

COCKTAILS & DRINKS

MARTINIS

Two ounces, shaken not stirred.

7.97

The Classic	Gin or vodka, drizzle of vermouth, olives or a twist.
OK Sunset	Peach schnapps, chardonnay, fruit juices, cherry garnish.
Lake Breeze	Vodka, melon liqueur, grapefruit and cranberry juice, lime squeeze.
Blue Heaven	Dark rum, amaretto, blue curacao, pineapple juice, lime squeeze.
Lemon Drop	Limoncello, vodka, lemonade, sugar rim, lemon squeeze.
Raspberry Rhapsody	Raspberry vodka and sourpuss, cassis, cranberry juice, soda and lime squeeze.
Bad Apple	Vodka, apple sourpuss, butter ripple schnapps, applejuice and peel.
Derry Kid	Jameson's Irish, baileys, creme de menthe, cola, chocolate shavings.
Champagne	Vodka, freixenet, strawberry puree, orange squeeze.

NATIONAL COCKTAILS

Built with two ounces.

7.97

Mojito	White rum, bruised mint, sugar, soda, lime squeeze.
Puerto Gold	Olmecca gold tequila, cointreau, orange juice, 7-up, cherry garnish.
Hurricane	Appletons and dark rum, amaretto, orange and pineapple juice, grenadine and pineapple cherry garnish.
Midori Sling	Gin, pomegranate and melon liqueur, lime and soda, lime squeeze.
Pimm's Cup	Pimm's #1, vodka, lemonade, ginger ale, cucumber garnish.
Lynchburg Lemonade	Jack Daniels, triple sec, lemonade, ginger ale and lemon squeeze.

MINSTREL SANGRIA

A quenching blend of red wine, triple sec, fruit juices and a splash of soda.

By the glass **4.97**

By the pitcher **16.97**

MOCKTAILS

Cool Bro	Chilled orange juice, cream and chi chi flavours, garnished with a fresh orange squeeze.	2.97
Ocean Spray	Cranberry and orange juice with a splash of soda and a fresh lime squeeze.	2.97
Valley Froth	Strawberry puree, fruit juices and a splash of cream blended with cherry juice and garnished with an orange squeeze.	3.97
Infused	Choice of lemonade or ice tea infused with peach or strawberry puree.	2.97

DINNER MENU

TAPAS

Chips & Dip	Warm blend of Italian cheeses, artichokes, sun-dried tomatoes and pieces of tender crab ~ served with grilled flat bread.	13.97
Citrus Salmon	Coho salmon filet home cured with vodka, citrus and dill served with cucumber wrapped baby greens and grilled asparagus ~ with saffron infused vinaigrette.	13.97
Butter Milk Calamari	Butter milk and spice marinated calamari golden fried ~ served with mango rum barbeque dip.	11.97
Edamame	Young soy beans steamed and tossed with Thai ginger infused salt.	6.97
Shrimp & Codfish Cake	Pan-fried lightly curried shrimp and salt codfish potato cakes served with spice grilled pineapple, tomato chutney, pea shoots and lemon aioli.	14.97
Panko Tuna	Nori wrapped fresh tuna loin, sesame panko crusted, flash fried rare, served with seaweed salad, wasabi aioli, citrus soy and red onion pickled ginger.	14.97
Chicken & Chorizo Skewers	Creole seasoned ground chicken and chorizo, grilled on sugar cane skewers served over vegetable slaw ~ drizzled with roasted pepper coconut vinaigrette.	12.97
Macadamia Nut Brie & Fruit	Chilled seasonal fresh fruit and berries served with lemon grilled endive, blueberry cinnamon compote and balsamic reduction ~ topped with macadamia nut crusted brie.	11.97
Bruschetta	Our daily bread grilled with basil pesto, topped with sautéed vine ripened tomatoes, roasted garlic, shallots and shaved parmesan.	7.97
Thai Mussels	Green curry coconut cream simmered with carrot, scallion, cilantro and succulent mussels.	12.97
Mushroom Pinwheel	Roasted mushrooms, tomato salsa, goat feta, and cheese blend rolled and baked in a sun dried tomato tortilla.	9.97
Pulled Pork & Apricot Roll	Spring rolls filled with slow cooked BBQ pork, vegetables and apricots served over sweet and sour fennel salad ~ drizzled with chipotle BBQ sauce.	10.97

SOUP & SALADS

Soup Tureen	Our daily soup.	Tapas 4.97	Large 6.97
Seafood Chowder	Rich creamy seafood broth with fennel, carrots, squash, leeks and potatoes with fresh daily seafood.	Tapas 6.97	Large 9.97
Baby Greens	Young greens topped with cherry tomatoes, cucumber, red onion, shaved butternut squash and candied pecans dressed with sun-dried tomato herb vinaigrette.	Tapas 5.97	Large 8.97
Mediterranean	Grilled seasonal vegetables tossed with kalamata olives, cherry tomatoes, red onion, roasted artichokes and goat feta over spinach.	Tapas 6.97	Large 9.97
Caesar Twist	Crisp romaine hearts tossed in a lemon and roasted garlic Caesar dressing topped with an anchovy twist, prosciutto crisp and shaved parmesan.	Tapas 5.97	Large 8.97
Roasted Beet & Orange	Herb roasted beets tossed with orange segments and sweet red onion in honey balsamic vinaigrette served over baby greens and spinach topped with pistachio dusted goat cheese.	Tapas 6.97	Large 9.97
	Add grilled chicken breast or garlic prawns		5.97

