
Holiday Dining Menu

New Year's Menu available from December 28th - January 3rd

December 27th – Regular Menu Only

Dining room hours for December 28th – January 3rd

Breakfast 9:00am – 11:00am (closed from 11am – 12pm for cleaning)

Lunch & dinner – 12:00pm – 8:00pm

RESERVATIONS REQUIRED – LIMITED CAPACITY DUE TO COVID - 19

Lunch

Chili Con Carne - \$13.00

Topped with sharp cheddar and served with garlic baguette

Grilled Mushroom and Gruyere Sandwich - \$11.00

Choice of soup, salad or fries

Add: chili and beer cheese to fries - \$5.00

Upgrade side soup to Chowder - \$2.00

Appetizers

Chili & beer cheese dip and Nacho Chips - \$10.00

Classic Shrimp Cocktail, served with cocktail sauce - \$15.00

Baked Mushroom Phyllo purses \$15.00

Starters

Pike and Pickerel with Wild Rice Chowder - \$8.00

Christmas Salad

Arugula, mandarin oranges and dried cranberries, topped with spiced nuts and feta

Served with house Balsamic Vinaigrette \$8.00



Entrees

Mushrooms Risotto with Avocado - \$22.00

Guinness Pot Pie - \$25.00

Slowly braised beef with mushrooms, carrots, onions, garlic in a Guinness Beer gravy, topped with puff pastry

Fettucine Jambalaya - \$26.00

Fettucine Noodles tossed in marinara with chicken, sausage, peppers and onions. Topped with shrimp, mussels

8oz. Rib Eye Steak - \$35.00

Grilled Rib Eye steak with Dijon horseradish jus, served with chefs veg and choice of oven roast potato, stuffed potato, basmati rice or fries with truffle oil & parmesan

Add soup, tossed or Caesar salad to start - \$6.00

Add featured starter for \$8.00

Featured Dessert

Eggnog Cheesecake

Death by Chocolate, Apple and Rhubarb Cobbler, Dark Espresso Tiramisu

