



STARTERS

HOMEMADE SOUP OF THE DAY 7.00
Treat yourself to our homemade soup made fresh daily.

ACADIAN FRENCH ONION SOUP 9.00
The perfect blend of white & red onions simmered with garlic & fresh herbs then topped with a garlic crouton & gruyere cheese

ROASTED GARLIC CAESAR SALAD 11.00
Roasted garlic & citrus dressing, tossed with Asiago cheese & croutons

"COBB" SALAD 13.75
Lettuce with grilled chicken, bacon, blue cheese, tomato, cucumber & hard boiled egg

LEAVES & GOAT CHEESE SALAD 13.75
Mescaline greens, julienne peppers, onion & carrots. Served with maple balsamic dressing, Canadian goat cheese, pistachios & sundried cranberries

CHICKEN CYPRESS SALAD 14.25
Grilled chicken, basil, ripe Roma tomatoes and buffalo mozzarella tossed with fresh mescaline mix and finished with a warm sundried tomato vinaigrette

STEAK SALAD 15.50
AAA strip loin steak with caramelized onions, cherry tomatoes, Roquefort cheese & watercress

SMOKED SALMON WITH SCALLOP TAR TAR 14.75
Smoked salmon served with a capers, red onion relish, cream cheese & pita chips

PASTA BUFFET (MONDAY TO FRIDAY | 11:30AM TO 2:00PM) 13.95
Sauté your choice of toppings and select your pasta and sauce. Soup, salad and dessert included.

SANDWICHES

All sandwiches are served with your choice of French fries, potato wedges, soup of the day or Chef's tossed salad.

EXPRESS LUNCH 10.95
Soup of the day, sandwich of the day & a fresh salad

GRILLED HONEY DIJON MELT 13.75
Black forest ham sliced thin and piled high on Texas style bread. Topped with honey and Dijon mustard spread and grilled golden brown.

MARITIME CLUB 14.00
Grilled chicken breast, tomato, lettuce & Canadian back bacon. Served on multi-grain bread with basil mayonnaise

CRISPY SPICED CHICKEN WRAP 13.50
With lettuce, tomato & feta cheese, and tossed in a warm chili hot sauce & cool ranch dressing

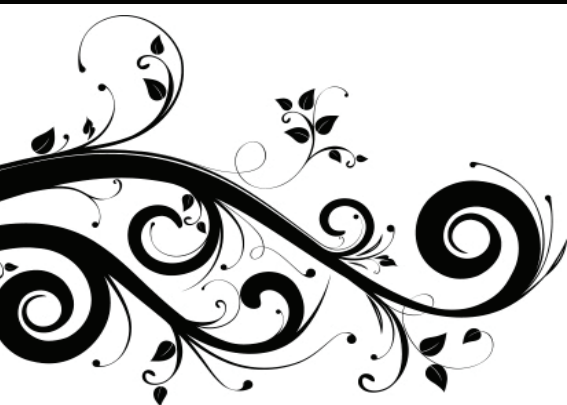
BLT 12.75
Smoked bacon, vine ripened tomatoes & lettuce

OUR KITCHEN

IS YOUR KITCHEN



Should you wish an item not found on our menu, please inform your server and our **Executive Chef Jason Gower** and his Culinary Team will do their best to accommodate your special request.



BURGER TOWN

PORTABELLA MUSHROOM BURGER	1075
Grilled portabella mushroom, tomato, lettuce, pea shoots, and basil mayonnaise	
GRILLED CHIPOTLE CHICKEN BURGER	1175
Topped with melted Swiss cheese and fried onions	
PURDY BURGER	1050
8oz ground sirloin beef burger with lettuce and tomato	
PAN SEARED HADDOCK BURGER	1275
Toped with a lemon aioli, red onion, and crispy pancetta bacon	
VEGGIE BURGER	1075
Flame broiled tofu and legume patty and topped with lettuce and tomato bruschetta	
Add cheddar cheese, Swiss, feta, crumble blue, or goat cheese ~ \$1 .75	
Add bacon, mushrooms, or caramelized onions ~ \$1.50	
Add a portabella mushroom to the burger ~ \$3.00	

ENTRÉES

FISH & CHIPS	1600
Classic battered haddock with fries or potato wedges served with our homemade tarter sauce	
STEAK FRITES	1900
8 oz AAA Canadian strip loin topped with mushrooms and red wine demi-glace. Served over a heap of hand cut shoe fries	

THIN CRUST PIZZA

Enjoy one of our original 11" thin crust pizzas served with a Caesar salad.

CHORIZO, SWEET RED ONION AND GRILLED PEPPER	1325
PESTO WITH CHICKEN AND SUNDRIED TOMATO	1475
FETA CHEESE SPINACH AND KALAMATA OLIVE	1275

Extra toppings: feta \$1.00 ~ chicken \$2.00 ~ hot peppers \$1.00 ~ baby shrimp \$2.00
Ask your server about our gluten free pizza.

DESSERTS

INDIVIDUAL FRANGELICO DOME	800
Rich chocolate & Frangelico mousse covered in dark ganache	
BROWNIE DELIGHT TORTE	675
BRUNO'S CHEESECAKE	775
Changes as our Culinary Team works their inspiration into this dessert	
DESSERT BUFFET (MONDAY TO FRIDAY 11:30AM TO 2:00PM)	6.75

