

## COCKTAILS & DRINKS

### MARTINIS

**Two ounces, shaken not stirred.**

**7.97**

<b>The Classic</b>	Gin or vodka, drizzle of vermouth, olives or a twist.
<b>OK Sunset</b>	Peach schnapps, chardonnay, fruit juices, cherry garnish.
<b>Lake Breeze</b>	Vodka, melon liqueur, grapefruit and cranberry juice, lime squeeze.
<b>Blue Heaven</b>	Dark rum, amaretto, blue curacao, pineapple juice, lime squeeze.
<b>Lemon Drop</b>	Limoncello, vodka, lemonade, sugar rim, lemon squeeze.
<b>Raspberry Rhapsody</b>	Raspberry vodka and sourpuss, cassis, cranberry juice, soda and lime squeeze.
<b>Bad Apple</b>	Vodka, apple sourpuss, butter ripple schnapps, applejuice and peel.
<b>Derry Kid</b>	Jameson's Irish, baileys, creme de menthe, cola, chocolate shavings.
<b>Champagne</b>	Vodka, freixenet, strawberry puree, orange squeeze.

### NATIONAL COCKTAILS

**Built with two ounces.**

**7.97**

<b>Mojito</b>	White rum, bruised mint, sugar, soda, lime squeeze.
<b>Puerto Gold</b>	Olmecca gold tequila, cointreau, orange juice, 7-up, cherry garnish.
<b>Hurricane</b>	Appletons and dark rum, amaretto, orange and pineapple juice, grenadine and pineapple cherry garnish.
<b>Midori Sling</b>	Gin, pomegranate and melon liqueur, lime and soda, lime squeeze.
<b>Pimm's Cup</b>	Pimm's #1, vodka, lemonade, ginger ale, cucumber garnish.
<b>Lynchburg Lemonade</b>	Jack Daniels, triple sec, lemonade, ginger ale and lemon squeeze.

### MINSTREL SANGRIA

**A quenching blend of red wine, triple sec, fruit juices and a splash of soda.**

By the glass **4.97**

By the pitcher **16.97**

### MOCKTAILS

<b>Cool Bro</b>	Chilled orange juice, cream and chi chi flavours, garnished with a fresh orange squeeze.	<b>2.97</b>
<b>Ocean Spray</b>	Cranberry and orange juice with a splash of soda and a fresh lime squeeze.	<b>2.97</b>
<b>Valley Froth</b>	Strawberry puree, fruit juices and a splash of cream blended with cherry juice and garnished with an orange squeeze.	<b>3.97</b>
<b>Infused</b>	Choice of lemonade or ice tea infused with peach or strawberry puree.	<b>2.97</b>

## DINNER MENU

### TAPAS

<b>Chips &amp; Dip</b>	Warm blend of Italian cheeses, artichokes, sun-dried tomatoes and pieces of tender crab ~ served with grilled flat bread.	<b>13.97</b>
<b>Citrus Salmon</b>	Coho salmon filet home cured with vodka, citrus and dill served with cucumber wrapped baby greens and grilled asparagus ~ with saffron infused vinaigrette.	<b>13.97</b>
<b>Butter Milk Calamari</b>	Butter milk and spice marinated calamari golden fried ~ served with mango rum barbeque dip.	<b>11.97</b>
<b>Edamame</b>	Young soy beans steamed and tossed with Thai ginger infused salt.	<b>6.97</b>
<b>Shrimp &amp; Codfish Cake</b>	Pan-fried lightly curried shrimp and salt codfish potato cakes served with spice grilled pineapple, tomato chutney, pea shoots and lemon aioli.	<b>14.97</b>
<b>Panko Tuna</b>	Nori wrapped fresh tuna loin, sesame panko crusted, flash fried rare, served with seaweed salad, wasabi aioli, citrus soy and red onion pickled ginger.	<b>14.97</b>
<b>Chicken &amp; Chorizo Skewers</b>	Creole seasoned ground chicken and chorizo, grilled on sugar cane skewers served over vegetable slaw ~ drizzled with roasted pepper coconut vinaigrette.	<b>12.97</b>
<b>Macadamia Nut Brie &amp; Fruit</b>	Chilled seasonal fresh fruit and berries served with lemon grilled endive, blueberry cinnamon compote and balsamic reduction ~ topped with macadamia nut crusted brie.	<b>11.97</b>
<b>Bruschetta</b>	Our daily bread grilled with basil pesto, topped with sautéed vine ripened tomatoes, roasted garlic, shallots and shaved parmesan.	<b>7.97</b>
<b>Thai Mussels</b>	Green curry coconut cream simmered with carrot, scallion, cilantro and succulent mussels.	<b>12.97</b>
<b>Mushroom Pinwheel</b>	Roasted mushrooms, tomato salsa, goat feta, and cheese blend rolled and baked in a sun dried tomato tortilla.	<b>9.97</b>
<b>Pulled Pork &amp; Apricot Roll</b>	Spring rolls filled with slow cooked BBQ pork, vegetables and apricots served over sweet and sour fennel salad ~ drizzled with chipotle BBQ sauce.	<b>10.97</b>

