

EST.



2018

CALLAGHAN'S

RESTAURANT • BAR

STARTERS

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.

SOUPS

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

SALADS

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

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.

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!