

EST. 2018



# CALLAGHAN'S

RESTAURANT • BAR

## STARTERS & SHARES

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

FRESH BASIL, MAPLE GLAZE

### PEI NACHOS \$22

WAFFLE FRIES, TOMATOES, JALAPEÑOS, BLACK OLIVES, CHEDDAR, SALSA, AVOCADO CRÈME FRAICHE

### CALAMARI \$18

GREEK SPICES, RED ONION, TZATZIKI, LEMON

### BUFFALO CHICKEN DIP \$18 **GFO**

BAGUETTE

### SEAFOOD CHOWDER \$22 **GF**

LOBSTER, SCALLOPS, SHRIMP, SALMON, HADDOCK, POTATOES, CARROTS, CREAM

### CHICKEN WINGS \$19

1LB BREADED WITH A CHOICE OF: HOT, HONEY GARLIC, BBQ, SALT AND PEPPER

### SOUP OF THE DAY \$14 BOWL / \$8 CUP

CHEF'S DAILY CREATION SERVED WITH A ROLL, ASK SERVER FOR TODAY'S FLAVOUR

## SALADS

### HOUSE SALAD \$15 **GF**

ROASTED BEETS, GREENS, TOMATOES, GOAT CHEESE, SUNFLOWER SEEDS, CANDIED APPLE VINAIGRETTE

### CAESAR SALAD \$15 **GFO**

ROMAINE, BACON, CROUTONS, HOUSE DRESSING, PARMESAN, LEMON

## MAINS

ALL MAINS INCLUDE CHOICE OF SIDE UNLESS SPECIFIED. ADDITIONAL SIDES NOT LISTED ARE AVAILABLE WITH AN UPCHARGE, PLEASE ENQUIRE WITH YOUR SERVER.

**GF** GLUTEN-FREE   **GFO** GLUTEN-FREE OPTION   **VG** VEGAN   **V** VEGETARIAN

### PANFRIED HADDOCK \$34 **GF**

PANKO BREADING, LEMON CAPER BEURRE BLANC, POTATOES, VEGETABLES

### FISH AND CHIPS \$23

HADDOCK, BEER BATTER, FRIES, COLESLAW, TARTAR

### BBQ BURGER \$19 **GFO**

CHIPOTLE MAYO, BACON, AGED CHEDDAR, LETTUCE, TOMATO, BRIOCHE BUN, WHISKEY BBQ SAUCE

### FAJITA \$20

FLOUR TORTILLA, PEPPERS, GRILLED LIME, CORN, AVOCADO CRÈME FRAICHE, SALSA, CILANTRO, (CHOICE OF SPICY BEEF OR FAJITA CHICKEN)

### STEAK FRITES \$29 **GFO**

SKIRT STEAK, BRANDY GREEN PEPPERCORN DEMI, FRIES

### BEEF SHORT RIB \$40 **GF**

MASHED POTATOES, VEGETABLE, CARAMELIZED ONIONS

### JAMBALAYA \$29 **GFO**

CHICKEN, SHRIMP, CHORIZO SAUSAGE, SPICY TOMATO SAUCE (CHOICE OF RICE OR LINGUINE)

### VEGETABLE VINDALOO CURRY \$26 **GF VG**

CAULIFLOWER, MUSHROOMS, POTATOES, ZUCCHINI, MASALA, RICE

### VEGETABLE LINGUINE \$26 **GFO V**

RED ONION, ZUCCHINI, PEPPERS, CHERRY TOMATOES, PINE NUT AND BASIL PESTO, CREAM, GARLIC TOAST

### PIEROGI \$18

HOUSE MADE (7), CHEDDAR AND POTATO, LOCAL SAUSAGE, FRIED ONIONS, SOUR CREAM, FRESH DILL

## DESSERTS

### DOUBLE CHOCOLATE BROWNIE \$10

VANILLA ICE CREAM, SALTED CARAMEL SAUCE

### NEW YORK CHEESECAKE \$10

SEASONAL BERRY COMPOTE, VANILLA WHIPPED CREAM

### CARROT CAKE \$10

CREAM CHEESE ICING