

# LUNCH & DINNER

## MENU

# 19

## STARTERS

### CLASSIC CAESAR SALAD \$19 <sup>GF</sup>

Cut fresh romaine lettuce, gluten-free Caesar dressing made from scratch, herb-infused olive garlic toast, bacon bits, and shaved Parmesan cheese.

ADD CHICKEN +\$8    ADD SHRIMP +\$8

### CLUB 19 SALAD \$20 <sup>V</sup> <sup>GF</sup>

Mixed green lettuce (artisan lettuce), marinated beets, candied pecans, carrot, red radish, and pickled onion, topped with goat's cheese crumble, microgreens, and drizzled with tomato sabayon.

ADD CHICKEN +\$8    ADD SHRIMP +\$8

### MIXED GREENS \$15 <sup>V</sup> <sup>GF</sup>

Spring garden lettuce (artisan lettuce), cherry tomato, cucumber, peppers, carrot, and pickled red onion, drizzled with Oxford blueberry vinaigrette.

### ARTICHOKE & SPINACH DIP \$19

Creamy house-made artichoke and spinach dip with garlic and cheeses. Served with nacho chips and French baguette.

### ROADHOUSE C-WINGS \$24

1 pound of seasoned and lightly breaded wings.

WITH YOUR CHOICE OF SAUCE:

- House-made BBQ Sauce <sup>GF</sup>
- Salt & Pepper
- Honey Garlic
- Sweet Chili <sup>GF</sup>

### ULTIMATE NACHOS \$24 <sup>GF</sup>

Crisp triangle corn tortilla chips with your choice of mediterranean chicken or taco beef. Loaded with cheese, green onion, tomato, peppers, and banana peppers, and drizzled with house-made BBQ sauce. Served with mild salsa and sour cream.

### SEAFOOD CHOWDER

CUP \$12    BOWL \$23

Shrimp, haddock, lobster, scallops, mussels, clam meat, celery, onions, baby potatoes, and a creamy potato and fish stock base. Served with our house-made biscuit.

## ISLAND FAVOURITE

### PEI LOCAL HARVEST BLUE MUSSELS <sup>GF</sup>

Choice of herb, garlic & white wine or Caesar style. Served with our own house-made biscuits.

1 POUND \$17 | 3 POUNDS \$34

## TACOS

### TACOS CARNE ASADA \$21 <sup>GF</sup>

Mexican-marinated tenderloin tips, sautéed peppers, onion, mushrooms, and lettuce topped with fire-grilled tomato salsa and sour cream aioli. Served on a grilled corn tortilla with garden salad.

### PESCADO FRITO \$19

Battered haddock, topped with sour cream aioli, fire-grilled tomato salsa, goat's cheese, lettuce, and jalapeño. Served on a grilled corn tortilla with garden salad.



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Menu prices are plus applicable taxes

- <sup>V</sup> Vegetarian
- <sup>GF</sup> Gluten-Free
- <sup>N</sup> May Contain Nuts

## MAINS

### VEGGIE SANDWICH \$20 (V)

Grilled peppers, mushrooms, sliced tomato, onion rings arugula, provolone cheese, sun-dried tomato pesto, and cilantro-lime dressing on toasted herb bread. Served with garden salad.

### FALAFEL SANDWICH \$17 (V)

Fried falafel, chickpea hummus, lettuce, pickled onion, tomato, and garlic yogurt aioli, wrapped in a sun-dried tomato tortilla. Served with artisan lettuce.

### FIRE N' BURGER \$25

6 oz. fire-grilled beef patty topped with dill mustard dressing, arugula, smoked bacon jam, and provolone cheese on a butter-toasted brioche bun. Served with fries.

### BURGER REMOULADE \$22

6 oz. fire-grilled beef patty, applewood bacon, Swiss cheese, remoulade sauce, onion ring, sliced tomato, and dill pickle on a brioche bun. Served with fries.

### CHICKEN BURGER \$23

Our lightly-battered white meat chicken, fried to a golden crisp, with tomato, lettuce, and maple sriracha dressing on a butter-toasted brioche bun. Served with fries.

### CLASSIC CHICKEN CLUB \$23

Shaved chicken breast, bacon, arugula, tomato, and aioli mayo on schiacciata herb bread. Served with fries.

### CHICKEN WRAP \$19

Mediterranean-marinated chicken thigh with aioli mayo, arugula, pickled red onions, tomato, and cheese on a sun-dried tomato tortilla. Served with fries.

### POUTINE

PEI potato fries, cheese curds, battered white chicken and gravy topped with green onions and maple dressing.

FOR BEEF GRAVY \$20

FOR CURRY SAUCE \$22 (N)

### FISH & CHIPS \$22

Beer-battered Atlantic haddock fillet fried golden brown. Served with our house-made tartar sauce and fries.

### LOBSTER ROLL \$34

Poached lobster, mayo, lemon zest, dill parsley, celery, onion, and lettuce on a toasted hotdog bun. Served with salad and potato wedges.

## PASTA

### CHICKEN PENNE \$24

Grilled chicken and mushrooms in a creamy white sauce, topped with parsley and Grana Padano Parmesan cheese. Served with garlic toast.

### SEAFOOD SPAGHETTI \$34

Spaghetti with sea scallops, mussels, haddock pieces, lobster meat, shrimp, peppers, mushrooms, sun-dried tomatoes, basil cream, parsley, lemon zest, and Grana Padano Parmesan cheese. Served with garlic toast.

### VEGGIE PENNE \$20 (V)

Roasted vegetables, your choice of sauce, parsley, vegetable stock, chilli flakes, and Grana Padano Parmesan cheese. Served with garlic toast.

CREAMY SUN-DRIED TOMATO PESTO SAUCE \$20

CURRY SAUCE \$23 (N)

## LATE BREAKFAST

AVAILABLE FROM 11 AM TO 2 PM

Fluffy scrambled eggs served with applewood bacon, hash brown potatoes and toast.

**\$23**

## SIDES ONLY \$8

GREEN SALAD

FRENCH FRIES

SWEET POTATO

CAESAR SALAD

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES



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