

start

french onion soup

caramelized onions, crostini, horseradish-monterrey jack

simple mixed greens

herbs, dijon-shallot vinaigrette

caesar salad

low fat yoghurt dressing, capered foccacia croutons, grano padano crisp

poutine

hand-cut fries, beef demi, cheese curd

entrée

coq au vin

free range chicken braised in red wine, bacon, pearl onions, mushrooms, mashed potatoes, broccolini

fish & chips

long line ling cod, ale battered, hand-cut chips, malt vinegar, slaw, tartar sauce

patatas basquaise

fried potatoes with piperade, fried egg, manchego cheese

spaghetti bolognese

classic rich meat sauce

slow roasted veal cheek goulash

mushrooms, pearl onions, mashed potatoes, broccolini, finished with paprika – **add \$5**

baked wild sockeye salmon

garlic & parsley crust, sundried tomato butter sauce, herb smashed potatoes, broccolini – **add \$5**

12 oz angus ny striploin steak

wood-fire grilled, garlic butter sauce, creamed spinach, fries – **add \$10**

chicken & ribs

quarter chicken, beef ribs, fries, slaw – **add \$10**

desserts

chocolate mousse

lush creamy chocolate

sticky toffee pudding

moist sponge cake, dates, toffee sauce