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2018

CALLAGHAN'S

RESTAURANT • BAR

SUPPER STARTERS & SHARES

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

Fresh daily creation.

SEAFOOD CHOWDER \$15 / \$25 **GF**

Lobster, scallops, prawns, salmon, haddock, potatoes, carrots and cream.

OYSTERS ½-DOZ \$21 / DOZ \$42 **GF**

Raw – served on the half-shell with lemon, tabasco, and red onion mignonette.

BUFFALO CHICKEN DIP \$23 **GFO**

Chicken breast mixed with cream cheese, ranch dressing, Frank's Hot Sauce, spicy cheddar blend and green onions, served with naan and wontons.

JALAPEÑO POPPER DIP \$20 **GFO**

Roasted red peppers, whipped cream cheese, naan bread, and wonton chips.

SWEET POTATO FRIES WITH CHUTNEY \$12

Crispy sweet potato fries sprinkled with paprika and sea salt and served with a vegan mango chutney.

WINGS \$19

1lb chicken wings tossed in choice of sauce: bbq, sweet chili, honey garlic, salt and pepper.

WONTON NACHOS \$18

Fried wontons topped with cheddar cheese, green onions, red peppers, banana peppers, black olives and salsa and sour cream.

SALADS

CAESAR SALAD \$17 **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 & mixed greens, feta, pumpkin seeds, cherries and sangria vinaigrette.

MAINS

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

Crispy battered haddock served with crispy fries, coleslaw, tartar sauce, lemon and choice of potato.

CALLAGHAN BURGER \$21 **GFO**

Juicy 6oz Montrose ground chuck patty with cheddar cheese, ripe tomato, red onion and crisp lettuce, topped with our signature burger sauce and crispy bacon.

SPICY SALMON \$32 **GFO**

Pan seared salmon served on jasmine rice, radish, carrots, cucumber, sesame and a Korean gochujang glaze.

CAJUN CHICKEN QUESADILLA \$21 **GFO**

Roasted red peppers, cheese duo in a warm tortilla served with salsa and sour cream.

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

Grilled chicken paired with creamy brie cheese, sweet onion jam, bacon, and arugula.

VEGETARIAN FLATBREAD \$19 **GFO**

Mushrooms, cauliflower puree, red onion, goat cheese and hot honey glaze.

BACON WRAPPED MEATLOAF \$22 **GF**

With goat cheese crust, tomato gravy, and choice of side.

LOBSTER LINGUINE \$32

PEI lobster meat, tiger prawns, sun-dried tomato, red onion, fresh cream, green peppercorn.

PAN SEARED DUCK BREAST WITH RED WINE CHERRY SAUCE \$34 **GFO**

Slow cooked duck breast with polenta fries and crispy Brussels sprouts tossed in lemon and olive oil.

SPAGHETTI SQUASH \$19 **GF**

Slow roasted spaghetti squash noodles, tossed with almonds, feta, Brussels leaves and brown butter.

BEEF SHORT RIB \$39 **GFO**

16hr braised atlantic beef short rib with creamy mashed potatoes, caramelized onions, and crunchy wonton crisps.

SIRLOIN STEAK \$34 **GF**

30-day aged, choice of potato, broccolini, peppercorn sauce, sweet onion jam.

PAN FRIED HADDOCK \$24 **GFO**

Served with a tomato caper relish, orzo pasta, artichokes and grilled zucchini.

DESSERTS

LAVENDER CRÈME BRULÉE \$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, warm toffee sauce.

NANAIMO JAR \$8 **GF**

Coconut and almond crumble, chocolate ganache, custard filling.

CHEESE PLATE \$14 **GFO**

Local and international cheeses with crackers and preserves.

Additional sides not listed available with an upcharge, please ask your server.

GF

Gluten-Free

GFO

Gluten-Free Option Available