

# Lounge menu....

## **Maritime Mussels 14**

1 lb of local mussels sautéed with garlic, butter and white wine served with garlic bread

## **Calamari 14**

Buttermilk marinated squid, flash fried and served with Thai chili sauce and curry mayo

## **Spinach & Artichoke Dip 15**

Parmesan, goat and cream cheese with wilted spinach and artichoke hearts served hot with grilled flat bread and corn tortillas

## **Wings 15**

With crisp veggies and blue cheese dip and your choice of sauces – Thai chili, BBQ and Frank's red hot

## **Nachos 16**

Fully loaded with beef, peppers, tomatoes, onions, olives, jalapeños and cheese served with salsa and sour cream

## **Scallops 15**

Flash fried Parmesan crusted scallops with lemon panko gremolata and lemon aioli mayo

## **Poutine 10**

Traditional with beef gravy and Québec cheese curds over crispy fries

## **Sweet Potato Fries 8**

With curry mayo dipping sauce

## **Chips 8**

Flash fried Yukon potato chips tossed in donair spice with ranch dipping sauce

## **Charcuterie 18**

Cured meats, smoked salmon, cheeses, toasted baguette

## **Meze 14**

Hummus, honey roasted Feta and vegetable antipasto with grilled flat bread  
Add smoked salmon 5

 Gluten Free Option