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# BREAKFAST

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Open - 11am

## Mill River Breakfast

Fresh eggs made any style served with a choice of bacon, ham, or sausage, toast, home fries, and a choice of tea or coffee.

One egg - \$10

Two eggs - \$12

## Hot Oatmeal

\$6

Garnished with fresh berries and accompanied by warm maple syrup or brown sugar.

## House Made Banana Bread French Toast

\$15

Our pastry chefs house made banana bread dipped in sweet vanilla egg mix topped with fresh fruit and served with warm maple syrup.

## Traditional Pancakes

\$9

Served with butter and warm maple syrup.

## Eggs Benedict

\$15

A great tradition made with soft poached eggs, pea meal back bacon on toasted english muffin covered in chive hollandaise sauce served with home fries.

Make it with smoked salmon - \$1

## Breakfast Poutine Bowl

\$16

Two eggs any style over sautéed vegetables, bacon, sausage, Island made cheese curds and roasted potato hash. Topped with chive hollandaise sauce.

## The Signature

\$25

Two eggs any style, striploin steak, toast, home fries, and a choice of tea or coffee.

## Three Egg & Cheese Omelet

\$14

Create your personal omelet by choosing from the following fillings: mushrooms, tomatoes, onion, bacon, diced peppers, ham or sausage. Served with home fries.

## House Made Granola Parfait

\$11

Toasted almond, cashew and cranberry granola layered with thick plain greek yogurt garnished with fresh fruit.

## SIDE ORDERS

One Egg	\$3
Two Eggs	\$4
Bacon, Ham, Sausage	\$5
Home Fries	\$3
Toast	\$2
Muffin	\$3
Bagel w/ Cream Cheese	\$4
English Muffin	\$3
Cold Cereals	\$4
Yogurt	\$3
Fresh Fruit Cup	\$5

## BEVERAGES

Milk/Chocolate Milk	\$3
Coffee/Tea	\$3
Juice	Small \$2 Large \$3

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If you have any allergies or dietary conditions, please let your server know and our culinary team will gladly try to accommodate.



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## CALLAGHAN'S

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RESTAURANT • BAR

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# LUNCH

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Available 11am - close

## “The Revival”

\$17

Our 6oz seasoned ground PEI beef, maple ginger glazed bacon, cranberry jalapeno jam, extra old cheddar, roasted garlic, chive and pink peppercorn aioli, arugula and maple smoked paprika potato chips on a house made avocado lime butter toasted bun. (GF)

## Chicken Quesadilla

\$16

Warm tortilla filled with grilled chicken breast, red onion, peppers and cheese. Served with salsa and sour cream.

## The Callaghan Club

\$16

Sliced chicken breast with maple ginger glazed bacon, tomato, sriracha mayo and spring mix piled high on a potato scallion bun. (GF)

## Mill River Lobster Roll

\$20

PEI lobster mixed in a citrus pesto mayo, spring mix, pickled radish and apple in a soft poppyseed bun. (GF)

## Braised Beef & Chorizo Poutine

\$16

Red wine braised beef, red cabbage, mushrooms, Maritime Heritage Meats chorizo sausage and Island Artisan Cheesehouse curds over golden fries topped with a honey cilantro crème fraiche.

## House-Made Beer Battered Fish

\$15

Two pieces of beer battered haddock fillets served with house made coleslaw and tartar sauce.

## Blackened Haddock Tacos

\$17

Two soft tacos with blackened haddock, shredded purple cabbage, pickled julienne apple and radish, spicy lime guacamole and our roasted garlic, chive and pink peppercorn aioli.

## Chef's Pad Thai

\$15

Chef's version of a classic Thai dish. A mixture of fresh seasonal vegetables and vermicelli rice noodles tossed in spicy peanut coconut curry sauce. (GF)

### Add to your Pad Thai:

Grilled Chicken Breast - \$6

Grilled Salmon - \$9

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## SIDES

Available  
11am - close

**Regular Sides:** Fries, Roasted Baby Red Potatoes, Soup, Smoked Paprika Maple Chips

**Premium Sides - \$3:** Sweet Potato Fries, Onion Rings, House Salad, Caesar Salad, Roasted Beet and Apple Salad

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# DINNER

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Available 5pm - close

## Pan Fried Haddock

\$29

Fresh haddock fillet dredged in rice flour and egg then fried featured on top of buttery whipped Island potatoes, vegetables of the day and finished with PEI lobster cream pan sauce. (GF)

## Seafood Spaghetti

\$28

Seared shrimp and scallop with PEI blue mussels in an avocado, cilantro and lime cream with cherry tomatoes, asparagus and arugula.

