

----- APPETIZERS -----

BACON WRAPPED SCALLOPS

Gently seared and topped with apple, celery and walnut vinaigrette \$22

HERB AND GARLIC MARINATED LAMB LOLLIPOPS

On saffron risotto with port wine reduction \$20

APPLE WOOD SMOKED BOAR BELLY

With apple bacon compote, gaufrette potatoes and honey drizzle \$19

LOBSTER AND PRAWN CAKES

House made lobster and prawn cakes, tarragon-lemon aioli and vegetable salad \$21

CHICKEN AND DUCK GALANTINE

Made-in-house chicken and duck confit galantine, served with a vegetable salad, Cumberland sauce and rye bread \$18

PORTUGUESE MUSSELS

PEI mussels, spicy chorizo sausage, tomato, onion, garlic and fresh herbs, in a tomato white wine broth served with garlic bread \$21

CHAR THREE WAYS

Smoked, house cured and terrine, vegetable salad, horseradish sauce and fresh challah bread \$22

----- SALADS -----

ARTISAN SALAD

Colorful mixture of artisan lettuces with your choice of dressing full order \$13 | half order \$8

MIXED NORTHERN SALAD

Mixed northern greens with strawberries, raspberries, goat cheese, maple candied pecans and blueberry vinaigrette full order \$18 | half order \$10

CLASSIC CAESAR SALAD

Tossed with a creamy garlic dressing, bacon and herb croutons, sprinkled with fresh parmesan full order \$14 | half order \$9

----- SOUPS -----

EXPLORER SEAFOOD CHOWDER \$14

SOUP OF THE DAY \$9

FRENCH ONION SOUP

Au gratin with swiss cheese \$12

ELK GOULASH SOUP

With root vegetables and potato, served with house made bread roll full order \$14 | half order \$9