

Bar Menu

Mags Fries HH

Hand Cut Bistro Style Frites | Parmesan Cheese

Newfoundland Savoury

\$8.25

Dressing \$2.75 Gravy \$2.75

Suggested Wine Pairing: Your Choice of Beer

Mags Poutine

Our Fries Topped With Curds, Gravy & Dressing

\$14.00

Suggested Wine Pairing: Your Choice of Beer

Mags Duck Confit Poutine

Our Fries Topped with Cheese Curds, Gravy, Dressing PLUS

Duck Confit

\$18.50

Suggested Wine Pairing: White Haven Pinot Noir

Mags Wings HH

Ask your server for today's preparation

\$15.50

Suggested Pairing: Your Choice of Beer or

Suggested Wine Pairing: J. Moreau et Fils Vouvray

Leon's Onion Rings HH

\$13.00

Suggested Pairing: Your Choice of Beer

Kickin' Chicken Burger

Texas Deep Fried Chicken | Ranch Sauce | Coleslaw |

Homemade Bun

\$15.25

Suggested Wine Pairing: J. Moreau et Fils Vouvray

Mags Burger

Pork & Beef Patty | Bacon Jam | Cheddar Cheese | Screech

Aioli

\$15.25

Suggested Wine Pairing: Torres Gran Coronas Cabernet

Sauvignon

Prime Rib Burger

Tender & Juicy Shaved Prime Rib | Mags BBQ Sauce | Slaw

\$17.25

Fish Taco HH

Crispy Fried Cod | Pico de Gallo | Chipotle Lime Crema |

Shaved Cabbage | Grilled Flour Tortilla

\$10 each

Suggested Wine Pairing: J. Moreau et Fils Vouvray

Duck Confit Nachos HH

Fried Wontons | Carrot & Ginger Slaw | Sweet & Spicy

Sesame Soy | Duck Confit

Full \$17.50

Suggested Wine Pairing: White Haven Pinot Noir

Fresh Oysters

Chef's Preparation

\$4.50 each

Suggested Wine Pairing: William Fevre Chablis

Scallops

Roasted Corn & Chorizo Relish | Sugar Beet Gastrique

\$19.75

Suggested Wine Pairing: William Fevre Chablis

Calamari

House Tartar | Beet Cocktail Sauce

\$16.25

Suggested Wine Pairing: Chateau de Sancerre

Potato Skins HH

Bacon Jam | Sour Cream | Green Onion | Cheddar Cheese

\$12.25

Suggested Wine Pairing: Mirassou Pinot Noir

Traditional Caesar Salad HH

Romaine | Double Smoked Bacon Lardons | Parmesan |

Crostini

\$14.00

Suggested Wine Pairing: Santa Rita 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

Open 7 Days a Week at 5pm

Happy Hour Daily Until 7pm

Sunday & Monday Happy Hour is 5pm - 9pm

HH – Available During

Happy Hour

\$9 Appetizers & Martinis

Dinner Menu

Appetizers

Beef Tartare

Fresh Parmesan | Crostini | Lemon & Apple Vinaigrette
Dressed Salad
\$23.00
Suggested Pairing: Torres Gran Coronas Cabernet
Sauvignon

Fresh Oysters

Chef's Preparation
\$4.50 each
Suggested Pairing: William Fevre Chablis

Scallops

Roasted Corn & Chorizo Relish | Sugar Beet Gastrique |
Pea Puree
\$19.75
Suggested Pairing: William Fevre Chablis

Calamari

House Tartar | Beet Cocktail Sauce
\$16.25
Suggested Pairing: J. Moreau et Fils Vouvray

Phyllo Wrapped Brie

Apples & Leeks | Red Wine & Grape Sauce
\$15.00
Suggested Pairing: White Haven Pinot Noir

Salads

Traditional Caesar Salad

Romaine | Double Smoked Bacon Lardons | Parmesan |
Crostini
\$14.00
Suggested Wine Pairing: Santa Rita Sauvignon Blanc

Caprese

Fresh Mozzarella | Tomato | Fresh Basil | Balsamic
Reduction | Extra Virgin Olive Oil | Fler de Sel | Cracked
Black Pepper
\$16.50
Suggested Wine Pairing: Chateau de Sancerre

Heart of Palm

Artichoke | Iceberg Lettuce | Cherry Tomato | Creamy
Sesame Tofu Dressing
\$16.00
Suggested Wine Pairing: Fat Bastard Chardonnay

Organic Greens

Cherry Tomato | Cucumber | Red Onion | Candied
Walnuts | Balsamic Vinaigrette
\$13.25
Suggested Pairing: J. Moreau et Fils Vouvray

Entrees

Seafood Selection

Chef's Preparation of the Day

AAA Beef Tenderloin

Whipped Potato | Vegetable Jardinaire | Crispy Fried
Onions | Bacon Jam | Demi Glace
\$52.00
Suggested Pairing: Frei Brothers Cabernet Sauvignon

Chicken

Roasted Chicken Breast | Baby Potato | Wilted Spinach
Tomato | Mushroom Marsala Sauce
\$35.00
Suggested Pairing: White Haven Pinot Noir

Oven Roasted New Zealand Lamb Rack

Mint & Walnut Pesto and Parmesan Crust | Potato
Dauphinoise | French Beans & Cherry Tomato | Demi
Glace
Half Rack \$30.50 Full Rack \$49.00
Suggested Pairing: Marques de Riscal Tempranillo

Stuffed Baked Tomato

Eggplant | Mushrooms | Artichoke | Spinach | Israeli
Couscous | Breadcrumbs | Balsamic Reduction
\$30.00
Suggested Wine Pairing: White Haven Pinot Noir

Fresh Pasta

Chef's Preparation

Open:

5:00pm-9pm Sunday & Monday

5:00pm-10:00pm Tuesday to Thursday

5:00pm-11:00pm Friday & Saturday