



## Welcome Aboard to our new 'ALL A-BOARD'S

### **Shrimp's on Board | 21**

A full pound of seasoned shrimp served with baguettes, garlic butter, and cocktail sauce.

### **Smoked Fish Board | 28**

Whitefish, pickerel, and salmon smoked in your favourite in house brine. Served with cream cheese, naan bread, and Breton crackers. Garnished with cherry tomatoes, olives, cucumber and lemon.

### **3 Cheese Spinach and Artichoke Dip Board | 18**

Baked with mozzarella and parm. Served with tri blend corn chips and naan bread.

### **Charcuterie Board | 32**

Prosciutto, salami, sausage and artisan cheeses. Served with Breton crackers, olives, cherry tomatoes and cucumbers.

## **Fall Specials**

### **Honey Chicken and Bacon Caesar Salad | 24**

Romaine and spring mix blend tossed in a creamy Caesar dressing. Topped with grilled honey chicken and bacon. Drizzled with a sweet balsamic and honey glaze.

### **Quinoa | 15**

Quinoa in a sweet vinaigrette, with cranberries and pumpkin seeds. Topped with house made apple butter and feta crumble.

### **Pulled Pork on a Pretzel Bun | 22**

Smoky slow roasted pulled drizzled in a garlic aioli and topped with crispy onions. Served on a pretzel bun with fries. Substitute your fries for a salad for an additional \$5.

### **Pulled Pork Poutine | 16**

Classic poutine topped with our smoky pulled pork.

### **Chipotle Mango Shrimp Bowl | 29**

Bed of basmati rice topped with sautéed vegetables and chipotle shrimp. Finished with a peach chutney.

### **Escargot | 15**

Sautéed button mushrooms stuffed with an escargot. Baked in garlic butter and mozzarella cheese. Served with a baguette.

### **Pumpkin Cheese Cake | 11**