

## LOUNGE MENU

### APPETIZERS & SHARED PLATES

#### **Chef's Daily Kettle Soup \$8**

Home Baked Cornbread

#### **Calamari \$12**

Tender marinated calamari flash fried & finished in a spicy rose sauce

#### **Glenerin Caesar Salad \$11**

Romaine hearts dressed with pommery mustard garlic dressing topped with grated parmesan, double smoked bacon & house made croutons

#### **Traditional Jumbo Chicken Wings \$14**

Tossed in your choice of mild, medium, hot or BBQ

#### **Poutine \$9**

French fries with a rich gravy & cheese curd  
add doubled smoked bacon \$4

#### **Pub Chips**

Our hand made potato chips served two ways

#### **Loaded \$12**

Pub chips covered with three cheese blend, diced tomatoes, green onion & double smoked bacon served with a side of sour cream

#### **Truffled \$14**

Pub chips finished with rich truffle oil & Reggiano parmesan

#### **Charcuterie Board \$23**

Prosciutto, spicy capicola, pancetta, baked brie, olives, cherry tomatoes, grilled vegetables & pickled vegetables, duck confit  
fresh artisan bread, pita bread, bacon & spinach dip

### MAINS

#### **Lobster Melt \$20**

Sliced Italian loaf  
Green onions & tomatoes  
Provolone cheese

Served with a lightly dressed garden salad

#### **Braised Beef Sandwich with Jus Dip \$15**

Slow roasted prime rib finished in a house made steak sauce & caramelized onions served on a crusty bread perfect for dipping & fries

#### **Fish & Chips \$20**

Beer battered halibut served with fries, malt vinegar, tartar sauce

#### **Trio of Sliders \$16**

Beef with onion jam & stilton cheddar cheese  
Seared tuna medium rare with dill aioli  
Buttermilk chicken on a homemade waffle with Siracha mayo

All served with a lightly dressed garden salad

#### **Beef Steak Frites \$20**

A Classic 5 oz NY strip cooked to your preference & served with fries

#### **Savoury Grilled Cheese \$14**

Aged cheddar, onion marmalade & Dijon on Italian bread & grilled to perfection.  
Salad or fries on the side

#### **The Birds Nest \$18**

Sweet potato sautéed in garlic chilli oil with a stack of seasonal grilled vegetables

#### **Red Thai Curry Bowl \$16**

Boneless chicken slow cooked in our own blend of spices & coconut milk served with basmati & naan

### Encore

#### **Crème Brule \$9**

Chef's crème brule will always delight, flavours change daily

#### **Chocolate Mousse Parfait \$9**

Rich whipped Lindt chocolate

#### **Orange Ginger Doughnut Bites \$9**

Caramel & chocolate drizzle

#### **Selection of Local Canadian Cheese \$17**

Oka, Smoked Gouda, Saint-Paulin, Grand Cheddar served with fresh berries, house made preserves, crostini & crackers