



## APPETIZERS



### CAESAR SALAD - \$12

ROMAINE, BACON, CROUTON, PARMESAN,  
HOUSE-MADE CAESAR DRESSING

### GARDEN SALAD (GF/V) - \$12

LOCAL ARTISAN GREENS, RADISH,  
SHALLOT, CUCUMBER, BROCCOLI,  
HEIRLOOM TOMATO, CARROT,  
BUTTERMILK DILL DRESSING

### FRENCH ONION SOUP - \$12

BAKED WITH CROSTINI & SWISS CHEESE

### STUFFED MUSHROOMS (V) - \$14

CREMINI STUFFED W/ CREAM CHEESE,  
HERBS, MUSHROOM, TOPPED W/ BREAD  
CRUMBS & PARMESAN

### MUSSELS (GF) - \$14

WHITE WINE CREAM SAUCE, GRILLED  
SOURDOUGH

### SEAFOOD CHOWDER - \$15

SERVED WITH GRILLED SOURDOUGH

### DIVER SCALLOPS (GF) - \$22

SPICY PORK BELLY, GREEN PEA-MINT  
PUREE, PICKLED GINGER

### BRUSCHETTA (V) - \$16

CROSTINI, MARINATED OLIVES

### CHARCUTERIE FOR 2 - \$30

CURED MEATS, DRIED FRUITS, CHEESES,  
CROSTINI

## PUB HOUSE FAVOURITES

### COD AU GRATIN - \$20

BÉCHAMEL, CARAMELIZED ONION, POTATO, MIXED CHEESE

### SHEPHERD'S PIE (GF) - \$24

MINCE LAMB, ONION, CARROT, CELERY, GREEN PEAS, GRAVY, WHIPPED POTATO

### PUB CURRY (GF/V) - \$24

TURNIP, POTATO, CARROT, ONION, SPLIT PEAS, CILANTRO, GREEN ONION, YOGURT, RHUBARB-  
RAISIN CHUTNEY, RICE

### COBB SALAD (GF) - \$26

ARTISAN GREENS, AVOCADO, TOMATO, BLUE CHEESE, PORK BELLY, CHICKEN, SOFT POACHED  
EGG, RED WINE VINAIGRETTE

### SPAGHETTI & MEATBALLS - \$28

BEEF OR VEGGIE MEATBALLS (V), HOUSE MADE PASTA, MARINARA SAUCE, SERVED W/GRILLED  
SOURDOUGH & PARM CRISP

### CANDLEGLOW MENU - \$50

PICK ANY SOUP OR SALAD FROM THE APPETIZERS,  
ANY PUB HOUSE FAVOURITE AND ANY DESSERT

GF = GLUTEN FREE V = VEGETARIAN

ASK YOUR SERVER IF YOU CAN MODIFY A DISH TO MEET YOUR DIETARY CONCERNS



## DINNER

### PAN FRIED COD - \$28

BONE MARROW GRAVY, FRIED PORK BELLY, CHICKPEA BATTER, MASHED POTATO

+ ADD A SIDE OF ASPARAGUS, CARROTS & BRUSSEL SPROUTS FOR \$5

### SALMON (GF) - \$35

BLACKENED OR POACHED, CREAMED SPINACH, RICE PILAF

### SEAFOOD PLATTER - \$55

COD FILLET, CHEEKS & TONGUE, SHRIMP, SCALLOP, MUSSELS IN BUTTERY TOMATO BOUILLABAISSE SAUCE; SERVED WITH ROAST POTATOES

### GRILLED CHICKEN (GF) - 1/4 - \$27 1/2 - \$36

POTATOES AU GRATIN, COLESLAW, CHICKEN SAUCE; MAKE YOUR 1/4 CHICKEN A BREAST FOR AN EXTRA \$4.

### DUCK À L'ORANGE FOR 2 (GF) - \$70

RICE PILAF, FRIED ARTICHOKE HEARTS, SESAME OIL CHARRED KALE, ROAST CARROTS

### BEET RISOTTO - \$32

ROASTED BEETS, GOAT CHEESE, BALSAMIC REDUCTION, PISTACHIO

## STEAK

ALL OF OUR BEEF IS APBI BLUE DOT BEEF FROM PRINCE EDWARD ISLAND.

SERVED WITH PARM FRITES, ASPARAGUS AND YOUR CHOICE OF PEPPERCORN SAUCE OR VEAL DEMI-GLACE.

10 OZ FLANK STEAK - \$34

8 OZ TENDERLOIN - \$45

12 OZ PRIME RIB - \$52

+ MUSHROOM & ONION - \$3

+ CHIMMICHURI - \$4

+ BLUE CHEESE AND BLISTERED TOMATOES - \$5

+ 3 SCALLOPS OR 3 SHRIMP \$9

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