLE PLATES

SPANISH HUMMUS GFR

A SMOKY RED PEPPER & CHICKPEA SPREAD SERVED WITH NAAN, PAPPADUMS & ROSEMARY FOCACCIA 8

ISLAND MUSSELS GFR

STEAMED IN WHITE WINE, GARLIC, LEMON & THYME 14

CHOWDER GF

CREAMY POTATO CHOWDER BRIMMING WITH A VARIETY OF SEAFOOD & SERVED WITH BISCUIT CUP 10
BOWL 16

SALVADOR DALI NACHOS GF **ADD CHICKEN 4.5** TOPPED WITH SPICY CHORIZO SAUSAGE, BLACK OLIVES, SWEET PEPPERS, JALAPENOS, TOMATOES, RED ONIONS, MOZZARELLA, CHADDAR & MONTEREY JACK. DRIZZED WITH ENCHILADA SAUCE & SERVED WITH SALSA & SOUR CREAM 18

BAKED FETA GFR

FETA, GREEN BLACK OLIVES, FRESH THYME, BASIL, CHERRY TOMATOES, OLIVE OIL, LOCAL HONEY. SERVED WITH CRUSTY BREAD 15

POTATO BRUSCHETTA GF

TOMATO & BACON BRUSCHETTA, SPRINKLED WITH PARMESAN & ROASTED ATOP 5 CRISPY SLICES OF POTATO 10

MINI SALMON CAKES

3 BITE SIZED FISH CAKES MADE WITH FRESH SALMON, PARSLEY, LEMON & SERVED WITH SPICY LEMON-SRIRACHA AIOLI 16

FLATBREADS GFR – ADD CHICKEN OR CHORIZO 4.5

MARGHERITA

SAN MARZANO TOMATOES WITH BOCCONCINI MOZZARELLA, PARMESAN, GARLIC & FRESH BASIL 15

BBQ CHICKEN

CHIPOTLE BBQ SAUCE TOPPED WITH BACON, WHITE CHEDDAR, SAUTEED RED ONIONS & HERBS 16

SHRIMP & SCALLOP

RED ONIONS, SALVADORAN SLAW, CREAMY TACO SAUCE, HOT SAUCE 23

BIG PLATES

LOBSTER ROLL

FRESH PEI LOBSTER IN A POPPYSEED ROLL SERVED WITH CHEF'S POTATO SALAD & COLESLAW MARKET PRICE

FISH TACO

SEASONED BREADED HADDOCK WITH A SPICY PINEAPPLE SALSA, TACO SAUCE, LETTUCE, CHEESE BLEND & CILANTRO. SERVED WITH GARDEN SALAD 16

CHICKEN MAC & CHEESE

PANCETTA, ROASTED RED PEPPERS & MUSHROOMS. SERVED WITH GARLIC BREAD 15

CRAB & ARTICHOKE DIP

BELLE RIVER CRAB MEAT & ARTICHOKE, SMOTHERED IN A SPICY BECHAMEL, TOPPED WITH 3 CHEESES & BAKED. SERVED WITH BAGUETTE & NAAN 17

BUTTER CHICKEN GFR

TENDER CHICKEN IN OUR HOUSE-MADE CURRY SAUCE. SERVED WITH BASMATI RICE, POPPADUMS & NAAN 17

BURGER GFR

7 OZ PURE BEEF PATTY, LETTUCE, TOMATO, ONION, BACON, WHITE CHEDDAR, TOMATO JAM & A CHIPOTLE-GREEN PICKLE MAYO, WITH YOUR CHOICE OF GARDEN SALAD OR PATATAS BRAVAS 17