### SOUP & SALADS

<b>Soup Tureen</b>	Our daily soup.	<b>Tapas 4.97</b>	<b>Large 6.97</b>
<b>Seafood Chowder</b>	Rich creamy seafood broth with fennel, carrots, squash, leeks and potatoes with fresh daily seafood.	<b>Tapas 6.97</b>	<b>Large 9.97</b>
<b>Baby Greens</b>	Young greens topped with cherry tomatoes, cucumber, red onion, shaved butternut squash and candied pecans dressed with sun-dried tomato herb vinaigrette.	<b>Tapas 5.97</b>	<b>Large 8.97</b>
<b>Mediterranean</b>	Grilled seasonal vegetables tossed with kalamata olives, cherry tomatoes, red onion, roasted artichokes and goat feta over spinach.	<b>Tapas 6.97</b>	<b>Large 9.97</b>
<b>Caesar Twist</b>	Crisp romaine hearts tossed in a lemon and roasted garlic Caesar dressing topped with an anchovy twist, prosciutto crisp and shaved parmesan.	<b>Tapas 5.97</b>	<b>Large 8.97</b>
<b>Roasted Beet &amp; Orange</b>	Herb roasted beets tossed with orange segments and sweet red onion in honey balsamic vinaigrette served over baby greens and spinach topped with pistachio dusted goat cheese.	<b>Tapas 6.97</b>	<b>Large 9.97</b>
	<b>Add grilled chicken breast or garlic prawns</b>		<b>5.97</b>

**tax not included**

## DINNER MENU

### ENTREES

<b>Lamb Shanks</b>	Our signature dish, slowly braised with aromatic vegetables, red wine and fresh herbs served over roasted garlic mash and Chef's vegetables.	<b>23.97</b>
<b>Roast Chicken</b>	Bacon roasted supreme stuffed with sun-dried fruit, panceta and aged cheddar served with herb risotto, grilled vegetables and tomato chutney ~ finished with sage port demi.	<b>21.97</b>
<b>10oz New York</b>	AAA Angus Striploin steak spice rubbed and served with beer battered onion rings and honey chipotle BBQ sauce with vegetable slaw and roasted fingerling potatoes.	<b>29.97</b>
<b>8oz Sirloin</b>	AAA Angus sirloin steak herb rubbed and served with creamy roasted shallot and wild mushroom sauce with roasted garlic mash and Chef's vegetables.	<b>25.97</b>
<b>Padh Thai</b>	Chicken breast, tiger prawns, scallops and mixed vegetables with egg noodles in a medium spiced coconut peanut sauce with fresh cilantro, toasted peanuts and lime.	<b>18.97</b>
<b>Coconut Prawns</b>	Three golden fried coconut crusted jumbo tiger prawns served with lemongrass basmati rice, stir-fried bok choy and mango sweet and sour coulis.	<b>23.97</b>
<b>Asian Bouillabaisse</b>	Prawns, scallops, mussels and King crab leg simmered in a lemongrass and ginger infused tomato broth with egg noodles, baby bok choy and vegetables finished with cilantro.	<b>21.97</b>
<b>Pork Loin Chop</b>	Char-grilled, maple mustard glazed with caramelized apple balsamic demi served with roasted garlic mash and grilled asparagus.	<b>19.97</b>
<b>Salmon Bocconcini</b>	Tahitian lime pepper grilled salmon topped with crispy onions served over vine ripened tomatoes, bocconcini cheese and baby greens drizzled with balsamic reduction and basil pesto olive oil.	<b>21.97</b>
<b>Hara Masala Curry</b>	Seasonal vegetables simmered in a cilantro and spinach flavored cashew and yogurt curry sauce served with lemongrass basmati rice, cucumber raita and poppadom crisp.	<b>15.97</b>
	<b>Add chicken breast or tiger prawns</b>	<b>5.97</b>
<b>Blackened Mahi Mahi</b>	Pan seared spice rubbed fish filet topped with tomato avocado salsa and lemon aioli served with saffron rice and grilled zucchini ~ topped with frizzled plantain.	<b>19.97</b>
<b>BBQ Ribs</b>	Spice rubbed baby back ribs slowly cooked with honey chipotle barbeque sauce served with roasted fingerling potatoes and vegetable slaw.	<b>Half Rack 15.97</b> <b>Full Rack 21.97</b>
	<b>Add blackened Mahi Mahi</b>	<b>8.97</b>

