

Spring Menu

SOUP

Soup of the Day \$9.00

Clam Chowder \$12.00

SALADS

✓ Caesar Small \$10.00 | Large \$16.00

ⓧ ✓ Garden Small \$8.50 | Large \$14.00

ⓧ ✓ Greek Small \$12.00 | Large \$18.00

Roasted Quebec Heirloom Baby Carrots \$18.00

With whipped goat cheese, black cumin, and micro coriander

Protein Add-ons

Grilled Chicken \$10.00 / Crispy Chicken \$12.00 / Smoked Salmon \$14.00

Grilled Salmon \$14.00 / Grilled Shrimp \$16.00 / Grilled Bavette \$18.00

SANDWICHES

Lobster Roll \$28.00

Served with fries or salad

Avocado Toast \$21.00

Served with fries or salad

Smoked Meat Sandwich \$23.00

Served with pickle, coleslaw, and fries

MAIN COURSES

Maple & Miso Glazed Salmon \$32.00
Served on lentils with bok choy and bell peppers

Braised Beef Cottage Pie \$26.00

Grilled Chicken Quinoa Taco Bowl \$28.00
Grilled chicken topped with pico de gallo and avocado,
served on quinoa with corn, black beans, and fresh coriander

Pasta of the day

Grilled 10 oz Black Angus Ribeye \$38.00
Served with cowboy butter, mashed potatoes, and vegetables

DESSERTS

Apple Strudel \$9.50

Tiramisu \$9.50

Crème Brûlée \$9.50

 Da Boom Vegan Gluten-Free Brownie \$9.50

Ice Cream or Sorbet Selection \$3.00 per scoop

 Vegetarien

 Gluten Free