

EST.



2018

# CALLAGHAN'S

RESTAURANT • BAR

## STARTERS

**Nachos**      ½ Order **\$12** Full Order **\$16**

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

Ground beef or chicken \$6. Bacon bits \$3.

**Bacon Wrapped Scallops (GF)**      **\$14**

An Island favorite... 6 scallops wrapped in bacon and oven baked with house made seafood sauce or pineapple curry drizzle.

**Spicy Ranch, Artichoke & Bacon Dip**      **\$15**

A cream cheese base sriracha ranch dressing, artichokes and crispy bacon bits topped with mixed cheese and baked accompanied by warm Naan and tortilla chips.

**Wings**      **\$14**

Choice of Sauce : Teriyaki, Sweet Chili, Honey Garlic, Buffalo Ranch or Pineapple Curry

**Bacon & Broccoli Potato Bites**      **\$9**

Deep fried potato bites filled with bacon, broccoli and cheddar cheese served with sour cream.

**Crispy Breaded Avocado**      **\$13**

Breaded deep fried avocado slices with Sriracha mayo drizzle and salsa.

**Mango Spring Rolls & Coconut Shrimp**      **\$14**

With a fresh pineapple, purple cabbage and goat cheese salsa and a dark cherry tarragon aioli.

**Mussels (GF)**      **\$14**

PEI blue mussels steamed in beer and garlic or a bacon tarragon cream sauce.

**Oysters (GF)**      **\$3 each**

Fresh island oysters shucked and served on the half shell with lemon and tabasco.

## SOUPS

**Seafood Chowder (GF)**  
Cup **\$11** Bowl **\$15**

Voted "Best in the West" loaded with fresh seafood and potatoes in a creamy broth.

**Soup of the Day**  
Made fresh daily. Cup **\$6** Bowl **\$8**

## SALADS

**House Salad (GF)**      **\$10**

A medley of fresh greens, cherry tomato, dried cranberries, sliced apple, with your choice of dressing.

**Classic Caesar**      **\$10**

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

**Roasted Beet & Apple Salad (GF)** **\$14**

Spiced roasted beets paired with sliced apples, arugula, walnuts, goat cheese crumbles and a raspberry Vinaigrette.

**Cranberry Walnut Quinoa Salad (GF)**      **\$14**

Dried cranberries, toasted walnuts, cherry tomatoes and red onions tossed in a lemon, honey and tarragon vinaigrette served on a bed of arugula.

**Add to any salad:**

Chicken \$6  
Grilled Salmon \$10  
PEI Lobster \$12

*Ask about our Kid's Menu!*

(GF) = Gluten Free Option If you have any allergies or dietary conditions, please let your server know.

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## MAINS

### Burger of the Month \$17

Chef created gourmet burger each month leading up to April! Ask your server what this month's feature burger is. (GF available)

### The Callaghan Club \$16

Sliced chicken breast with bacon, sliced tomato, sriracha mayonnaise and lettuce piled high on a potato scallion bun or make it a wrap. (GF available)

### Beer Battered Fish 1 Piece \$14 2 Pieces \$17

4oz beer battered haddock fillets served with coleslaw and house made tartar sauce.

### Blackened Haddock Tacos \$18

Two soft tacos with blackened haddock, shredded purple cabbage, pickled julienne apple and radish and spicy lime guacamole.

### 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 available)

### Smoked Salmon Flatbread \$15

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

### Stir-fry (GF)(DF) \$15

Fresh seasonal vegetables tossed in your choice of sauce served over steamed basmati rice. Choose from teriyaki, sweet chili, honey garlic or pineapple curry. Add Grilled Chicken \$6 | Grilled Salmon \$10 | Lobster \$12

### Shaved Roast Beef Hoagie \$16

Slow roasted beef with house made molasses tarragon BBQ sauce, onions, roasted red peppers and topped with mixed cheese. (GF available)

### Chicken Quesadilla \$16

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

### Southwest Chicken Flatbread \$17

Warm naan bread topped with guacamole, black beans, corn, cherry tomatoes and grilled chicken drizzled with buffalo ranch sauce.

### Mill River Pad Thai (GF)(Vegan) \$15

Chef's version of a classic Thai dish. Mixture of fresh seasonal vegetables and vermicelli rice noodles tossed in spicy peanut coconut curry sauce. Add Grilled Chicken \$6 | Grilled Salmon \$10 | Lobster \$12

## SIDES

Fries  
Roasted Baby Red Potatoes  
Soup  
Steamed Basmati Rice

## PREMIUM SIDES \$3

Sweet Potato Fries  
Onion Rings  
Caesar Salad  
House Salad  
Roasted Beet and Apple Salad  
Cranberry Walnut Quinoa Salad

## AVAILABLE AFTER 5pm

### Pan Fried Haddock (GF) \$29

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

### Grilled Atlantic Salmon \$28

Served over a mushroom and bacon barley risotto, sautéed vegetables and topped with a cranberry, beet and amoretto salsa.

### Pineapple Brown Sugar Chicken (GF) \$25

Pineapple brown sugar glazed chicken supreme over baby red potatoes topped with a fresh pineapple, purple cabbage and goat cheese salsa.

### Mussel Fettuccine \$20

Island mussels and fettuccine tossed in a white wine and garlic cream sauce topped with parmesan cheese.

### 8oz NY Striploin Steak (GF) \$34

AAA Certified Angus Beef hand cut, grilled to your liking, served with choice of side, sautéed vegetables and a dijon mustard horseradish beef demi. Add Sautéed PEI Lobster \$12 | Bacon Wrapped Scallops (4) \$10 | Sautéed Mushrooms & Onions \$5

### Balsamic Blueberry Pork (GF) \$25

Thick cut pork loin chop marinated in balsamic and blueberries seared and oven baked accompanied by steamed basmati rice, vegetables and a dark cherry tarragon aioli.

### Market Lobster market price

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

Ask about our homemade desserts!