

## SALADS

### CAESAR SALAD

SMALL \$12 LARGE \$15

The king of salads! Romaine lettuce, bacon, croutons, Parmesan cheese, lemon, and our homemade house dressing. Served with garlic bread.

### GREEK SALAD

SMALL \$12 LARGE \$15 ①

Roma tomatoes, peppers, red onion, Kalamata olives, and feta cheese, with oregano vinaigrette dressing, lemon, and chopped parsley.

### CAPRESE SALAD NEW!

SMALL \$12 LARGE \$15 ①

Ripe seasoned tomatoes, fresh mozzarella, basil pesto, extra virgin oil and a balsamic reduction

### COBB SALAD

SMALL \$12 LARGE \$15

Romaine, roasted chicken, tomato, egg, bacon, avocado, scallions, Blue Cheese Goddess dressing

### MANGO SALAD & PORT SPRING ROLLS \$15

Mangos cut julliene-style, red onion, carrot, bell peppers, and cilantro, tossed in a house red wine vinegar & olive oil-based vinaigrette with a hint of maple syrup.

### SALAD ADD-ONS

ADD TEMPURA SHRIMP (5 PIECES) **+\$10**

ADD MARINATED & ROASTED CHICKEN BREASTS **+\$10**

ADD BACON-WRAPPED SCALLOPS (4 PIECES) **+\$12**

ADD BLACKENED HADDOCK FILLET **+\$12**

## SOUPS & CHOWDERS

### SOUP OF THE MOMENT

CUP \$8 BOWL \$15

Freshly-made daily, served with a fresh roll and saltines.

### ATLANTIC SEAFOOD CHOWDER ②

CUP \$12 BOWL \$15

Creamy fish velouté, Atlantic finfish, bay scallops, cold water shrimp, aromatic vegetables, double cream, a hint of tarragon, and parsley.

### CLAM CHOWDER ②

CUP \$10 BOWL \$14

Creamy velouté, bar clams, field potatoes, sweet butter, and parsley.

### FRENCH ONION SOUP \$14

with a slow cooked 5 onion blend, wine reduction, rich bouillon and topped with Blended Cheese

## APPETIZERS

### MUSSELS MARINARA \$20 ②

Island Blue Mussels, fresh herbs, aromatic vegetables, garlic basil pesto, and house marinara. Served with garlic bread.

### HOUSE WINGS 1 POUND \$20

Marinated, lightly-dusted and deep-fried wings served with vegetables and dip.

### BACON-WRAPPED SCALLOPS \$18 ②

Sweet tender bay scallops wrapped in doubled smoked bacon, topped with fresh lemon.

### DEEP FRIED CALAMARI \$20

Lightly dusted rings & tentacles, lemon, house tartar sauce

## HANDHELDS

### CHAMBER'S BEEF BURGER \$18

7 oz charbroiled Island beef patty, seasoned with applewood seasoning, topped with aged ADL cheddar, sweet pickle, house BBQ drizzle, shaved red onions, beefsteak tomato, double-smoked bacon, and dill pickle spear, all served on a cheese-buttered brioche bun and with fries.

### CHICKEN BURGER \$16

Seasoned, breaded, deep-fried chicken breast with honey, garlic aioli, lettuce, bacon, and Swiss cheese on a buttered brioche bun. Served with fries

### VEGGIE BURGER \$16 ①

Our impossible offering on a grilled cheese buttered brioche bun. Topped with red onion, lettuce, tomato, avocado, mayo, dill spear, and garnished with a cherry tomato. Served with fries

### CLUB SANDWICH \$18

Chambers tripple-decker sandwich with bacon, lettuce, tomato, marinated chicken, and dill spear. Served with coleslaw and fries.

### FISH TACOS \$22 ②

Three marinated battered deep-fried fillets on a soft shell tacos, with mango salsa, red cabbage slaw, jalapeño crema sauce and fresh lime.

### SMOKED SALMON BAGEL \$22 ②

World-famous Willy Krauch smoked salmon, aromatic cream cheese, lettuce on a toasted Everything bagel. Served with fruit garnish and fries

## SIDE OPTIONS

\$6 EACH

GREEK SALAD

CAESAR SALAD

FRIES

SWEET POTATO FRIES

ONION RINGS

SOUP OF THE DAY

① VEGETARIAN    ② SEAFOOD

All menu prices are plus applicable taxes

# Signature HOUSE SPECIALS

## FISH & CHIPS 1 PIECE \$17 | 2 PIECES \$22 🍷

**House Roddy's Beer Batter** Served with fries, coleslaw, lemon & house tartar sauce.

ADD EXTRA HADDOCK FILLET +\$10

## CHICKEN CRÊPE DIVINE \$22

Two French crêpes wrapped over creamy breast of chicken, broccoli in a creamy velouté, and topped with hollandaise sauce. Served with Caesar salad & garlic bread.

## HOUSE LASAGNA \$18

Oven-baked lasagna, house bolognese, wide-board noodle, and mozzarella cheese. Served with Caesar salad and garlic bread.

## SIZZLERS \$22

CHOICE OF CHICKEN OR VEGETARIAN 🌱

Chicken breast and aromatic sautéed vegetables, finished with house sauce, and served with house rice blend.

## BAKED BREADED HADDOCK \$24 🍷

Baked breaded haddock seasoned with lemon pepper and sea salt. Served with Acadian boiled mayonnaise, PEI twice-baked potatoes, and gourmet vegetables.

## CHICKEN PARMESAN \$28

Fried breaded seasoned chicken breast, baked with house marinara and mozzarella cheese, served with house Caesar salad, linguine marinara and garlic bread

## SEAFOOD LINGUINE \$32

Sautéed aromatic vegetables with scallops & shrimp in a creamy Alfredo sauce topped with fresh parsley

## PORK TENDERLOIN \$30

Seasoned sautéed cutlets with baked brie, house cranberry marmalade finished with a demi Served with creamy garlic potatoes & gourmet vegetables

## AGED AAA CERTIFIED BLACK ANGUS STRIPLOIN \$42 **NEW!**

AAA Black Angus striploin with a green peppercorn sauce, served with twice-baked potato and gourmet vegetables.

## RODD SIGNATURE SEAFOOD PLATTER | \$38 🍷

Sautéed haddock fillet, seared sea scallops, and jumbo shrimp with a lemon butter sauce. Served with twice-baked potato and gourmet vegetable blend.

🌱 VEGETARIAN   🍷 SEAFOOD

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