



# CALLAGHAN'S

RESTAURANT • BAR

DAY MENU – OFFERED LUNCH UNTIL CLOSING

## SALADS

### CRISPY FALAFEL SALAD

Golden falafel, baby spinach, fresh cucumber, whipped feta, and house tzatziki. \$20 **V**

### VEGETARIAN CAESAR

Crisp romaine, toasted chickpeas, angel hair Parmesan, and house Caesar dressing. \$19 **V GF**  
Add Chicken \$8

### MEDITERRANEAN QUINOA BOWL

Quinoa, avocado, black olives, cherry tomatoes, romaine, toasted chickpeas, house tahini vinaigrette. \$22 **V GF**

### HOUSE SALAD

Spinach, sweet peppers, cucumber, local carrots, house candied apple vinaigrette. \$18 **V GF**  
Add Chicken \$8

## SOUPS & CHOWDER

### SOUP OF THE DAY

Served with a fresh warm biscuit. \$16  
(Varies – ask your server).

### CALLAGHAN'S SIGNATURE CHOWDER

Lobster, haddock, shrimp, scallops and salmon in a creamy broth with red potatoes and seasonal vegetables. \$28 **GF\***

## ARTISAN PIZZA

ALL MADE WITH GLUTEN-FREE CRUST

### THE LONG DRIVE

Italian sausage, pepperoni, bacon, ham with house tomato sauce and mozzarella. \$25 **GF**

### THE BRIE BREAK

Chicken, brie cheese, and house made red onion jam topped with arugula. \$25 **GF**

### THE SMOKEHOUSE SLICE

Slow cooked pulled pork, house BBQ sauce, and mozzarella. \$24 **GF**

### THE TREELINE

Spinach, peppers, mushrooms, pesto, and goat cheese. \$24 **V GF**

## CALLAGHAN'S CLASSICS

### WINGS

1 lb of seasoned chicken wings. \$21  
Choice of flavour: Hot | Honey Garlic | BBQ | Salt & Pepper

### LOADED NACHOS

Layered corn chips with aged cheddar, jalapeño peppers, bell peppers, tomatoes, black olives, salsa, and avocado crème fraîche. \$24 **V**  
Add chicken \$8 | Add ground beef \$8

### CHICKEN FINGERS

Breaded chicken fingers with fries and dipping sauce. \$25

### THE 19<sup>TH</sup> HOLE BURGER

6oz ground beef patty (Montrose Meats), cheddar, bacon, spinach, caramelized onion, whiskey BBQ sauce, chipotle mayo, and fries. \$20

### QUESADILLA

Peppers, onions, cheddar, salsa, sour cream, and fries. \$18 **V**  
Add chicken \$8 | Add spicy beef \$8

### CHICKEN CLUB

Swiss, chicken breast, bacon, spinach, tomato, mayo, and fries. \$20

### BEER BATTERED HADDOCK

House battered haddock, fries, coleslaw, tartar, and fresh lemon.  
One piece \$18 | Two piece \$27

### PULLED PORK SANDWICH

Whiskey BBQ sauce, Swiss cheese, house slaw on a fresh brioche bun, and fries. \$22

### THE SIX IRON STEAK SANDWICH

6oz striploin on toasted sourdough with crispy onions, peppers, and garlic aioli, fries. \$35

### PANKO CRUSTED FISH CAKES

Served with local tomato chow and potato crisps. \$22 **GF**

### MUSSELS

- Beer braised with chorizo and garlic. \$20 **GF**
- Champagne steamed with garlic and fresh herbs. \$18 **GF**
- Simmered with tomato, basil, and red onion. \$18 **GF**

### LOBSTER ROLL

Butter poached lobster, toasted house potato roll, mayo, shredded lettuce, lemon, fries. Market Price.

Substitutions and special requests may be accommodated – please ask your server.

**V** Vegetarian | **GF** Gluten-Free | **GF\*** Gluten Friendly



# CALLAGHAN'S

RESTAURANT • BAR

**EVENING MENU** – OFFERED 4:30PM UNTIL CLOSING

## STARTERS

### LOBSTER & CORN FRITTERS

Lightly crisped and finished with a local maple and balsamic drizzle. \$19

### GOLF BALL ARANCINI

Crispy, golf ball sized risotto fritters filled with wild mushrooms and Parmesan, served golden brown on pesto with pea shoot garnish. \$20 **V GF\***

### ATLANTIC SEA SCALLOPS

Pan seared scallops with green peas, fresh mint, pea shoots, and shaved Parmesan. \$28 **GF**

---

## FROM THE SEA

### PAN SEARED HADDOCK

Panko crusted with lemon butter, smashed potatoes, and seasonal vegetables. \$34 **GF**  
Add creamy lobster sauce. \$12 **GF**

### OVEN BAKED SALMON

Maple strawberry glaze, smashed potatoes, and seasonal vegetables. \$36 **GF**

---

## FROM THE LAND

### 10oz STRIPLOIN STEAK

Guinness peppercorn sauce, smashed potatoes, and seasonal vegetables. \$55  
Add 5oz lobster tail Market Price  
Add mushrooms & onions \$8

### SLOW BRAISED BEEF SHORT RIB

Red wine jus, caramelized onions, garlic mashed potatoes, and buttered seasonal vegetables. \$44 **GF**

### CHICKEN SUPREME

7oz Sous Vide chicken supreme breast, fresh tomato salsa, smashed potatoes, seasonal vegetables. \$29 **GF**

## PASTA

### SEAFOOD LINGUINE

Mussels, lobster, shrimp, cream, lobster stock, Parmesan, arugula, and garlic bread. \$36

### PAD THAI

Rice noodles, seasonal vegetables, and peanut sauce.

With tofu. \$30 **V GF**

With shrimp. \$34 **GF**

With chicken. \$34 **GF**

### LOBSTER RAVIOLI

Tender ravioli in tarragon cream with fresh pea shoots. \$36

### WILD MUSHROOM RISOTTO

Creamy Arborio rice, wild mushrooms, finished with fresh Parmesan.

\$20 **V GF**

### SPAGHETTI & MEATBALL

House made 8oz meatball with classic tomato sauce. \$29

---

## SWEET FINISH

ALL DESSERTS \$12

### WARM BLUEBERRY CRISP

Baked blueberries topped with a golden oat crumble, served warm and finished with vanilla ice cream.

### STRAWBERRY SHORT CAKE

Strawberries layered over a house made sweet biscuit, finished with lightly sweetened whipped cream.

### TOWER OF POWER CHEESECAKE

Classic New York cheesecake with a buttery graham crust. Finished with whip cream. Ask your server for topping of the day.

### THE TURTLE PUTT

Gluten free cheesecake layered with pecans, milk chocolate chunks and caramel sauce. Finished with whip cream. **GF**

Substitutions and special requests may be accommodated – please ask your server.

**V** Vegetarian | **GF** Gluten-Free | **GF\*** Gluten Friendly