



***Fundy  
Restaurant***

***“on the water”***

***We live it....you’ll Love it!***

## Starters

### *Fundy Seafood Sampler* -

bacon wrapped scallops, haddie bits,  
fried clams & jumbo shrimp sautéed in garlic butter

\$20

### *Bacon Wrapped Scallops* -

a taste of our famous Digby Scallops,  
served with our homemade tartar sauce

\$15

### *Steamed Mussels* -

1 lb

Mussels steamed in a wine & garlic cream sauce

\$16

### *Jumbo Shrimp* -

warm shrimp served with a corn and cucumber  
salsa and cocktail sauce

\$14

### *Bruschetta* -

tomato, garlic, onion, parmesan & basil pesto on  
toasted garlic crustini

\$12

### *Seafood Chowder* -

scallops, smoked salmon, baby clams & haddock in our  
traditional creamy chowder base

\$18

### *Scallop & Smoked Salmon Chowder* -

scallops & locally smoked salmon in our  
traditional creamy chowder base

\$17

### *Soup* -

ask your server for today's selection

\$10

## Salads

### *Warm Spinach Salad* -

warm baby spinach, sautéed mushrooms, toasted almonds,  
bacon & goat cheese served with balsamic maple vinaigrette

\$16

### *Caesar Salad* -

crisp romaine, homemade croutons, bacon bits and parmesan  
cheese, tossed in a creamy caesar dressing

\$14

### *Cranapple Pecan Salad* -

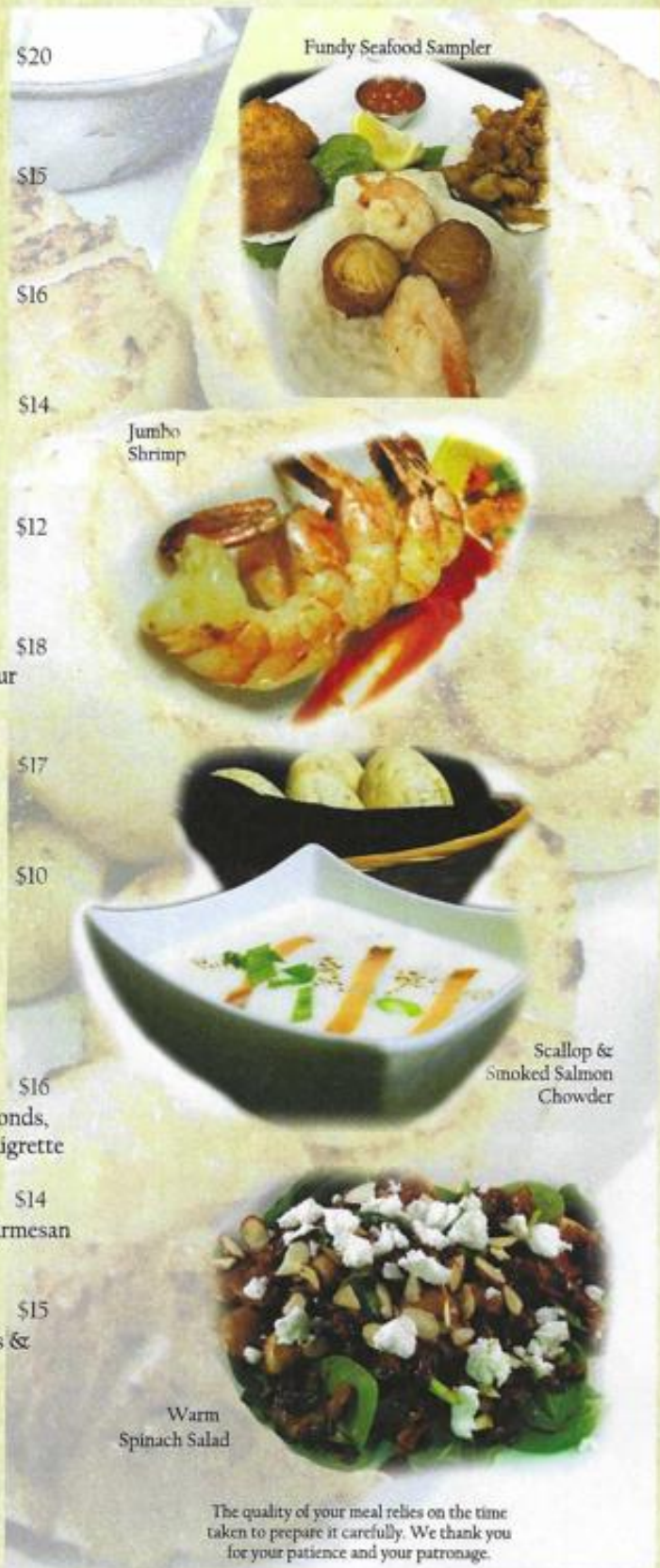
baby spinach with dried cranberries, fresh apple slices &  
pecans topped with goat cheese & homemade orange  
poppyseed dressing

