

EST.



2018

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# CALLAGHAN'S

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RESTAURANT • BAR

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## STARTERS

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**Nachos**      ½ Order \$11 Full Order \$15

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

**Roasted Garlic, Bacon & Artichoke Dip \$15**

House made cream cheese dip with roasted garlic, bacon and artichokes topped with mixed cheese and baked. Served with warm naan bread and tortilla chips.

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

An Island favorite... 6 scallops wrapped in bacon and oven baked.

**Root Vegetable Fries      \$11**

Honey glazed parsnips, magenta beets and carrots served with with a roasted garlic aioli

**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.

**Mac & Cheese Wedges      \$9**

Deep fried mac and cheese bites.

**Moza Sticks      \$12**

Deep fried moza sticks double battered for extra crunch served with marinara sauce.

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## SOUPS

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**Seafood Chowder (GF)**  
Cup \$12 Bowl \$16

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

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## SALADS

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**Winter Salad (GF)      \$12**

Mixed greens topped with sliced pears, dried cranberries, blue cheese crumbles and walnuts. Served with a honey chai tea vinaigrette.

**Classic Caesar      \$10**

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

**Add to any salad:**

Chicken \$6  
PEI Lobster \$12  
Bacon Wrapped Scallops (4) \$10

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*Ask about our Kid's Menu!*

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(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.

### The Callaghan Club \$16

Sriracha and chive chicken salad, thinly sliced black forest ham, sliced tomato, and lettuce piled high on a potato scallion bun or make it a wrap. (GF available)

### Shaved Beef Tacos \$17

Shaved beef topped with grated carrot, purple cabbage, pickled red onion and cucumber and a spicy roasted garlic aioli on warm soft taco shells.

### Chicken Quesadilla \$16

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

### Chicken Fingers \$15

Four tender strips of breaded all white meat chicken.

### Gourmet Grilled Cheese \$16

Maple butter seared rye panini bread with ADL extra old cheddar, poached pears, honey habanero blueberry jam and pea meal bacon.

### Mill River Pad Thai (GF) \$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 | Add Lobster \$12

### Mill River Butter Chicken \$16

Grilled chicken in a house made butter chicken sauce served over basmati rice with warm naan bread with a honey, cilantro and curry crème fraiche. (GF available)

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

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

## SIDES

### Fries

### Roasted Baby Red Potatoes

### Soup

### Steamed Basmati Rice

## PREMIUM SIDES \$3

### Sweet Potato Fries

### Onion Rings

### Caesar Salad

### Winter 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.

### Glazed Chicken Supreme (GF) \$26

Honey, lemon and thyme glazed chicken over roasted potatoes and vegetable ragout with a sriracha balsamic reduction.

### Bacon Wrapped Meatloaf \$21

House made meatloaf wrapped in bacon with a maple roasted red pepper glaze served atop buttery whipped Island potatoes, vegetables and beef jus.

### 8oz CAB Grilled Striploin (GF) \$28

Hand cut certified angus beef grilled to your liking and served with choice of side, sautéed vegetables topped with a sundried tomato and horseradish compound butter.

*Ask about our homemade desserts!*