## Tunisian Spiced Atlantic Salmon

\$27

Spiced oven baked salmon over a roasted vegetable ragout and roasted baby potatoes with a honey cilantro aioli. (GF)

## Chipotle Ginger Brined Half Chicken

\$25

In house brined fresh chicken slow roasted accompanied by roasted sweet potatoes, sautéed vegetables and a spiced cranberry jalapeno compote. (GF)

## Cashew & Coconut Vegan Pasta

\$20

Zucchini and carrot noodles tossed in a roasted cashew and coconut cream with banana peppers, roasted radish and apples. (GF)

## Market Lobster

Market Price

Traditional PEI lobster dinner served hot or cold with house made coleslaw, potato salad and warm drawn butter.

## 8oz NY Striploin Steak

\$38

AAA Certified Angus Beef hand cut, grilled to your liking, served with choice of side, sautéed vegetables and a peppercorn red wine demi. (GF)

### Add to your steak:

Sautéed PEI Lobster - \$12

Seared Shrimp (2) & Scallops (2) - \$9

Sautéed Mushrooms & Onions - \$5

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## Ask about our made in-house desserts!

(GF) = gluten-free option · Additional charge of \$1 for each extra sauce.

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# APPETIZERS

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Available 11am - close

## Today's Soup of the Moment

Made fresh daily.

**Cup - \$6**

**Bowl - \$8**

## Seafood Chowder

Balanced blend of PEI's finest seafood, potatoes and vegetables in a succulent cream broth. (GF)

**Cup - \$11**

**Bowl - \$15**

## Classic Caesar \$10

Crisp romaine lettuce mixed with a creamy garlic dressing, bacon bits, croutons and fresh grated parmesan.

## House Greens \$10

A medley of fresh greens, cherry tomato, dried cranberries, sliced apple, with our house-made citrus honey mustard vinaigrette. (GF)

## Roasted Beet & Apple Salad \$12

Spiced roasted beets paired with sliced apples, arugula, cashews, goat cheese crumbles and a maple raspberry vinaigrette. (GF)

ADD TO YOUR SALADS:

**Grilled Chicken Breast - \$6**

**Grilled Salmon - \$9**

## Shrimp Duo \$12

Coconut shrimp and crispy wonton shrimp with a ginger mango chutney and pickled strawberries.

## PEI Rock Crab & Potato Cakes \$14

Butter seared and served over creamed arugula with old cheddar topped with a corn and tomato salsa. (GF)

## Wings \$14

CHOOSE A SAUCE

Teriyaki

Sweet Chili

Honey Garlic

Franks Hot Buffalo

## PEI Blue Mussels \$12

Fresh island blue mussels steamed in garlic and beer or in a green thai curry coconut sauce with fresh mango.

## PEI Oysters

Freshly shucked oysters served raw on the half shell with tabasco and lemon or baked with a butter panko crust and a honey cilantro crème fraiche.

**Each - \$3**

**½ Dozen - \$16**

## Mill River Charcuterie Plate \$15

A selection of island made cured meats from Maritime Heritage Meats, pickles, sticky dates, cheeses and house made cranberry sunflower seed bread. (GF)

## Bacon Wrapped Scallops \$14

An Island favorite! Six scallops wrapped in bacon and oven baked. (GF)

## Smoked Salmon Flatbread \$12

Warm naan bread topped with whipped cream cheese, smoked salmon, sliced red onion, capers and roasted beets.

## Roasted Red Pepper & Garlic Hummus \$10

In house made chickpea hummus with roasted red pepper and garlic served with naan chips.

## Layered Nachos

Our house made nachos layered with cherry tomatoes, black olives, banana peppers and melted cheese. Served with salsa and sour cream.

**½ Order - \$11**

**Full Order - \$15**

**Add ground beef or chicken - \$6**

**Add bacon bits - \$3**

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