



## FEATURE ENTREES

### **CHIPOTLE CHICKEN QUESADILLA \$14**

grilled chicken/ peppers/ onions/ house blend cheese/ cilantro lime salsa/ chipotle cream/ grilled tortilla/ choice of side

### **BUTTER CHICKEN CURRY \$19**

marinated chicken/ butter chicken gravy/ cauliflower  
red peppers/ fragrant basmati rice/ warm naan

### **VIETNAMESE NOODLE BOWL \$18**

fresh cut vegetables/ rice noodles/ fresh lime  
sesame garlic ginger chicken/ peanut or fish sauce

### **HADDOCK & CHIPS \$18**

1 pc craft beer battered haddock/ double cooked kennebec fries  
celery seed cabbage slaw / house made tartar sauce/ fresh lemon

### **CHICKEN & WAFFLE \$18**

double fried chicken/ grilled sugar waffle/ mustard greens  
korean style gochujang & local honey glaze/ house slaw/ choice of side

### available after 5pm

*these entrees come with a starter size green salad or soup of the day  
upgrade to a starter size Caesar salad for \$2.75*

### **SLOW COOKED PORK BACK RIBS \$24**

'9 mile legacy' pale ale & dr. pepper BBQ sauce/ 'whistling coyote spice' rub  
celery seed cabbage slaw/ chefs vegetables/ double cooked kennebec fries

### **GRILLED 8oz STRIPLOIN \$32**

minimum 28 day aged AAA grade Canadian beef striploin/ signature spice/ garlic & thyme roasted fingerling potatoes  
creamy cremini mushrooms/ chefs vegetables/ fresh thyme, garlic & 'red stag' bourbon & cherry jus

### **SHORE STYLE NORTHERN WATERS PICKEREL FILLET \$28**

crispy capers/ charred lemon/ smashed local potatoes/ seabuckthorn berry vinaigrette  
floating gardens 'elegance' mustard greens/ local market vegetables

### **'three foragers' HONEY GARLIC CHICKEN SUPREME \$25 ½**

'three foragers' local honey & garlic glaze/ aged cheddar, chive & summer corn soft polenta  
'lucky bastard distillery' Saskatoon berry liquor reduction/ local market vegetables