

# STARTERS

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## **NACHOS \$19**

Corn tortilla chips, jalapeños, green onions, tomatoes, ADL Cheddar, cilantro aioli  
Add chicken \$5 / Add ground beef \$7

## **BRUSCHETTA \$14**

Greek-style pita, pesto, balsamic red onions, Roma tomatoes, cucumber, feta, balsamic glaze

## **CALAMARI \$18**

Panko breaded, chipotle aioli

## **CHICKEN WINGS \$16**

Buffalo sauce

# SOUP & SALAD

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## **SEAFOOD CHOWDER \$14**

Traditional PEI chowder with haddock, salmon, scallops

## **HOUSE SALAD \$13**

Pickled carrots, cherry tomatoes, cucumber, raspberry vinaigrette, goat cheese, honey roasted almonds  
Add chicken \$5

## **CAESAR SALAD \$15**

Romaine lettuce, croutons, crispy bacon, Parmesan  
Add chicken \$5

# HANDHELDS

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All handhelds served with fries. Upgrade your side for \$6

## **BACON CHEESEBURGER \$18**

6 oz. local ground beef, crispy bacon, ADL Cheddar, red onions, lettuce, tomatoes, chimichurri aioli

## **STEAK SANDWICH \$22**

Marinated 6 oz. sirloin, sautéed onions, toasted garlic bread, chimichurri

## **CHICKEN QUESADILLA \$17**

Grilled chicken, ADL Cheddar, sautéed bell peppers and onions, served with salsa and sour cream

# SIDES

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Add a side \$8 / Upgrade your fries \$6

Caesar Salad  
House Salad  
Roasted Potatoes  
Rice  
Baked Potato  
Sweet Potato Fries

# KNIFE & FORK

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## **FISH & CHIPS \$18**

Beach Chair Lager battered haddock, seasoned potato wedges, caper tartar sauce

## **TERIYAKI SALMON \$28**

Avocado crema, rice, seasonal vegetables

## **PAN-FRIED HADDOCK \$26**

Lemon and herb dredge, cherry tomato chutney, rice, seasonal vegetables

## **BUTTER CHICKEN \$28**

Cashew-based curry sauce served with basmati rice and naan

## **CHICKEN MUSHROOM ALFREDO \$26**

Penne, grilled chicken, mushrooms, broccoli, garlic. Served with house-made garlic bread

## **DAILY SPECIAL MKT**

Please ask your server for details



# IRON & SALT



IRON & SALT