tax not included

DINNER MENU

ENTREES

Lamb Shanks	Our signature dish, slowly braised with aromatic vegetables, red wine and fresh herbs served over roasted garlic mash and Chef's vegetables.	23.97
Roast Chicken	Bacon roasted supreme stuffed with sun-dried fruit, panceta and aged cheddar served with herb risotto, grilled vegetables and tomato chutney ~ finished with sage port demi.	21.97
10oz New York	AAA Angus Striploin steak spice rubbed and served with beer battered onion rings and honey chipotle BBQ sauce with vegetable slaw and roasted fingerling potatoes.	29.97
8oz Sirloin	AAA Angus sirloin steak herb rubbed and served with creamy roasted shallot and wild mushroom sauce with roasted garlic mash and Chef's vegetables.	25.97
Padh Thai	Chicken breast, tiger prawns, scallops and mixed vegetables with egg noodles in a medium spiced coconut peanut sauce with fresh cilantro, toasted peanuts and lime.	18.97
Coconut Prawns	Three golden fried coconut crusted jumbo tiger prawns served with lemongrass basmati rice, stir-fried bok choy and mango sweet and sour coulis.	23.97
Asian Bouillabaisse	Prawns, scallops, mussels and King crab leg simmered in a lemongrass and ginger infused tomato broth with egg noodles, baby bok choy and vegetables finished with cilantro.	21.97
Pork Loin Chop	Char-grilled, maple mustard glazed with caramelized apple balsamic demi served with roasted garlic mash and grilled asparagus.	19.97
Salmon Bocconcini	Tahitian lime pepper grilled salmon topped with crispy onions served over vine ripened tomatoes, bocconcini cheese and baby greens drizzled with balsamic reduction and basil pesto olive oil.	21.97
Hara Masala Curry	Seasonal vegetables simmered in a cilantro and spinach flavored cashew and yogurt curry sauce served with lemongrass basmati rice, cucumber raita and poppadom crisp.	15.97
	Add chicken breast or tiger prawns	5.97
Blackened Mahi Mahi	Pan seared spice rubbed fish filet topped with tomato avocado salsa and lemon aioli served with saffron rice and grilled zucchini ~ topped with frizzled plantain.	19.97
BBQ Ribs	Spice rubbed baby back ribs slowly cooked with honey chipotle barbeque sauce served with roasted fingerling potatoes and vegetable slaw.	Half Rack 15.97 Full Rack 21.97
	Add blackened Mahi Mahi	8.97

DINNER MENU

PASTAS

Chicken Farfalle	Sautéed bacon, chicken, red peppers and wild mushrooms with fresh basil in a port cream sauce finished with smoked gruyere and green onions.	17.97
Seafood Fettuccine	Tiger prawns, scallops, mussels and calamari tossed with red onion, red pepper, zucchini, in a white wine, garlic herbed lemon cream sauce topped with fresh tomato and crumbled feta.	19.97
Penne Arrabiata	Chorizo sausage, roasted garlic, shallots, fresh herbs with lean ground beef in a spicy chipotle tomato sauce finished with aged white cheddar.	16.97
Vegetable Farfalle	Char-grilled vegetables, cherry tomatoes, artichokes and spinach tossed with basil pesto sauce topped with fresh parmesan.	15.97

PIZZAS

Mediterranean	Chorizo sausage, spicy ground beef, fresh basil, artichokes, cherry tomatoes, olives, mixed cheeses and marinara sauce.	18.97
Vegetarian	Grilled vegetables, spinach, sun-dried tomatoes, pesto sauce with goat feta and parmesan cheeses.	17.97
Chicken & Wild Mushroom	Chicken breast, wild mushrooms, roasted garlic, maple pepper bacon and red pepper with marinara sauce and mixed cheeses.	18.97
Seafood	Baby shrimp, calamari, scallops and crab, asparagus, tomatoes, red onion cracked pepper, fresh dill with marinara sauce and mixed cheeses.	19.97
Bocconcini	Sliced vine ripened tomatoes, bocconcini cheese, prosciutto, picked basil, red onion and pesto sauce.	18.97
Thai Chicken	Sweet chili chicken, pineapple, peppers and red onion with peanut coconut curry sauce and mixed cheeses.	17.97

GOURMET BURGERS

Served with a choice of roasted fingerling potatoes, baby greens or Caesar salad.

Gourmet Burger	Lean ground prime rib patty topped with roasted mushrooms, maple pepper bacon, cheese blend and crispy onions on a Kaiser bun with lettuce, tomato, red onion, Dijon mayo and a pickle.	13.97
Salmon Burger	Herb grilled salmon filet served on a Kaiser bun with lemon aioli, pea shoots, tomato salsa and avocado.	16.97