**Mags Fries**

Hand Cut Bistro Style Frites | Parmesan Cheese

Newfoundland Savoury

$8

Dressing $2 Gravy $2

**Mags Wings**

Ask your server for today’s preparation

$14.75

**Leon’s Onion Rings**

$11

**Fish Taco**

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

$9 each

Suggested Pairing: Vineland Estate Riesling

**Duck Confit Nachos**

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

Half $11 Full $17

Suggested Pairing: Cave Springs Pinot Noir

**Fresh Oysters**

Chef’s Preparation

$3.95 each

Suggested Pairing: William Fevre Chablis

**Scallops**

Roasted Corn & Chorizo Relish | Sugar Beet Gastrique

$19

Suggested Pairing: William Fevre Chablis

**Calamari**

House Tartar | Beet Cocktail Sauce

$15

Suggested Pairing: J. Moreau et Fils Vouvray

**Potato Skins**

Bacon Jam | Sour Cream | Green Onion | Cheddar Cheese

$11

Suggested Pairing: Quidi Vidi Light Draft

**Caprese**

Fresh Mozzarella | Tomato | Fresh Basil | Balsamic Reduction | Extra Virgin Olive Oil | Fler de Sel | Cracked Black Pepper

$16

Suggested Wine Pairing: Chateau de Sancerre

**Traditional Caesar Salad**

Romaine | Double Smoked Bacon Lardons | Parmesan | Crostini

$13

Suggested Pairing: Monkey Bay Sauvignon Blanc

Follow us on Facebook, Twitter & Instagram to keep up on current events such as wine tastings, lobster boils, roasts etc.

**Wine Bar & Lounge Menu**

**Available:**

**Sunday & Monday 5:30pm to 9:00pm**

**Tuesday to Thursday 5:30pm to 10:00pm**

**Friday & Saturday 5:00pm to 11:00pm**

**$6.95 Wine, Draft $7.25 & Bubbles/Martinis $8**

**$8.75 Bites Every Night Until 7pm**

**$55/pp 3 Course & Wine Pairing Sunday-Thursday**