

Dinner MENU



SERVED DAILY 4PM - 9PM

SOUPS

Turkey Soup (GF) \$10

Savory broth with turkey & local vegetables

Roasted Red Pepper \$12

Soup (V | GFO) 🔥

Croutons & feta cheese

Grilled Corn Bisque (VG | GF) \$12

Coconut & jalapeno lime finish

SALADS

Add full chicken breast \$9

Caesar Salad \$12

Romaine lettuce, parmesan cheese, bacon & croutons with a creamy dressing

Farmer's Salad (VG | GF) \$10

Romaine lettuce, grape tomatoes, cucumber, carrot & red onion with balsamic dressing

Chef's Quinoa Salad (V | GF) \$14

Spinach, red onion, cucumber, grape tomatoes, marinated quinoa & feta with a red wine vinaigrette

Partridgeberry Jam \$14

Spinach Salad (GFO)

Spinach, partridgeberry jam, red onion, croutons, bacon bits & goat cheese with a cider vinaigrette

SEAFOOD APPS

Chowder (GFO) \$18

Dill seasoned cod & baby shrimp cream Topped with 3 oz salmon & grilled shrimp

Seared Local Scallops (GF) \$19

Pickled pineapple & shallots with candied bacon

PUB APP

1 lb Wings \$18

Sauced 1st, 2nd & 3rd degree, honey garlic, bbq or dry spice

Veggie Wings (V) \$16

Cauliflower bites sauced 1st, 2nd & 3rd degree, honey garlic, bbq or dry spice

Onion Rings \$12

Cajun mayo dip

PUB PLATES

All served with Stellar Fries.

Substitutes (\$4): Sweet potato fries, salad or poutine

Add-ons (\$2): Dressing or gravy

Roasted Turkey Club (GFO) \$18

Turkey, bacon, lettuce, tomato, cheddar & mayo

Beer Battered Cod \$17

Homemade tartar sauce

Add second piece \$4

Cheeseburger (GFO) \$18

8oz beef patty, lettuce, tomato, cheddar, ketchup & mustard

Add bacon \$2

Mushroom Mozza Burger (GFO) \$20

8oz beef patty, mushroom, onions, spinach, mozza & garlic aioli

Bacon Jam Burger (GFO) \$22

8oz beef patty, pickled red onions, spinach, goat cheese, cajun mayo, & bacon onion jam

Bacon Ranch Chicken \$22

Burger (GFO)

6oz chicken breast, lettuce, ranch, bacon & mozza

GF: Gluten Friendly

GFO: Gluten Friendly Option

VG: Vegan

V: Vegetarian

ALL BURGERS can be made vegetarian by replacing the beef patty with a veggie patty substitute!

Gluten free options may be subject to additional fee.

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MAINS

Served with mashed potato, baked potato, stellar fries or basmati rice

Substitutes (\$4): Sweet potato fries, farmer's salad or caesar salad

10oz Striploin (GF) \$32

Montreal steak spice
Add mushrooms or onions \$2 each

Thick Cut Pork Chop (GF) \$18

In-house seasoning
Add second chop \$10

Slow Braised Ribs (GFO) \$34

Sweet n' sticky lager sauce
Half rack \$24

Grilled Salmon (GFO) \$28

Sesame soy brown sugar

Pan Fried Cod (GFO) \$24

Served with scrunchions

PASTAS

Served with herb & garlic roll

Seafood Linguine \$30

Salmon, shrimp & scallops in a white wine & dill cream

Pesto Penne (V) \$19

Tomato, onion & parmesan cheese
Add chicken breast \$9

Mushroom Alfredo Penne (V) \$19

Mushroom, onion & parmesan cheese
Add chicken breast \$9

Tomato Beef Linguini \$24

Beef, tomato sauce & parmesan cheese

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STELLAR DRINKS

DRAFT

COORS LIGHT | RICKARD'S RED | INDIA

18OZ GLASS \$9.25

JUG \$24.50

DOMESTIC

COORS LIGHT | CANADIAN LIGHT | CANADIAN
RICKARD'S RED | BLACK HORSE | MILLER LITE
MOLSON EXCEL

BOTTLE \$7.25

PREMIUM

M.G.D. | HEINEKEN | ICEBERG

BOTTLE \$8.25

CRAFT

CIDER | CRAFT BEER

TALLBOY \$9.25

Special Feature

CITRUS CREAM SLUSH

16OZ \$8.25

32OZ \$14.50

Ask your server for our complete drink list!