

DINNER

Share

 **OYSTER PLATTER** 18 HALF DOZEN / 32 DOZEN
chef's daily selection of east and west coast

PULLED PORK NACHOS 22
blistered jalapeño, pickled onion, lime crema

PRETZEL FOR 2 ? 14
ancho reyes pablano cheese sauce, whole grain mustard

SPINACH AND KALE DIP 15
aged cheddar, parmesan, house made tortilla chips

POINT JUDITH CALAMARI 15 SM / 25 LG
marinara, house remoulade

CLASSIC HOT WINGS 14 SM / 24 LG
buffalo sauce, blue cheese

BAR ROOM FRIES 14 SM / 24 LG
truffle oil, parmesan, herbs

Starters

BUTTERNUT SQUASH SOUP 12
mascarpone crema

BAKED MAC AND CHEESE 14
aged cheddar, smoked gouda, rosemary breadcrumbs

SALMON TARTARE 12
asian pear, soy vinaigrette, sesame, wonton crisps

LAMB MEATBALLS 15
rosemary, mint yogurt

SHRIMP TACOS 16
chili-jalapeño glaze, zucchini slaw

STEAMED PORK BUNS 14
korean bbq sauce, scallions, sesame seeds

Salads

ADD CHICKEN 5 ADD SALMON 8 ADD SHRIMP 9

CHOPPED SALAD 15
cucumber, bacon, egg, tomato, buttermilk-blue cheese dressing

ROASTED BEET SALAD 13
fennel, orange, goat cheese mousse, pumpkin seeds

WINTER GREEN SALAD 14
asian pear, blue cheese, candied walnuts, honey vinaigrette

WARM KALE SALAD 16
butternut squash, dried cranberries, roasted mushrooms, toasted almonds, brown butter vinaigrette

Artisanal Cheese

ONE CHEESE 7 **ALL THREE** 18

danish blue, a semi-soft cow's milk
bucheron, a semi-soft goat's milk
sharp aged cheddar, a hard cow's milk

Charcuterie

CHORIZO RIOJA 9

CACCIATORINI SALAMI 9

PROSCIUTTO DI PARMA 10

CHARCUTERIE PLATTER 24
chorizo, cacciatorini, prosciutto

 **TRY WITH A GLASS OF SHERRY OR PORT**

Entrees

BEER BATTERED FISH 'N' CHIPS 19
house tartar sauce, hand cut fries

P.E.I. MUSSELS 17
white - parmesan cream, crispy shallots
red - marinara, white wine, fresh herbs

KOREAN BBQ SALMON 24
bulgogi glaze, baby bok choy, jasmine rice

SHEPHERD'S PIE 18
ground lamb, herb-whipped potato, english peas

ROASTED HALF CHICKEN 25
cherry pepper glaze, braised mustard greens, creamy polenta

TUSCAN KALE PESTO 16
penne, fresh ricotta, lemon zest
ADD CHICKEN 5 ADD SHRIMP 9

CHICKEN PAILLARD 17
chili oil, shaved parmesan, wild arugula salad, fennel

GRILLED FLAT IRON STEAK 30
herb-whipped potatoes, brussels sprouts, wild mushroom ragu

BAR ROOM BURGER 19
cheddar, truffle aioli, pickles, melted onions
ADD SLAB BACON 4

Sides

crispy brussels sprouts	8
herb-whipped potatoes	6
braised mustard greens	7
creamy polenta	6