

DINNER MENU

APPETIZER

SOUP OF THE DAY with daily garnish	8.99
CAESAR SALAD with parmesan cheese and Caesar vinaigrette	8.99
TOMATO & BOCCONCINI SALAD with arugula, black olives and aged balsamic vinaigrette	13.99
GOAT CHEESE salad with olives, sundried tomato, artichokes and mixed greens with paprika balsamic vinaigrette	13.99
EGGPLANT PARMIGIAN with spaghetti	15.99
CARLINGWOOD SALAD - with mixed greens, tomatoes, cucumber and vinaigrette	8.99
KETO SALAD – with avocado, hard-boiled eggs, mixed greens, tomatoes and chicken breast	19.99
FRIED CALAMARI with tartar sauce and coleslaw	10.99
VEGETARIAN SPRING ROLLS with crunchy coleslaw and Thai dipping sauce	9.99
P.E.I. MUSSELS served in a coconut and white wine sauce	9.99
ESCARGOT in a red wine butter sauce, fresh herbs and garlic toast	9.99
SMOKED SALMON (house smoked) with lemon vinaigrette, pickled Bermuda onion and caper berries	14.99
MIXED APPETIZER PLATTER chefs daily selection – please ask your server -market price-	

PASTA, VEGETARIAN & VEGAN

EGGPLANT PARMIGIAN with spaghetti	15.99
MAC & CHEESE with bacon	14.99
GNOCCHI with sundried tomato, artichokes and basil in a rose sauce	16.99
SEAFOOD LINGUINE with shrimp, calamari, mussels and salmon in a white wine tomato broth	21.99
LENTIL BOLOGNESE <i>made with</i> Lentils, spaghetti, bell peppers, crushed tomatoes, onions, green onions, olive oil, garlic, chili powder and paprika powder	15.99
BLACK BEAN CHILI <i>made with</i> Black beans, onions, celery, carrots, garlic, chili powder, paprika powder, olive oil, crushed tomatoes, green onions, bell pepper, cayenne served on a bed of rice	15.99
QUINOA AND SWEET POTATO VEGGIE DELIGHT <i>made with</i> Quinoa, sweet potatoes, broccoli, kale, tomatoes, green onions, olive oil, lemon juice, garlic and vegetable seasoning	15.99

ENTREES

CHICKEN PARMIGIAN with spaghetti with salad	16.95
CHICKEN BREAST oven roasted served with mashed potatoes, vegetables and Natural jus	18.99
GRILLED LIVER served with mashed potato, vegetables and mustard red wine sauce	15.99
COBRIE FISH AND CHIPS with our special catch of the day served with homemade tartar sauce	14.99
CANADIAN ANGUS STRIPLOIN served with sweet potato fries, hoisin sautéed broccoli, roasted garlic and rosemary sauce	28.99
GRILLED ATLANTIC SALMON served with potatoes, mixed vegetables and lemon butter	23.99
INDIAN BUTTER CHICKEN with Basmati Rice, Naan Bread and tzatziki	15.99

PIZZA

MUSHROOM PIZZA mushrooms, artichokes, cheese, truffle oil -15-	MEAT LOVERS PIZZA sausage, peameal bacon caramelized onions, banana peppers, cheese -14-	GREEK PIZZA feta, spinach, olives roasted sweet peppers -14-
BUTTER CHICKEN PIZZA Butter chicken, cheese -15-	HAWAIIAN PIZZA ham, pineapple and cheese -14-	VEGETARIAN PIZZA grilled vegetables, tomato fondue, cheese, white truffle essence -14-

BURGERS

All Burger served with a side of fries or daily salad

HOUSE BURGER – served on a bun with cheese, lettuce, tomatoes, onions, pickles and mayo	11.99
DOUBLE BURGER with two burger patties, lettuce, tomato, cheddar cheese, smoked bacon and our signature mayo	16.99

SIDES

Sweet potatoes fries	4	Mashed potatoes	5
Grilled mixed seasonal vegetables	5	Roasted potatoes	5
Fresh cut Yukon Potato fries	4	Quinoa	5
Broccoli	4		

