

Appetizer

Fresh Tomato & Basil Soup or Soup of the Day \$5.

Yukon Potato Wedges \$5.
Sour cream, sweet Thai chili sauce

Calamari, Grilled or Fried \$9.
Marinated squid, basil aioli, mixed greens, fresh lemon

Tomato Bruschetta \$6.
Tomatoes, red onion, olive oil, basil, shaved Parmesan, crostini's

Charcuterie Plate (for two) \$14.
Prosciutto, Genoa salami, dry Italian sausage, Artisanal cheeses, Mediterranean olives, garlic bread

Grilled Shrimp \$9.
Mexican Gulf shrimp, Dijon horseradish, mixed greens, fresh lemon

P. E. I Mussels \$10.
White wine, garlic, Italian parsley or tomato basil broth, serrano chili's

From the Garden

Spring Greens \$8.
A delicate blend of greens, cherry tomato, cucumber, red onion, balsamic vinaigrette

Caesar \$8.
Romaine, Caesar dressing, croûtons, shaved Parmesan, lemon, bacon

Goat Cheese \$11.
Crispy Monte Chevre goat cheese medallion, mesclun greens, toast hazelnuts, cherry tomatoes, cucumber, red onions, sherry vinaigrette

Cobb \$12.
Mesclun greens, Gorgonzola cheese, bacon, avocado, cherry tomato, cucumber, red onions, hard boiled egg, balsamic vinaigrette

Tuna Salad with Cranberries \$10.
House-made tuna salad, mesclun greens, green beans, avocado, hard boiled egg, cucumber, cherry tomato

Add to any of the above salads:

Grilled Chicken - 5.00 Grilled Shrimp - 6.00 Roasted Salmon - 8.00

Spud Corner

Baked potato, mesclun greens and your choice of Vegetable Chili, Beef Chili, or Tuna Salad with Cranberries 9.00
(Make it a melt with your choice of cheese 1.00)

Sandwiches and Burgers

Turkey Club 12.00

Roast turkey, bacon, granny smith apple, brie cheese, sourdough bread, steak fries

Portobello 12.00

Grilled portobello mushrooms, roasted red peppers, goat cheese, basil pesto, baby arugula, ciabatta hero, steak fries

Pastrami Reuben 12.00

Hot pastrami, sauerkraut, Russian dressing, swiss cheese, pumpernickel, steak fries

Avocado Cheddar 12.00

Hass avocado, alfalfa sprouts, cucumber, plum tomatoes, cheddar cheese, mayonnaise, ciabatta hero, steak fries

Veggie Burger 11.00

Romaine, beefsteak tomato, red onion, brioche bun, steak fries

Turkey Burger 12.00

housemade 8oz pattie, crispy red onions, hass avocado, brioche bun, steak fries

Tuna & cranberry wrap 9.50

House-made tuna salad with dried cranberries, chives, red onion, garlic mayonnaise, flour tortilla, steak fries

BLT 9.00

Loads of bacon, beefsteak tomatoes, mayonnaise, ciabatta hero, steak fries
(add grilled chicken 2.00)

Crooked Knife Burger 13.00

10 oz ground beef burger, beefsteak tomato, red onion, romaine, steak fries

Add cheese, mushrooms or sauteed onions \$1, bacon \$2

Entrée

Veggie Chili	12.00
Medley of beans, Spanish onions, bell peppers, stewed tomatoes, Mexican chili's , basmati rice	
Beef Chili	13.00
Ground Black Angus, onions, bell peppers, dark kidney beans, celery, Mexican chili's and spices, basmati rice	
Chicken Pie	12.00
Roast chicken, onions, carrots, celery, potatoes, supreme sauce, pie crust	
Lamb Stew	12.00
Australian lamb, parsnips, carrots, onions, celery, baby Yukon gold potatoes	
Beef Stew	12.00
Black Angus beef, house made stock, potatoes, parsnips, carrots, celery, onions	
Fish & Chips	13.00
Fresh Cod in a light beer batter, steak fries, homemade tartar, fresh lemon	
Shepherd's Pie	12.00
Rich seasoned ground beef, country vegetables, browned mashed potato	
Spaghetti Marinara	16.00
P.E.I mussels, shrimp, calamari, fish fillet, tomato basil marinara	
Baked Cod	14.00
Horseradish pancko breaded, mesclun greens, wasabi peas, grilled zucchini	
Roasted Salmon	16.00
Encrusted with coriander seeds, sesame seeds, hazelnuts, grilled asparagus.	
Hanger Steak	18.00
Grilled 8oz. Steak, grilled asparagus and roast fingerling potatoes	
Steak Frites	23.00
Grilled 16 oz. Black Angus Strip, mushrooms and onions, choice of fries, mash or baked potato	
<u>Sides and Small Plates</u>	
Steak Fries	4.00
Side Salad	5.00