## DINNER MENU

### PASTAS

<b>Chicken Farfalle</b>	Sautéed bacon, chicken, red peppers and wild mushrooms with fresh basil in a port cream sauce finished with smoked gruyere and green onions.	<b>17.97</b>
<b>Seafood Fettuccine</b>	Tiger prawns, scallops, mussels and calamari tossed with red onion, red pepper, zucchini, in a white wine, garlic herbed lemon cream sauce topped with fresh tomato and crumbled feta.	<b>19.97</b>
<b>Penne Arrabiata</b>	Chorizo sausage, roasted garlic, shallots, fresh herbs with lean ground beef in a spicy chipotle tomato sauce finished with aged white cheddar.	<b>16.97</b>
<b>Vegetable Farfalle</b>	Char-grilled vegetables, cherry tomatoes, artichokes and spinach tossed with basil pesto sauce topped with fresh parmesan.	<b>15.97</b>

### PIZZAS

<b>Mediterranean</b>	Chorizo sausage, spicy ground beef, fresh basil, artichokes, cherry tomatoes, olives, mixed cheeses and marinara sauce.	<b>18.97</b>
<b>Vegetarian</b>	Grilled vegetables, spinach, sun-dried tomatoes, pesto sauce with goat feta and parmesan cheeses.	<b>17.97</b>
<b>Chicken &amp; Wild Mushroom</b>	Chicken breast, wild mushrooms, roasted garlic, maple pepper bacon and red pepper with marinara sauce and mixed cheeses.	<b>18.97</b>
<b>Seafood</b>	Baby shrimp, calamari, scallops and crab, asparagus, tomatoes, red onion cracked pepper, fresh dill with marinara sauce and mixed cheeses.	<b>19.97</b>
<b>Bocconcini</b>	Sliced vine ripened tomatoes, bocconcini cheese, prosciutto, picked basil, red onion and pesto sauce.	<b>18.97</b>
<b>Thai Chicken</b>	Sweet chili chicken, pineapple, peppers and red onion with peanut coconut curry sauce and mixed cheeses.	<b>17.97</b>

### GOURMET BURGERS

**Served with a choice of roasted fingerling potatoes, baby greens or Caesar salad.**

<b>Gourmet Burger</b>	Lean ground prime rib patty topped with roasted mushrooms, maple pepper bacon, cheese blend and crispy onions on a Kaiser bun with lettuce, tomato, red onion, Dijon mayo and a pickle.	<b>13.97</b>
<b>Salmon Burger</b>	Herb grilled salmon filet served on a Kaiser bun with lemon aioli, pea shoots, tomato salsa and avocado.	<b>16.97</b>