DALI CHICKEN BURGER GFR

SPINACH, TOMATO JAM MAYO, CURIED HAM & WHITE CHEDDAR. SERVED WITH YOUR CHOICE OF SALAD OR PATATAS BRAVAS 16

STEAK SANDWICH

6 OZ SIRLOIN STEAK TOPPED WITH MUSHROOMS, ONIONS & PEPPERCORN SAUCE. SERVED WITH PATATAS BRAVAS 21

SALADS – ADD CHICKEN 4.5

GOAT CHEESE & APPLE

SPICED WALLNUTS, ARUGULA, SPRING GREENS, GALA APPLES, GOAT CHEESE, MAPLE VINIÈGRETTTE

STARTER 8
ENTRÉE 14

CAESAR GFR

CRISPY BACON & CROUTONS
STARTER 8
ENTRÉE 14

GARDEN SALAD GF

MIXED GREENS & GARDEN VEGETABLES TOSSED IN A HONEY-SAGE VINAIGRETTE

STARTER 8
ENTRÉE 12

GF - Gluten Free

GFR - Gluten Free on Request (\$2)

WHITE WINE	5 oz	Btl	RED WINE	5 oz	Btl
KLEINE ZALZE CHARDONNAY	8	36	KLEINE ZALZE CABERNET SAUVIGNON	8	36
MEZZACORONA PINOT GRIGIO	9	40	MCGUIGAN 'THE PLAN' SHIRAZ	9	40
VILLA MARIA SAUVIGNON BLANC	10	55	TRUMETER MALBEC	9	40

SPIRITS 1 OZ

BOMBAY SAPPHIRE GIN	5.75	CLUB RYE WHISKEY	5
BLUE LOBSTER VODKA	5.75	.75	
CAPTAIN MORGAN RUM WHITE OR DARK	5.75	BULLEIT BOURBON	8.00
CAPTAIN MORGAN SPICED	6.25	BALLANTINE'S SCOTCH	7.75
CROWN ROYAL	6.25	JAMESON'S IRISH WHISKEY	6.25
		BOWMORE 12 YEAR SCOTCH	11.25

COCKTAILS 1.5 OZ

DARK N' STORMY	- DARK RUM, GINGER BEER & BITTERS	10.00
CAESAR	- THE CLASSICE, MADE WITH BLUE LOBSTER VODKA	10.00
MANHATTAN	- CANADIAN CLUB, SWEET VERMOUTH & BITTERS	10.00
BARTENDER'S SPECIAL	- ASK YOUR SERVER ABOUT TODAY'S SIGNATURE COCKTAIL	10.00

BEER & COOLERS

COPPER BOTTOM	- BROADSIDE APA, RABBLERouser RED, CENTENNIAL STOCK BLONDE	16 oz	8.00
LONE OAK	- FIXED LINK PILSNER OR YANKEE GALE APA	16 oz	8.00
	- HOLLYWOOD IPA	473 ML CAN	9.00
PEI BREWING CO.	- BLUEBERRY ALE OR 1772	473 ml can	9.00
COLLIDING TIDES	- GIN OR VODKA	473 ml can	8.00
STRONGBOW CIDER	- GIN OR VODKA	473 mL can	10.00
REWIND		355 ml can	7.00
GUINNESS		473 ML can	9.00
GLUTENBERG GLUTEN-FREE			
COORS LIGHT		341 ml btl	5.75
MOOSEHEAD LIGHT		341 ml btl	5.75
ALPINE		341 ml btl	5.75
UPSTREET COMMONS / WHITE NOISE		473ml can	9.00

NON - ALCOHOLIC

CANNED POP PEPSI, DIET PEPSI, 7UP, GINGER ALE, SODA WATER, TONIC WATER	2.50
BUDWEISER ZERO NON-ALCOHOLIC BEER	6.30
UPSTREET LIBRA NON-ALCOHOLIC BEER (0.4%)	7.50
PERRIER	5.00
DRIP COFFEE OR TEA	3.00
CAPPUCCINO	3.50
FRENCH VANILLA COFFEE	4.00
LATTE	4.00
HOT CHOCOLATE OR MOCCA WITH WHIPPED CREAM	4.50

