

APPETIZERS

TAVERN MUSHROOMS \$ 8
SAUTEED MUSHROOMS AND SUN-DRIED TOMATOES IN A MADEIRA CREAM SAUCE, SERVED WITH SEASONED BAGUETTE CROUTONS FOR DIPPING.

CRAB CAKE \$ 10
OUR OWN JUMBO LUMP CRABMEAT RECIPE, SERVED WITH YOUR CHOICE OF HOMEMADE TARTAR OR COCKTAIL SAUCE.

STEAMED MUSSELS \$ 10
FRESH CANADIAN P.E.I. MUSSELS, SERVED IN YOUR CHOICE OF A RED WINE & TOMATO OR WHITE WINE & GARLIC SAUCE.

BUFFALO CHICKEN WINGS \$ 8
FRESHLY PREPARED, YOUR CHOICE OF MILD OR SPICY, SERVED WITH CELERY AND CARROT STICKS AND CHUNKY BLUE CHEESE DRESSING.

SHRIMP COCKTAIL \$ 10
JUMBO MEXICAN PRAWNS, SERVED WITH HOMEMADE COCKTAIL SAUCE.

FRIED CALAMARI \$ 9
HAND FLOURED, SERVED WITH OUR HOMEMADE MARINARA SAUCE.

BRUSCHETTA \$ 7
FRESH MOZZARELLA, DICED TOMATO, AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, SERVED ON SEASONED BAGUETTE CROUTONS.

FRIED OYSTERS \$ 12
PANKO BREADED FRESH VIRGINIA OYSTERS, SERVED WITH YOUR CHOICE OF HOMEMADE TARTAR OR COCKTAIL SAUCE.

BAKED BRIE \$ 8
A MINI BRIE WHEEL BAKED WITH AN AMARETTO AND BROWN SUGAR GLAZE, SERVED WITH SLICED ALMONDS AND A RASPBERRY COULIS.

FRIED MOZZARELLA \$ 8
ITALIAN SEASONED MOZZARELLA CHEESE WEDGES, SERVED WITH OUR HOMEMADE MARINARA SAUCE.

HUMMUS \$ 7
OUR OWN CHICK PEA, ROASTED RED PEPPER AND TAHINI RECIPE, SERVED WITH FRESH CUCUMBER AND WARMED PITA POINTS.

FRIED ZUCCHINI STICKS \$ 6
LIGHTLY BREADED AND SERVED WITH RANCH DRESSING.

WILD PORK WINGS \$ 9
TENDER OVEN ROASTED PORK SHANKS WITH OUR OWN HOMEMADE SOY, GINGER, LIME AND SESAME TERIYAKI GLAZE.

CHICKEN TENDERS \$ 6
FRIED GOLDEN, SERVED WITH HONEY MUSTARD DIPPING SAUCE.

SOUPS & CHILI

HOMEMADE CHILI \$ 6
SERVED WITH CHEDDAR CHEESE CRUMBLES & DICED RED ONION ON THE SIDE.

FRENCH ONION SOUP \$ 6
WITH SEASONED CROUTON, TOPPED WITH A BLEND OF MELTED CHEESES.

SOUP DU JOUR PRICED DAILY
OUR KITCHEN'S DAILY HOMEMADE CREATION!