**APPETIZERS**

**Mags Fries**

Hand Cut Bistro Style Frites | Parmesan Cheese

NL Savory |Beet Ketchup | Malt Mayo

$8.50

Dressing $2.00 Gravy $2.00

**Fish Tacos**

Crispy Fried Cod | Pico de Gallo | Chipotle Lime Crema | Shaved Cabbage | Grilled Flour Tortilla

$9.00 each

**Phyllo Wrapped Brie**

Apples & Leeks| Red Wine & Grape Sauce

$14.50

**Potato Skins**

Bacon Jam | Sour Cream | Green Onion | Cheddar Cheese

$9.50

**Calamari**

House Tartar | Beet Cocktail Sauce

$12.50

**Duck Confit Nachos**

Fried Wontons | Carrot & Ginger Slaw | Sweet & Spicy Sesame Soy | Duck Confit

Half $11.50 Full $17.50

**Traditional Caesar Salad**

Romaine | Double Smoked Bacon Lardons | Parmesan | Crostini

$12

**Organic Greens**

Cherry Tomato | Cucumber | Red Onion | Candied Walnuts | Balsamic Vinaigrette

$12

**Lunch Menu**

**MAINS**

**Chicken**

Oven Roasted Chicken Breast | Italian Sausage | Peperonata | Roasted Baby Potatoes

$26

**Braised Lamb Shank**

Smoked Cheddar Mashed Potato | Mirepoix Braising Jus

$25

**Salmon**

Dijon Cranberry & Herb Crust | Julienne Vegetables | Basmati Rice | Cranberry Port Reduction

$26

**Pasta**

Housemade Pasta of the Day | Classic Bolognese Sauce

$26

**Fish & Chips**

Fresh Cod Crusted with Miss Vickie’s Salt & Vinegar Potato Chips | House Tartar

1 pc $13.99 2pc $17.99

Dressing $2.00 Gravy $2.00

**Vegan & Vegetarian Dishes Available Upon Request**