

our chefs must think like  
scientists, organize like accountants,  
inspire and motivate like warriors,  
move like track stars, plate like  
artists and cook like grandmothers.

# MAIN

## **Clover Irish Stew \$23.95**

A hearty & traditional stew of braised lamb or beef, potatoes & other vegetables, accompanied with our homemade flat bread

## **Bangers & Mash \$23.95**

Locally raised pork bangers with honey roasted carrots, Guinness braised onions, Yukon gold mashed potatoes, topped with an Irish whiskey grainy mustard sauce

## **Chicken and Leek Pie \$23.95**

Roasted chicken and leeks braised in a chardonnay and creamy gravy, covered with a thin pastry & served with mashed potatoes

## **Creamy Whiskey Chicken \$23.95**

Marinated chicken supreme baked and topped with a creamy whiskey peppercorn sauce on a bed of mashed potatoes and roasted root vegetables

## **Shepherd's Pie \$23.95**

Ground sirloin beef in a braised rosemary gravy, with corn and peas, topped with creamy mashed potato & served with garlic flatbread

## **Fish and Chips \$23.95**

Atlantic white cod, hand beer battered and fried till crisp golden brown, served with coleslaw, fries and caper dill tartar sauce

## **Atlantic Salmon \$27.95**

Sake soy marinated salmon grilled with dill cream sauce, served with rose rice pilaf & root vegetables

## **Ribs & Mash \$24.95**

Slowly roasted baby back half ribs served with baked cheesy mashed potato & coleslaw

## **Steak and Frites \$30.95**

New York striploin, grilled to your preference, served with fries & Irish whiskey peppercorn sauce

## **New York Steak \$30.95**

New York striploin steak, grilled to your preference, served with garlic mashed potatoes & roasted root vegetables, topped with béarnaise sauce

## **Traditional Garlic Steak \$30.95**

Traditional Striploin steak with Irish whiskey sauce, served with Monte-Carlo potatoes & roasted root vegetables

## **New Zealand Rack of Lamb \$31.95**

Large eye New Zealand rack of lamb, grilled to perfection with fresh mint demi-glace, served with mashed potatoes & root vegetables

## **Lamb Osso Bucco \$31.95**

Slow roasted braised lamb shank with sundried tomatoes, red wine & rosemary au jus, with Walla Walla onion rings, mashed potatoes & root vegetables



# STARTERS

## Guinness Onion Soup \$9.95

Because it's better with Guinness

## Daily Soup \$7.95

Chef's daily creation

## Irish Sausage Rolls \$12.95

A blend of Irish sausage, onions and spices, rolled in puff pastry then baked & served with honey mustard

## Wings \$18.95

Traditional style wings served with your choice of mild, medium, hot, suicide, honey garlic, sweet thai, bbq or spicy caesar served with carrots, celery sticks, buttermilk dill ranch sauce & fries

## Seared Tuna \$17.95

Seared sesame crusted albacore tuna cooked blue rare & thin sliced served on a bed of ponzu marinated cucumbers, finished with sriracha aioli and scallions

## Smoked Lobster Dip \$17.95

With tortilla chips

## Calamari \$17.95

Lightly flour dusted calamari, leeks & jalapeño peppers fried til golden brown & served with green chili garlic ponzu sauce

## Yorkshire Beef Sliders \$17.95

Yorkshire pudding filled with shaved roast beef, topped with horseradish cream & served with au jus

## Mussels \$16.95

Steamed mussels with your choice of white wine cream sauce or spicy tomato sauce served with garlic flat bread

## Irish Style Potato Skin \$15.95

Fried potato skins topped with corned beef, Sauerkraut & Swiss cheese, drizzled with Irish whiskey cream sauce

## Breaded Pickle \$11.95

Pickle spears, coated in dill flavour breading, deep fried till golden brown and served with buttermilk-dill dressing for dipping.

## Chicken Tenders \$18.95

Buttermilk marinated chicken tenders, hand-breaded in beer batter, fried til golden brown & served with honey mustard

## Onion Rings \$10.95

Served with chipotle aioli for dipping.

## Doritos Nacho's \$19.95

Doritos chips, beef chilli, melted with cheddar cheese. Garnished with sour cream & pepper

## Chilli Bowl \$11.45

Beef chilli, melted with cheddar cheese. Garnished with nachos

# SALADS

Add Cajun Chicken, Cajun Shrimp, Cajun Salmon or Steak for \$6

## Chef Salad \$12.95

Seasonal greens, tomatoes, cucumbers, bell peppers & Julienne carrots, tossed in fig balsamic dressing

## Caesar Salad \$14.95

Crisp romaine tossed with creamy Caesar dressing, garlic crostini, bacon bits & Grana Padano

## Stilton & Walnut \$17.95

Mixed greens in a sweet sherry vinaigrette, topped with orange segments, sundried cranberries, roasted walnuts and English stilton cheese

