

LUNCH & DINNER

MENU

19

STARTERS

CLASSIC CAESAR SALAD \$18 ^{GF}

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

ADD CHICKEN +\$7 ADD SHRIMP +\$7

CLUB 19 SALAD \$19 ^V ^{GF}

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 +\$7 ADD SHRIMP +\$7

MIXED GREENS \$14 ^V ^{GF}

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

ARTICHOKE & SPINACH DIP \$18

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

ROADHOUSE C-WINGS \$23

1 pound of seasoned and lightly breaded wings.

WITH YOUR CHOICE OF SAUCE:

- House-made BBQ Sauce ^{GF}
- Salt & Pepper
- Honey Garlic
- Sweet Chili ^{GF}

ULTIMATE NACHOS \$23 ^{GF}

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 \$11 BOWL \$22

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 ^{GF}

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

1 POUND \$16 | 3 POUNDS \$33

TACOS

TACOS CARNE ASADA \$20 ^{GF}

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 \$18

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

- ^V Vegetarian
- ^{GF} Gluten-Free
- ^N May Contain Nuts

MAINS

VEGGIE SANDWICH \$19 (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 \$16 (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 \$24

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 \$21

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 \$22

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 \$22

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

CHICKEN WRAP \$18

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 \$19

FOR CURRY SAUCE \$21 (N)

FISH & CHIPS \$21

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

LOBSTER ROLL \$33

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 \$23

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

SEAFOOD SPAGHETTI \$33

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 \$19 (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 \$19

CURRY SAUCE \$22 (N)

LATE BREAKFAST

AVAILABLE FROM 11 AM TO 2 PM

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

\$20

SIDES ONLY \$7

GREEN SALAD

FRENCH FRIES

SWEET POTATO

CAESAR SALAD

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES



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