

STARTERS

FLAME GRILLED CALAMARI \$18

Chorizo Sausage | Garlic Marinade | White Bean Saffron Purée

BAKED BRIE WITH STRAWBERRY BALSAMIC REDUCTION \$19

Warm Brie | Pita Points

CHARCUTERIE BOARD (SMALL) \$18

Assorted Cured Meats | Variety of Cheeses | Pita Points & Crackers

BRAISED BEEF SHORT RIBS \$24

Spiced Glaze | Green Onion | Nappa Cabbage Slaw

CHRISTIE'S MILL CHICKEN WINGS – ONE POUND \$18

Salt & Pepper | Lemon Pepper | BBQ | Honey Garlic | Buffalo Butter Served with Celery, Carrots, Blue Cheese or Ranch Dressing *One Flavour per Pound

CHEF FLATBREAD OF THE DAY \$16

Daily Creation with Seasonal Ingredients

SOUPS & SALADS

CHEF'S CHOICE SOUP \$12 BOWL / \$8 CUP

Made Fresh Daily

FRENCH ONION SOUP \$15

Brandy Flamed Sautéed Onions | Garlic Croutons | Swiss & Mozzarella Blend

CHRISTIE'S CAESAR SALAD \$15 ENTRÉE / \$8 SIDE

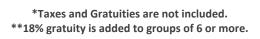
Crispy Romaine Leaves | House-Made Dressing | Bacon Bits | Croutons | Shaved Asiago Cheese

GARDEN SALAD (GF) (DF) \$14 ENTRÉE / \$7 SIDE

Cucumber | Mixed Greens | Tomatoes | Carrots | Goat Cheese & Pecans | Raspberry Reduction

MANGO SALAD \$16

Peppers | Carrot | Cashews | Fresh Cilantro | Basil | Leafy Greens | Thai Lime Dressing * Contains Fish Sauce





FOOD ALLERGY WARNING

Please be aware our food may contain or come into contact with, DAIRY, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH



MAINS

12OZ NEW YORK STRIPLOIN (GF) (DF) \$42

Grainy Mustard Cream Sauce | Roasted Potato Wedges | Vegetable Medley

PECAN ENCRUSTED PORK TENDERLOIN(GF) (DF) \$38

Crushed Candied Pecans | Honey Butter | Roast Potatoes | Vegetable Medley

PAN SEARED DUCK BREAST \$38

Sauteed Napa Cabbage | Sundried Cherry Reduction | Roast Potatoes

HALF LAMB RACK \$49

Chocolate Infused Cabernet Sauce | Dauphinoise Potatoes | Vegetable Medley

CHEFS BURGER (GF) \$19

Double Smoked Bacon | Cheddar Cheese | Lettuce | Tomato | Onion | Crispy Fries

BLACKENED CAJUN PICKEREL (GF) (DF) \$32

Dusted with Cajun Spice | Vegetable Medley

STUFFED KING PRAWNS WITH PROSCIUTTO \$35

Rice Pilaf | Chorizo Breadcrumb | Seasonal Vegetables | Saffron Aioli

CRISPY HADDOCK FISH & CHIPS \$25

Two Piece | Crispy Fries | Coleslaw | Tartar Sauce

CRISPY CHICKEN FINGERS \$19

Hand Made | Panko Crusted | Plum Sauce | Crispy Fries

HOUSE HAND-CUT GNOCCHI \$27

Double Smoked Bacon | Gorgonzola Cream Sauce | Shaved Parmesan

PESTO PRIMAVERA FETTUCCINI (V) \$21

Add Chicken \$9 or Shrimp \$12

THE MUSHROOM VEGGIE TOWER (GF) (V) \$21

Grilled Portobello Mushroom | Eggplant | Zucchini | Tomato Pesto Sauce





SIDES

GARLIC TOAST \$7

DAUPHINOISE \$7

CARROTS, CELERY & DIP \$2

RICE \$5

GRAVY \$3

COLESLAW \$5

CHICKEN \$9

SHRIMP \$12

CRISPY FRIES \$7

ROASTED POTATOES \$6

VEGETABLE MEDLEY \$6

WING SAUCES \$1

DESSERTS FOR ALL

CRÈME BRULÉ \$14

WARM BREAD PUDDING \$13

NEW YORK CHEESECAKE \$13

DOUBLE CHOCOLATE BROWNIE \$12

FRESH FRUIT PLATE \$12

DRINKS (non-alcoholic)

Soft Drinks \$3 Orange Juice \$3 Milk \$3 Iced Tea \$3 Coffee \$2.50 Espresso \$3 Americano \$3.50 Latte \$4.50 Tea \$2.50





KIDS MENU

PANKO CRUSTED CHICKEN FINGERS \$12

French Fries | Plum Sauce

FISH & CHIPS \$14

Battered Haddock | Crispy Fries | Coleslaw | Tartar Sauce

FLATBREAD \$12

Mozzarella Cheese | Pepperoni | Tomato Sauce

PASTA \$11

Tomato Sauce OR Plain Or Butter | Garlic Toast

KIDS DRINKS \$3

Orange Juice, Apple Juice, White Milk, Iced Tea