## Spinach & Goat Cheese Salad \$17.95

Baby spinach, cherry tomatoes, candied pecans, tossed with pomegranate blueberry dressing, topped with warm panko crusted goat cheese

## Grilled Vegetable Salad \$16.95

Bed of mixed greens tossed with fig balsamic dressing cherry tomatoes & grilled vegetables

# Pasta

## Penne Primavera \$20.95

Grilled peppers, zucchini, eggplant, portobello mushroom tossed in white wine olive oil sauce or marinara sauce topped with panko crusted goat cheese croquette

## Linguine Bolognese \$20.95

Linguine pasta, meat sauce

## Seafood Linguine \$25.95

Marinated shrimp, calamari, salmon and mussels tossed in rosé sauce

## Chicken Carbonara \$25.95

Grilled chicken, bacon, mushrooms and linguini pasta tossed in a creamy alfredo sauce garnished with green onions and parmesan cheese.

## Roasted Chicken Linguine \$24.95

Roasted chicken, green peas, and bell peppers tossed in roasted garlic cream sauce

## Penne Arrabiata \$18.95

Penne pasta, spicy tomato sauce.

# BURGERS

## Classic Burger \$19.95

Beef patty with traditional garnish.

## Canadian Burger \$21.95

Cheddar cheese, sautéed mushrooms, caramelized onions & Canadian back bacon, served with traditional garnish & fries or salad

## Burger & Mash \$21.95

8oz ground top sirloin topped with homemade mashed potatoes, smokey bacon, caramelized onion, Irish white cheddar, & Guinness gravy

## Guinness Burger \$21.95

Cheddar cheese, red pepper chutney, sautéed mushroom & chili lime sauce, served with traditional garnish & fries or salad

## Louisiana Burger \$20.95

Louisiana BBQ sauce, fried leeks & jalapeno peppers, drizzled with ranch, served with traditional garnish & fries or salad

## Brunch Burger \$21.95

Pancetta & fried egg, served with traditional garnish & fries or salad.

## Beef Dip \$21.95

Shaved roast beef, piled high and smothered with mozzarella cheese and caramelized onions, served on a ciabatta

## Reuben \$21.95

Corned beef, Sauerkraut Swiss cheese & thousand island on marble rye

## Buttermilk Chicken \$21.95

Buttermilk marinated chicken breast, dipped and fried in beer batter, served with jalapeño aioli, corn salsa & caramelized onions on sour dough

## Steak Sandwich \$21.95

Slices of top sirloin steak presented on a ciabatta, with horseradish cream, mushrooms, onions & white Irish cheddar

## Grilled chicken sandwich \$20.95

Grilled chicken breast, bacon, lettuce, tomato, onion & jalapeño aioli on ciabatta bread

# SANDWICHES AND WRAPS

Served with fries or salad.

## Corned Beef Wrap \$21.95

Corned beef sauerkraut pickled ginger and Swiss cheese, wrapped in a flour tortilla & served with Irish whiskey aioli

## Seared Blackend Tuna Wrap \$21.95

Seared Cajun Tuna, mango salsa, lettuce, bacon, lime dill aioli wrapped in a flour tortilla

## Rosemary Louisiana Chicken Wrap \$21.95

BBQ grilled chicken, bacon, romaine lettuce, rosemary, red pepper chutney, & swiss cheese, wrapped in a flour tortilla

## Tuscan Grilled Veggie Wrap \$20.95

Grilled vegetables, spinach, & panko crusted goat cheese, drizzled with cajun ranch & wrapped in a flour tortilla

## Buttermilk Chicken Wrap \$21.95

Buttermilk marinated chicken breast dipped in beer batter and fried, with corn salsa, caramelized onions, & avocado, wrapped in a flour tortilla with jalapeno aioli



## Deluxe \$20.95

Sausage, pancetta, roasted garlic, plum tomato sauce and mozzarella cheese

## Pepperoni \$20.95

Pepperoni, tomato sauce and mozzarella cheese

## Cheese \$18.95

Tomato sauce and mozzarella cheese

## Chicken and Spinach \$21.95

Roasted chicken, caramelized onions, baby spinach, plum tomato sauce and mozzarella cheese

## Grilled Veggie \$20.95

Tomato sauce, bell peppers, zucchini, egg plant, mushroom, goat cheese drizzled with mozzarella cheese

## Louisiana Chicken \$20.95

Chicken, banana pepper, red onions & BBQ sauce, drizzled with ranch dressing & mozzarella cheese

Pizza

# Dessert

## Bread Pudding w/ Crème Au Glaise \$7.95

A delicious raisin bread pudding topped with creamy crème au glaise

## Grand Marnier Cheese Cake \$7.95

Home-made grand marnier cheese cake & strawberry purée

## Apple Crisp \$7.95

## Black out torte \$7.95