

For Starters...

Seafood Chowder \$ 10

Haddock, Shrimp, Salmon, Scallops & Mussels In A Rich Creamy Milk Broth

Surf & Turf Sliders \$12

Lobster Burger With Avocado Goat Cheese Spread, Angus Beef Burger With Ancho Mayo & Barbeque Pulled Pork Bun

Sea Cake Trio \$ 9

Lobster, Cod & Crab Cakes With Ancho Aioli & Mango Chutney

Maple Salmon and Wilted Spinach Salad \$10

Hot Smoked Maple Salmon On Sautéed Shitake Mushroom & Baby Spinach With Sherry Glaze Balsamic Reduction

Grilled Chicken Asparagus Salad \$8

Grilled Chicken & Asparagus With Goat Cheese, Strawberry, Cherry Tomatoes Drizzled With Balsamic Reduction

Sandwich/Soup or Salad Combo \$7

Ask Server For Daily Chef Special With Choice Of Soup Of The Day, Home Made Frits , Side Spinach, Caesar Or Artisan Salad

Soup Du Jour \$ 6

Please Ask Server For Details

Starter Salad \$4

Caesar Or Green Salad



The Point Is...

Club 101 \$13

Barbeque Chicken On Rosemary Olive Loaf With Cherry Tomato Relish, Spinach Mayo & Home Maple Peppercorn Bacon

Chipotle Chicken Focaccia Sandwich \$13

Smoked Chicken With Mozzarella, Chipotle Mayo, Tomato & Red Leaf Lettuce On Focaccia Bread

Pepper Burger \$13

Double 4 oz Angus Beef Patty With Smoked Pepper Aioli, Jalapeno Havarti, Maple Peppercorn Smoke Bacon On A Black Pepper Bun

Lobster Club \$14

Panko Crusted Lobster Patty with Crisp Bacon, Lettuce, Tomato & Avocado Goat Cheese

Mr. Keith's Fish & Chips \$13

Alexander Keith's India Pale Ale Battered Haddock With **Potato Frits French Fry**, & House Made Tartar Sauce

Grilled Cheese 101 \$12

Focaccia Bread with Melted Trio Of Aged Cheddar, Apple Wood & Asiago Cheese. Add Your Choice Of Barbeque Pork, Smoked Chicken Or Grilled Vegetables

Root Beer Roast Beef \$13

Sweet Onion Root Beer Demi Smothered Roasted Beef Slices On Yukon Gold Sweet Potato Rye Bread

Pulled BBQ Pork Ciabatta \$13

24 Hour Braised House Pulled Coffee Barbeque Pork On Garlic Ciabatta Bun With Swiss Cheese

Skillet Fried Haddock \$17

Cracker Dusted Skillet Fried Haddock With Sautéed Spinach, Shitake Mushroom & Creamy Caper Peppercorn Vinaigrette

Maple Salmon \$21

Hot Smoked Maple Wood Glazed Salmon With Lemon Cream Sauce Served With Bacon Pumpkin Risotto

Lobster Macaroni \$18

Nova Scotia Lobster Macaroni With Cheese Sauce Topped With Apple Wood Cheddar & Focaccia Crumbs

From Grape To Glass...

	6oz	9oz	Bottle
Banrock Station Shiraz	7.50	11	35
Australia			
Sainte Famille Merechal Foch	8	12	40
Nova Scotia			
Don David Malbec	8	12	40
Argentina			
Masi Valpolicella	8	12	40
Italy			
Columbia Crest Cabernet Sauvignon	8	12	40
Washington State			
McManis Cabernet Sauvignon	8	12	45
California			
Citra Pinto Grigio	7.50	11	35
Italy			
CP Pask Roys Hill Sauvignon Blanc	8	12	40
New Zealand			
Sainte Famille L'Acadie Blanc	8	12	40
Nova Scotia			
Jost Eagle Tree Muscat	8	12	40
Nova Scotia			
Wolfblass Semillon Sauvignon	8	12	40
Australia			
Wolfblass Eaglehawk Chardonnay	8	12	40
Australia			

For All That Ales You...

	12oz	20oz
Alexander Keith's IPA	4	6
Nova Scotia		
Garrison Irish Red Ale	4	6
Nova Scotia		
Stella Artois Lager	5	7
Belgium		

Domestic Bottles 5.25

Keith's IPA	Keith's Light
Budweiser	Bud Light
Labbatt's Blue	Labbatt Lite
Oland's Export	Coors Light
Canadian	

Premium Bottles 5.50

Garrison Tallship Amber
Garrison Nut Brown
Garrison Hop Yard Pale Ale
Propeller Extra Special Bitter
Propeller IPA

Imports & Coolers 6.00

Corona Extra	Heineken
Guinness	Peroni
Carlsberg	Smirnoff Ice

Premium Imports (500ml) 8.00

Erdinger	Erdinger Dunkel
Czechvar	Fullers London Porter Ale