\$15

"Add to your salad"

Chicken - \$7 - Shrimp - \$9 - Scallops - \$11

Prices do not include tax or gratuity  
For Groups of 10 or more - 15% Gratuity will apply



## Entrées

*Our Famous Digby Scallops* - *Seasonally Priced*  
the pride of our fleet - seared in garlic butter to a golden brown

*Steamed Lobster* - *Seasonally Priced*  
a perennial favorite - you choose a lobster from our tank & we'll steam it just so & serve it with lemon & butter  
- Add scallops + \$ 11

*Baked Lobster & Scallops (Our Specialty)* - *Seasonally Priced*  
1<sup>1/4</sup> lb lobster fresh from our tank, split & filled with scallops, sprinkled with bread crumbs & butter

*Panko Crusted Haddock* - \$ 24  
lemon pepper dusted filet of haddock, grilled in a panko crust

*Maple Glazed Salmon* - \$ 27  
oven roasted Atlantic salmon finished with caramelized maple glaze

*Chicken Supreme* - \$ 26  
roasted breast of chicken served with pineapple curry sauce

*Baked Haddock* - \$ 23  
fresh haddock filet wrapped in phyllo pastry, baked to a golden brown, and topped with sweet peppers & creamy garlic dill sauce

Entrées served with potato, vegetable of the day & fresh baked bread

*AAA Striploin* - 10 oz. Striploin grilled to your liking \$ 38  
Add Mushrooms & Onions + \$2 ea. Add scallops +\$11

*Baby Back Ribs* - tender pork ribs *1/2 rack* \$19  
smothered in BBQ Sauce *full rack* \$29

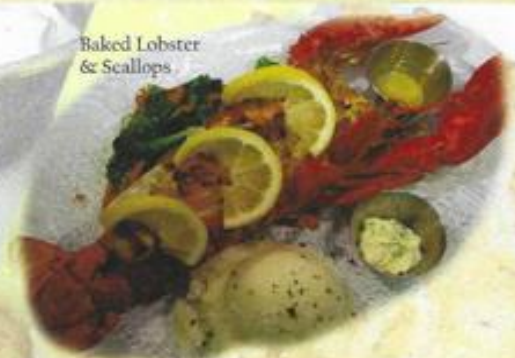
*Scallop & Shrimp Fettucine* - \$ 25  
seared scallops, grilled shrimp & fettucine tossed in your choice of alfredo or a creamy pesto sauce

*Seafood Lasagna* - \$ 23  
a taste of haddock, clams, scallops & salmon blended in a white cream dill sauce served with a side caesar salad

*Chicken Penne* - \$ 24  
breast of chicken, sautéed mushrooms & penne tossed in alfredo sauce

*Vegetarian Pasta* - \$ 22  
fresh vegetables & penne tossed in a sundried tomato pesto & topped with feta cheese

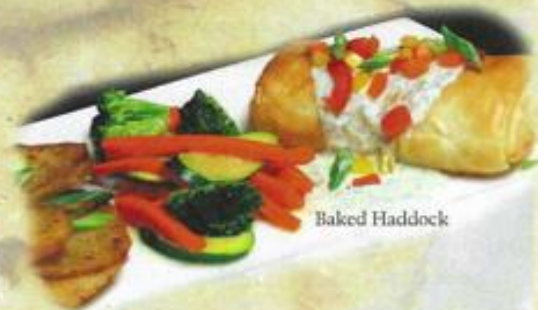
Baked Lobster & Scallops



Chicken Supreme



Baked Haddock



Scallop & Shrimp Pasta



Pasta dishes served with garlic bread

Mar 2011

## Entrées

**Scallop & Clam Combo** - \$36  
our famous Digby Scallops & fresh local clams

**Fish & Scallop Combo** - \$28  
our fresh Haddock & Digby Scallops

**Fish & Clam Combo** - \$25  
fresh local clams & haddock, deep fried to a golden brown

**Fundy Fish & Chips** - \$19  
2 filet of haddock in a light English style batter & deep fried to a golden brown - Extra piece \$6

