

# the **Brew**table

restaurant • bar

## 1st table

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### antojitos

flour tortilla stuffed with cream cheese and roasted red pepper filling, served with sour cream **14**

### calamari

dusted calamari with roasted red pepper dip **14**

### chicken wings

mild, medium, hot, honey garlic, dry cajun, served with carrots and blue cheese dip

1 lb **13** 2 lb **24**

### ale & aged canadian cheddar dip

topped with bacon, green onion and diced red pepper served with crisp baguette coins to dip **15**

### brew table nachos

seasoned ground beef, three cheese blend, with salsa, tomato, green onion and jalapeño **15**

chicken nachos **16**

### crab cakes

served with a salad garnish and a spicy mango sauce **14.5**

### hand crusted brie wedges

deep fried, served with a cranberry reduction **15**

### bruschetta & black olive tapenade

build yourself bruschetta & black olive tapenade with almond crusted goat cheese **14**

### sicilian old world meat balls

veal, pork and beef are hand formed to a classic rustic recipe, served traditionally with marinara and parmesan **15**

## house prepared soups & fresh salads

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### seafood chowder

hearty soup of haddock, salmon, baby clams, corn and potato **9**

### french onion soup

rich deep broth topped with gruyère cheese **8**

### harvest house salad

seasonal greens, vegetables and house-made dressing **10**

### traditional spinach salad

egg, sliced mushrooms, tomatoes, bacon, crumbled goat cheese and toasted almonds with a warm bacon vinaigrette **14**

### liguria chicken salad

pesto rubbed chicken breast atop fresh greens with bacon, asparagus, cucumbers, tomatoes and feta **17**

### steak & roasted beet salad

top sirloin, fresh greens, toasted almonds topped with goat cheese, finished with house-made dressing **18**

### grilled chicken caesar salad

roasted garlic dressing, smoked bacon and seasoned croutons **16**  
caesar salad only **11**

### greek salad

romaine, tomatoes, cucumbers, red onion, kalamata olives, green peppers and feta cheese **14**

## thin crust gourmet pizza

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### chorizo sausage

with roasted red peppers and red onions **17**

### grilled vegetable

portobello mushrooms, red peppers, red onions, spinach and goat cheese **16**

### spicy calabrese

calabrese salami, mushrooms and green peppers **17**

### chicken bruschetta

mozzarella, chicken, bruschetta mix, topped with goat cheese and parmesan **18**

### brew table pizza

a finely chopped mixture of mushrooms, red, green & banana peppers, calabrese, bacon and meatballs **18**

*all thin crust pizzas are topped with our own fresh, home style tomato sauce and mozzarella cheese*



# handcrafted sandwiches & burgers

## open face steak sandwich

aaa striploin, horseradish mayo, sautéed mushrooms, topped with crispy onions **18**

## flame-grilled chicken sandwich

bacon, red pepper mayo and havarti on an onion poppy seed bun **16**

## brew table naan turkey clubhouse

traditionally prepared with cranberry infused mayo **16**

## grilled vegetable sandwich

portobello mushrooms, red pepper, zucchini, red onions and goat cheese with a sun dried tomato aioli on naan **15**

## pork loin sandwich

pork loin with roasted red peppers, red onion, garlic aioli and provolone **15**

## certified angus beef® burger

hand pressed patty on a potato scallion bun with crispy onions, lettuce, vine-ripe tomato and pickle **16**

## brew table burger

our certified angus beef® burger with roasted red pepper, crispy onions and sharp gorgonzola **17**

*enjoy with your choice of house salad or fries*

*enhance with sweet potato fries, seafood chowder or caesar salad for 2.00*

*add cheese or bacon to your burger for 1.50 each*

## main table

### steak frites

10 oz black angus striploin, sea salt seasoned fries served with portobello mushroom and asparagus **30**

### aaa beef tenderloin

6 oz filet, served with mashed potatoes, grilled asparagus and portobello mushroom **30**

### beef bourguignon

red wine braised beef with onion, carrots, mushroom and baby red potatoes topped with bacon and served with a crusty loaf **17**

lunch size **11.5**

### red thai curry chicken

on basmati rice, served with chickpea salad and warm naan bread **15**

### cottage pie

seasoned ground beef, carrots and peas in a rich gravy topped with cheddar mashed potatoes served with seasonal vegetables **15.5**

### rosemary & thyme lamb shank

red wine jus, mashed potatoes and seasonal sautéed vegetables **21**

### pan seared chicken supreme

potato rosti, creamed leeks, smoked bacon, wild mushrooms and red wine jus **19.5**

### linguine primavera

a mix of broccoli, red pepper, carrots, chili flakes, red onion, zucchini, portobello mushroom with garlic, olive oil and parmesan topped with asparagus spears **15**

with chicken or salmon **20**

### cajun ravioli

vegetable ravioli with chorizo sausage, shiitake mushrooms and red onions **18**

### trattoria style spaghetti and meatballs

beef, pork & veal hand pressed meatballs combined with a simple marinara **17**

### fresh atlantic salmon

topped with a maple glaze and served on a bed of wild rice with grilled vegetables **20**

### pan seared cod

wilted spinach, caper and onion salsa on wild rice **20**

### seafood medley

salmon, haddock and shrimp prepared in a white wine cream sauce in a puff pastry bowl, served with choice of grilled vegetables, house salad or fries **16**

### fish & chips

crisp haddock fillets prepared in a light beer batter served with fresh vegetable slaw **19**

one piece **14.5**

## dessert table

### sticky toffee pudding

with ice cream **7**

### bailey's chocolate cheesecake

**8**

### apple crumble

with ice cream **7**

### mississippi mud pie

**8**

### crème brûlée

**7**

### brew table coffee

brandy, kahlua and cointreau **7.50**

### hazelnut cream

amaretto cream, laura secord chocolate liqueur and crème de cacao. served with coffee or hot chocolate **7.50**

## breakfast

### traditional breakfast

2 eggs any style, with bacon or sausage served with grilled tomato and home fries **11**

### eggs florentine

soft poached eggs on english muffin with spinach and hollandaise sauce served with home fries **13**

### eggs benedict

soft poached eggs on english muffin with peameal bacon and hollandaise sauce served with home fries **13**

### omelette of the day

served with grilled tomato and home fries **13**

*breakfast is served saturday & sunday, 11am - 2pm, all breakfasts include coffee or tea*

