Lunch OFFERINGS | 11:00am – 3:30pm

LIGHTER FARE

BRETZEL & STIEGL LAGER v — 15¾
Warm Bavarian bretzel & 10oz Stiegl lager

BRETZEL & SEAFOOD CHOWDER — 16¾
Warm Bavarian bretzel, chef's fancy mustard & a small seafood chowder

TRUFFLE FRIES v gf — 11¼
Tossed with Italian parsley & shaved parmesan. Served with parmesan dip

POUTINE — 11¾
Golden fries, rich turkey gravy & melted cheese curds

ADD-ONS
chopped bacon +2 ¼
BBQ short rib +6
crispy onion +1 ¼

NOURISHING SOUPS

SEAFOOD CHOWDER gf — 19
Rockfish, prawns & clams, dill-roasted potatoes, white-wine cream with a lemon finish. Served with garlic toast

FRENCH ONION SOUP — 16½
Caramelized onions, broth & a generous splash of white wine. Topped with a cheesy piece of toasted bread



MOLE-GLAZED GRILLED CHICKEN TACOS — 23
Coated in rich, authentic Mexican mole sauce. Layered with fragrant rice, creamy guacamole, crumbled Cotija cheese, sour cream & cilantro

HANDHELD

Served with fries or artisan greens.
Sub a Caesar salad +6 ½
Sub a small seafood chowder* +8 ½

THE REUBEN — 24¼
Thinly sliced smoked brisket, melted Swiss cheese, chef's fancy mustard sauce & sauerkraut on toasted 60% rye bread from Alchemy Bread

ROASTED TURKEY DIP — 24¼
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 — 26
Fresh 7oz Kobe wagyu beef, bacon relish, iceberg lettuce, vine-ripened tomato, chef's fancy mustard, house-made pickles & red onion on a potato-scallion bun

YORKSHIRE BEEF DIP — 25¼
Slow-roasted shaved prime rib, caramelized onions, roasted mushrooms & Swiss cheese, served in a Yorkshire pudding with a side of jus

STEAK SANDWICH — 35½
Sliced AAA tenderloin, served with crispy onions & roasted garlic aioli on a ciabatta bun