



APPETIZERS



OYSTERS ON THE HALF SHELL (GF) - \$3/EACH \$15/HALF DOZEN

FROM MERASHEEN BAY, SERVED WITH LEMON, TABASCO AND MIGNONETTES

FRENCH ONION SOUP - \$12

BAKED WITH CROSTINI & SWISS CHEESE

CAESAR SALAD - \$13

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

BEEF SALAD DE LUXE (GF) - \$14

ARUGULA, ORANGE SEGMENTS, CANDIED WALNUTS, CHOCOLATE SHAVINGS, SHALLOTS,
CRANBERRY BALSAMIC VINAIGRETTE

MUSSELS - \$14

WHITE WINE CREAM SAUCE, GRILLED SOURDOUGH

SEAFOOD CHOWDER - \$15

SERVED WITH GRILLED SOURDOUGH

PAN SEARED SCALLOPS (GF) - \$18

ROAST PORK BELLY, PICKLED GINGER, GREEN PEA & MINT PUREE

ARANCINI (V) - \$14

FRIED RISOTTO BALLS SERVED WITH MARINARA SAUCE

CHARCUTERIE BOARD

FOR ONE - \$18 FOR TWO - \$30

CURED MEATS, CHEESES, CONDIMENTS, FRUITS, PICKLES AND CROSTINI

CANDLEGLOW MENU - \$55

PICK ANY APPETIZER

ONE OF THE FOLLOWING FROM OUR DINNER MENU:

- CORNISH HEN
- MAPLE GLAZED SALMON
- SQUASH GNOCCHI
- 10 OZ. STRIPLOIN

ANY OF OUR DESSERT OFFERINGS UP TO \$15.

GF = GLUTEN FREE V = VEGETARIAN

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



DINNER



SQUASH GNOCCHI (V) - \$24

SQUASH AND POTATO GNOCCHI, SAGE AND BASIL TOMATO SAUCE

+ADD BRAISED MOOSE \$8

TRADITIONAL IRISH STEW (GF) - \$25

LAMB SHANK, POTATO, TURNIP, CARROT, ONION, SERVED WITH PUFF PASTRY

PAN FRIED COD (GF) - \$26

TOMATO CHUTNEY, CHARRED LEEK, FONDANT POTATOES

MAPLE GLAZED SALMON (GF) - \$32

GRILLED SALMON, HOUSE MADE MAPLE GLAZE, RICE PILAF, SESAME CHARRED KALE

CORNISH HEN (GF) - \$32

MUSHROOM & HERB GRAVY, MASHED POTATO, BRUSSELS SPROUTS, CARROTS

SEAFOOD PLATTER (GF) - \$39

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

STEAK

ALL OF OUR BEEF IS APBI "AAA" BLUE DOT BEEF FROM PRINCE EDWARD ISLAND. BLUE DOT RESERVE BEEF IS HAND RAISED AND HANDPICKED, MAKING IT UNPARALLELED IN QUALITY, CONSISTENCY AND TASTE.

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

10 OZ STRIPLOIN - \$36

8 OZ TENDERLOIN - \$43

12 OZ PRIME RIB CARVED ROAST* - \$45

*FRIDAY AND SATURDAY ONLY WHILE QUANTITIES LAST

+ MUSHROOM & ONION - \$4

+ BLUE CHEESE AND BLISTERED TOMATOES - \$5

+ 3 PAN SEARED SCALLOPS - \$9

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