



Spring Rolls | \$8

3 large vegetable spring rolls with Thai dipping sauce

Porky Poutine | \$8

delicious pulled pork, cheese curds, salt brined fries, gravy and scallions

Spinach Artichoke Dip | \$11

warm spinach & artichoke dip, served with house made nacho chips

Barn Yard Nachos | Voted 'Best Nachos' 2013 | \$19

pulled pork, spiced chicken, ground beef, jalapenos, sliced black olives, mixed peppers, green onions, chopped tomato, smoked cheese blend mixed in with tri coloured corn chips, salsa and sour cream

Buffalo Wings | \$13

1 dozen deep fried wings tossed in buffalo sauce served with a blue cheese dip

Cheese Perogies | \$8

1/2 pound of potato & cheddar perogies with sour cream, bacon and scallions

PEI Mussels | \$13

1 pound of Island mussels in your choice of sauce:
White wine & garlic
Tomato basil bruschetta

Oyster 3'some | \$9 |

Freshly shucked local oysters topped with a mango mignonette



Seafood Chowder | \$13

creamy seafood chowder with clams, mixed fish, scallops and shrimp. Served with a bread roll.

It's A Wrap! | \$14.95

beef tenderloin tips, sautéed mushrooms and onions, with crispy onion rings & very, very light blue cheese spread, all wrapped in a 12" flour tortilla shell. Served with fries

Great Canadian Burger EH! | \$15.25

6oz "Island" beef patty with Canadian cheddar cheese, Canadian back bacon, lettuce, tomato, dill pickle, and garlic basil mayo on a pretzel roll. Served with fries

Fish n' Chips | \$14.25

house made "Gahan" island beer battered haddock fish served with jalapeno tartar sauce, lemon wedge and pickle

Indian Butter Chicken | \$21

boneless chicken thigh, basmati rice, spiced raita sauce, Indian pickles and warm naan bread

Beef Tenderloin | 6oz - \$30 | 8oz - \$34 | 10oz - \$38

Atlantic beef, cast iron seared with an achiote rub, natural drippings, local farmed vegetables & nugget potatoes

Seafood Penne Pasta | \$27

shrimp, scallops, clams, mussels, peas, peppers, penne pasta, tossed with a creamy cheese garlic sauce

Our Kitchen is Your Kitchen

If there is something you cannot find on the menu, either a food item or a preparation method, our culinary team will accommodate your request whenever possible



Cocktails

PEI Mai Thai | 8

strait rum | triple sec | lime | orange | pineapple | grenadine

Brackley Bikini | 8

strait vodka | coconut rum | pineapple | grenadine

Mojito | 8

strait rum | lime | simple syrup | mint | soda

Island Chilcano | 8

strait shine | lime juice | simple syrup | gingerale | bitters

Black Fox | 8

strait rum | amaretto | cola

Blue Moon Cosmo | 8

strait vodka | blue curacao | lime | cranberry

Fuzzy Peaches Bellini | 8

peach schnapps | peach puree | blended | sangria

Shinearita! | 8

strait shine | triple sec | lime | blended or rocks

Strawberry Daiquiri | 8

strait rum | coconut rum | strawberry puree | blended

All cocktails are made with 1.5oz of spirits

Beer On Tap

PEI Brewing Company

Beach Chair | Sir John A | Island Red
1772 IPA | Blueberry Ale

20oz glass - \$6.14 32oz - \$10

Picaroons - Fredericton NB - Best Bitters

Garrisons Brewery - Halifax NS - Raspberry Wheat Ale

20oz glass - \$6.58 32oz - \$10.75

Regional | Craft Beers | Imports

5.25 - 8.50

Garrison Tall Ship

Garrison Hop Yard Pale

Hop City Barking Squirrel

Creemore Springs Premium Lager

Granville Island English Bay Pale Ale

Mill St. Organic Lager

Alexander Keiths IPA

Glutenberg (Gluten Free)

Erdinger Weissbier

St. Ambroise Oatmeal Stout

Sam Adams Boston Lager

Dos Equis

Corona | Heineken | Stella Artois

Sapporo | Guinness | StrongBow

Stiegl Lager | Stiegl Radler - Grapefruit

Domestic

5.25

Canadian | Coors Light | Budweiser | Blue

Moosehead | Moose Light