



# Large PLATES

**CHARCUTERIE + CHEESE BOARD** (MARKET PRICE) – Ask about our deconstructed class sandwich of the week

**FALL BARLEY SALAD** – Roasted parsnips, blueberries, pomegranate seeds, fried sage, honey lemon vinaigrette (VE/V/DF/GF)

**WARM POTATO + ASPARAGUS SALAD 13** – Bacon vinaigrette, confit fingerlings, smoked yogurt, cured egg yolk, radish, dill (GF)

**POWER SALAD 14** – Kale, lentils, dried cranberries, toasted almonds, feta, apricot tarragon vinaigrette (V/VE/GF)

**BRUSSELS CAESAR SALAD 15** – Brussels sprouts leaves, bagna cauda dressing, cured egg yolk, lemon, corn crumble, green beans, ricotta salata (P/GF)

**DONAIR POUTINE** – Hand cut fries, donair meat, house gravy, tomato onion jam, baked with provolone cheese, donair sauce (GF)

**HALIFORNIA LOBSTER POUTINE** – Hand cut fries, lemon mornay, Nova Scotia lobster, Brother's bacon, pickled red onion, charred cherry tomatoes, avocado, radish (P/GF)

**CLASSIC GOAT BURGER** – Beef and pork patty, shredded lettuce, pickles, cheddar cheese, burger sauce

**MUSHROOM ONION BACON BURGER** – Beef and pork patty, roasted garlic aioli, crispy bacon, smoked mushrooms, caramelized onions, provolone cheese

**CURRIED LAMB BURGER** – Lamb patty, house curry aioli, fried paneer, pineapple lentil chutney, arugula

**LADY LOBSTER** – Nova Scotia lobster, lemon mornay, charred tomato, bacon, sourdough

**FRIED CHICKEN SANDWICH 18** – Buttermilk-soaked, cornflake crusted fried chicken baked in cheese, Buffalo sauce, roasted garlic aioli, shredded lettuce, pickles

**CAPRESE GRILLED CHEESE 18** – Fior di latte, tomato onion jam, arugula, basil pesto (V)

**ROASTED ATLANTIC SALMON 24** – Apple and ginger Thai curry dal, cauliflower, kale, green onions (P/GF/DF)

**STEAK + POTATOES 28** – 8 oz Atlantic beef tenderloin, smoked mushrooms, confit fingerlings, jus, seasonal vegetables (GF)

**ADD-ONS:** *fried pepperoni 4, salmon 9, fried chicken 8, meatloaf 6, donair meat 6, smashed avocado 5, lobster 12, fish styx 6*

**SIDES:** *truffle fries 2, mixed greens 2, bean salad 6, potato salad 6, power salad 6, brussel salad 6*

## MAC 'N' CHEESE

**CLASSIC CHEESY 15** – Cheddar, Grana Padano and mozzarella mornay, butter panko crumbs, shaved Grana Padano (V)

**LOBSTER AND LEMON 19** – Lemon mornay, Nova Scotia lobster meat, butter panko crumbs, shaved Grana Padano (P)

**DOUBLE SMOKED BACON AND WHISKEY MAPLE 18** – Brothers double smoked bacon, mornay, whiskey maple glaze, panko crumbs, shaved Grana Padano

**SMOKED MUSHROOM AND TRUFFLE 17** – Daily selection of Maritime Gourmet Mushrooms lightly smoked, mornay, truffle oil, arugula, butter panko crumbs, Grana Padano (V)

**FRENCH ONION 16** – Beef jus, caramelized onions, mornay, provolone, crispy onions

**CATALINA MIXER 16** – Marinara, mornay, charred cherry tomatoes, basil pesto, fior di latte (V)

**JALAPEÑO POPPER 18** – Mornay, roasted jalapeños, bacon, cheddar cheese, fried pickled jalapeños

**BBQ PORK + PINEAPPLE 16** – Mornay, BBQ pork, grilled pineapple, pickled red onions, cilantro, chimichurri

**MEATLOAF 16** – Mornay, meatloaf pieces, jus, crispy onions

GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGETARIAN, VE - VEGAN, P - PESCATARIAN

All prices are subject to HST. Gratuity is not included. Please bring any dietary restrictions or allergies to your server's attention. Please note that we follow Restaurant Canada's cleaning, sanitation and safety guidelines which follow government-recommended health standards to fight the spread of COVID-19. The safety of our guests and team members is our top priority.