**Captain Seaburger** - \$17  
a crispy filet of haddock, browned & served on a toasted bun. Garnished with crisp lettuce & our homemade tartar sauce. - Add cheese + \$2

**Clams & Chips** - \$24  
Fresh from the shores of our Bay - with lemon & homemade tartar sauce

**Fundy Burger** - \$14  
a lean 100% beef burger with crisp lettuce, onion, tomato & dill pickle  
- Cheese, bacon or mushrooms + \$2 ea

**Chicken Fingers** - \$15  
4 seasoned chicken fingers served with honey garlic sauce

*Above selections served with homemade coleslaw & fries  
Substitute sweet potato fries +\$4.00 or salad +\$4.00*

**Wraps / Sandwich** - served with fries  
Substitute sweet potato fries +\$4.00 or salad +\$4.00

**Scallop Wrap** - \$19  
Digby scallops seared in herb garlic butter with baby greens

**Grilled Chicken Panini** - \$18  
grilled chicken breast, seared vegetables, mozzarella and pesto served on ciabatta

**Clubhouse** - \$18  
bacon, tomato, turkey, baby greens dressed with mayo & cheese



Fish & Clam Combo



Fish & Chips



Fundy Burger with cheese & bacon



Clubhouse & Fries

**Desserts ~ ask your server for today's selections.**

**Beverages 3.50**

Soft Drinks  
Coffee/Tea  
Milk, Juice or Bottled Water

Lemonade  
Iced Tea  
Perrier

Prices do not include tax or gratuity.

11/1/2012

# *Dockside*

Restaurant and Bar

## Menu



*“on the water”*

## Just for Starters ...

Seafood Sampler - bacon wrapped scallops, haddie bits, fried clams & jumbo shrimp sautéed in garlic butter	\$20
Bacon Wrapped Scallops - a taste of our famous Digby scallops served with homemade tartar sauce	\$15
Steamed Mussels - 1 lb mussels steamed in a wine and garlic cream sauce	\$16
Garlic Bread - 4 slices of our fresh, buttered garlic bread Add cheese & bacon + \$2 ea.	\$ 9
Seafood Chowder - scallops, smoked salmon, baby clams & haddock in our traditional creamy chowder base	\$17
Scallop & Smoked Salmon Chowder - scallops & locally smoked salmon in our traditional creamy chowder base	\$16
Soup - ask your server for today's selection	\$ 9

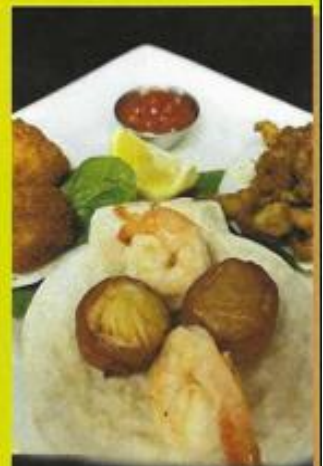
## Salads ...

Cranapple Pecan Salad - baby spinach with dried cranberries, fresh apple slices & pecans topped with goat cheese & homemade poppyseed dressing	\$15
Caesar Salad - crisp romaine, homemade croutons, bacon bits & parmesan cheese, tossed in a creamy caesar dressing "Add to your salad" Chicken \$7 Shrimp \$9 Scallops \$11	\$14

