

the **Brew**table restaurant • bar

seasonal menu

prosciutto caprese salad

fresh sliced tomato, mozzarella, prosciutto, and basil leaves;
drizzled with a balsamic glaze **18**

lobster rolls

two lobster rolls complemented with a cayenne dijon mayo in a top
slice bun. your choice of sea salted kettle chips, fries, or salad **20**

brew table fish tacos

seasoned haddock served on a flour tortilla stuffed with pico de gallo,
tex-mex cheese, avocado, cilantro, shaved green cabbage, and sriracha
cream. choice of fries or salad **16**

lemon angel hair aglio e olio

angel hair pasta tossed in a lemon, garlic, and parmesan oil.
topped with a 4oz. tuna steak **17**

apple chutney pan seared pork loin

seasoned pork loin served with apple chutney,
mashed potatoes, and asparagus **20**

panna cotta

served with fresh raspberries and whipped cream **8**



the **BrW**table

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beer

no boats on sunday, ontario cider, 500ml bottle **9.75**

kichissippi radler, 473ml can **6.75**

wine

trius rosé 2017, ontario

fresh aromas of watermelon, strawberry, cranberry, peach, and pink grapefruit. bursts of flavour with a clean, fresh finish

5oz. **8.25**

8oz. **11.75**

bottle **35**

