

Lunch Offerings

served from 11:00am - 4:00pm

LIGHTER FARE

BRETZEL & STIEGL LAGER *Veg* 10 ½

Warm Bavarian pretzel, chef's fancy mustard & 10 oz Stiegl lager

BRETZEL & SEAFOOD CHOWDER 11 ¾

Warm Bavarian pretzel, chef's fancy mustard & a small seafood chowder

TRUFFLE FRIES *GF Veg* 9 ¾

Tossed with Italian parsley & shaved parmesan. Served with a side of parmesan dip

POUTINE 9 ¾

Golden fries, rich turkey gravy & melted cheese curds

+ chopped bacon 2 ¼ + slider meat 4 ¾ + crispy onion 1 ¼

NOURISHING SOUPS

Served with mini baguette

SEAFOOD CHOWDER *GF* 15 ¾

Red snapper, prawns & clams, dill-roasted potatoes, white-wine cream with a lemon finish

CHICKEN TORTILLA SOUP 15 ¾

Mexican-inspired, tomato base, fried tortillas & chicken broth spiced with chilies & herbs



HAND HELD

Served with fries or artisan greens.
Substitute a caesar salad or side soup +4

THE REUBEN 18

Thinly sliced smoked brisket, melted swiss cheese, chef's fancy mustard sauce & sauerkraut on toasted 60% rye bread from Alchemy Bread

ROASTED TURKEY DIP 18

Shaved herb-roasted turkey breast, bacon & leek stuffing, cranberry apple relish on a toasted ciabatta bun with a side of rich turkey gravy

CHEDDAR BURGER 22 ¾

Fresh 7 oz Kobe wagyu beef, bacon relish, mayo, iceberg lettuce, vine-ripened tomato, house-made pickles & red onion on a potato scallion bun

YORKSHIRE BEEF DIP 21 ¾

Slow-roasted shaved prime rib, caramelized onions, roasted mushrooms, swiss cheese served in a Yorkshire pudding with a side of jus

GOURMET GRILLED CHEESE *GF* 16 ½

Sourdough bread layered with garlic-thyme butter, smoked gouda, brie & provolone cheese & house-made bacon relish

Veg option available

