

EST.



2018

# CALLAGHAN'S

RESTAURANT • BAR

## LUNCH STARTERS & SHARES

### SEAFOOD CHOWDER \$16 SM / \$25 LG

LOBSTER, SCALLOPS, PRAWNS, HADDOCK, POTATOES, CARROTS, AND CREAM.

### OYSTERS \$21 ½-DOZ / \$42 DOZ **GF**

RAW, SERVED ON THE HALF-SHELL WITH LEMON, TABASCO AND RED ONION MIGNONETTE.

### JALAPEÑO POPPER DIP \$20 **GFO**

ROASTED RED PEPPERS, WHIPPED CREAM CHEESE, NAAN BREAD, AND TORTILLA CHIPS.

### FRIES WITH THE WORKS \$17 **GFO**

WAFFLE FRIES, CHEESE CURDS, PEAS, BEEF TIPS AND GLUTEN FREE GRAVY.

### SOUP OF THE DAY \$8 SM / \$14 LG **GFO**

FRESH DAILY CREATION.

### SWEET POTATO FRIES WITH CHUTNEY \$12

CRISPY SWEET POTATO FRIES SPRINKLED WITH PAPRIKA AND SEA SALT, SERVED WITH A VEGAN MANGO CHUTNEY.

### WINGS \$20

1LB CHICKEN WINGS TOSSED IN CHOICE OF SAUCE: BBQ, SWEET CHILI, HONEY GARLIC, SALT & PEPPER.

### WONTON NACHOS \$16

FRIED WONTONS TOPPED WITH CHEDDAR CHEESE, GREEN ONIONS, RED PEPPERS, BANANA PEPPERS, BLACK OLIVES, SALSA AND SOUR CREAM.

## SALADS

### CAESAR SALAD \$8 SM / \$16 LG **GFO**

CRISPY ROMAINE, BACON BITS, CROUTONS, CREAMY CAESAR DRESSING AND PARMESAN CHEESE.

### MIXED GREENS \$7 SM / \$14 LG **GF**

SHAVED CARROT, MIXED GREENS, PICKLED RED ONION, YOGURT DRESSING.

### SANGRIA SALAD \$9 SM / \$18 LG **GF**

ROMAINE AND MIXED GREENS, FETA, PUMPKIN SEEDS, CHERRIES, AND SANGRIA VINAIGRETTE.

## MAINS

ADDITIONAL SIDES NOT LISTED ARE AVAILABLE WITH AN UPCHARGE, PLEASE ENQUIRE WITH YOUR SERVER.

**GF** GLUTEN-FREE **GFO** GLUTEN-FREE OPTION AVAILABLE

### SOUP & SANDWICH OF THE DAY \$12

### FISH & CHIPS \$17 1 PC / \$23 2 PCS

CRISPY BATTERED HADDOCK, SERVED WITH CRISPY FRIES, COLESLAW, TARTAR SAUCE, LEMON, OR YOUR CHOICE OF POTATO.

### CALLAGHAN BURGER \$19 **GFO**

JUICY 6OZ GROUND CHUCK PATTY WITH CHEDDAR CHEESE, RIPE TOMATO, RED ONION, AND CRISP LETTUCE, TOPPED WITH OUR SIGNATURE BURGER SAUCE AND CRISPY BACON.

### CHICKEN & BRIE FLATBREAD \$21 **GFO**

GRILLED CHICKEN PAIRED WITH CREAMY BRIE, SWEET ONION JAM, BACON, AND ARUGULA.

### CAJUN CHICKEN QUESADILLA \$21 **GFO**

CHICKEN IN CAJUN SPICES, ROASTED RED PEPPERS AND CHEESE DUO, SERVED IN A WARM TORTILLA, WITH SALSA AND SOUR CREAM.

### GOLF CLUB \$19 **GFO**

CHICKEN BREAST, CHEDDAR CHEESE, MAYO, BACON, LETTUCE AND TOMATO ON THREE PIECES OF TOASTED BREAD.

### SPAGHETTI SQUASH \$19 **GF**

SLOW ROASTED SPAGHETTI SQUASH NOODLES TOSSED WITH ALMONDS, FETA, BRUSSELS LEAVES, AND BROWN BUTTER.

### VEGETARIAN FLATBREAD \$19 **GFO**

MUSHROOMS, CAULIFLOWER PUREE, RED ONION, GOAT CHEESE, AND HOT HONEY GLAZE.

### CUBAN CORNED BEEF SANDWICH \$18 **GFO**

SLICED CORNED BEEF, TENDER COOKED PORK, MUSTARD, PICKLES, AND SWISS CHEESE.

### BACON WRAPPED MEATLOAF \$22 **GF**

WITH GOAT CHEESE CRUST, TOMATO GRAVY, AND CHOICE OF SIDE.

## DESSERTS

### LAVENDER CRÈME BRÛLÉE \$8

LAVENDER INFUSED CREAMY CUSTARD TOPPED WITH POP ROCKS AND A SUGAR TORCHED TOP.

### PUMPKIN SPIKED TOFFEE PUDDING \$8

STICKY DATE PUDDING SERVED WITH VANILLA ICE CREAM AND WARM TOFFEE SAUCE.

### NANAIMO JAR \$8 **GF**

COCONUT AND ALMOND CRUMBLE, CHOCOLATE GANACHE, AND PASTRY CUSTARD FILLING.