## Munchies ....

Ultimate Munchie Basket - a taste of wings, mozza sticks, perogies, onion rings and wedge fries	\$ 17
Dockside's Famous Chicken Wings - 10 wings breaded in our own secret recipe and served with your choice of sauce	\$ 14
Nachos - smothered with cheese, onions, tomatoes & jalapeno peppers served with salsa & sour cream Add hamburger + \$5 Add chicken + \$7	\$ 16
Mozza Sticks - 5 deep fried to a golden brown & served with sour cream	\$ 12
Pepperoni - deep fried and served with honey mustard sauce	\$ 9
Poutine - crispy fries smothered with cheese curds & gravy	\$ 11
Bruschetta - crisp baguette topped with tomato, garlic, onion, parmesan & basil	\$ 11
Sweet Potato Fries - served with curry mayo	\$ 10
Onion Rings - deep fried to a golden brown	\$ 8

Prices do not include HST or Gratuity



## Main Menu ...

Bay of Fundy Steamed Lobster - you choose a lobster from our tank and we'll steam it just so and serve it with lemon & butter Add scallops +\$11	<i>Seasonally Priced</i>
Clams & Chips - fresh from the shores of our Bay - with lemon and homemade tartar sauce	\$23
Panko Crusted Haddock - lemon pepper dusted filet, grilled with a panko crust, served with our own tartar sauce	\$23
Digby Scallops - the Pride of Our Fleet - seared in garlic butter to a golden brown	<i>- Seasonally Priced</i>
Fundy Fish & Chips - 2 filet of haddock in a light English style batter deep fried to a golden brown Extra piece + \$6	\$18
Captain Seaburger - a crispy filet of haddock browned & served on a toasted bun with lettuce and our own tartar sauce Add cheese +\$2	\$16
Chicken Fingers - 4 seasoned chicken fingers served with honey garlic sauce	\$15
Ribeye Steak - Dockside's famous 6 oz. Ribeye Steak Add scallops +\$11	\$21
Fundy Burger - a lean 100% beef burger with crisp lettuce, onion, tomato & dill pickle Add cheese, bacon or mushrooms +\$2 ea	\$13
Baby Back Ribs - tender pork ribs smothered in BBQ Sauce	<i>½ Rack \$18 Full Rack \$28</i>
Baked Haddock - fresh haddock filet wrapped in phyllo pastry, baked to a golden brown & topped with sweet peppers & dill sauce	\$ 22

~ Above items served with fries & coleslaw ~

## Pasta ...

Scallop & Shrimp Fettucine - seared scallops, grilled shrimp & fettucine tossed in your choice of alfredo sauce or a creamy pesto sauce	\$24
Seafood Lasagna - a taste of haddock, clams, scallops & salmon blended in a white cream garlic dill sauce. Served with a side caesar salad.	\$23
Chicken Penne - breast of chicken, sautéed mushrooms & penne tossed in alfredo sauce	\$23
Vegetarian Pasta - fresh vegetables & penne tossed in sundried tomato pesto & topped with feta cheese	\$21

~ Pasta served with garlic bread ~

## Wrap / Sandwiches ...

~ Served with fries ~

Scallop Wrap - Digby scallops seared in herb garlic butter with baby greens	\$18
Grilled Chicken Panini - grilled chicken breast, seared vegetables mozzarella and pesto served on ciabatta	\$17
Clubhouse - bacon, tomato, turkey & baby greens with mayo & cheese served on ciabatta	\$17



# Dockside

## Kayak Rentals

*Beginners and  
experienced  
kayakers welcome!*

# Family, Fun & Adventure



★★★★★  
**Dockside**  
Suites



*Air Conditioned  
Non-smoking  
High Speed Internet  
Flat Screen TV  
Waterside  
Balcony Views*

*Full Kitchens  
& Parking  
Available*

[www.fundyrestaurant.com](http://www.fundyrestaurant.com)  
902-245-4950





# Gluten Free Menu

## Starters



<i>Fundy Seafood Sampler -</i> haddie bits, jumbo shrimp & scallops seared in garlic butter	\$ 20
<i>Jumbo Shrimp -</i> warm shrimp with a corn & cucumber salsa and cocktail sauce	\$ 14
<i>Cranapple Pecan Salad</i> baby spinach with dried cranberries, fresh apple slices & pecans topped with goat cheese & homemade poppyseed dressing	\$ 15
<i>Spinach Salad - Warm</i> warm baby spinach, sautéed mushrooms, toasted almonds, bacon & goat cheese, served in a balsamic maple vinaigrette	\$ 16
<i>Chef's Choice Salad -</i> Chef's Choice of today's fresh greens and vegetables with your choice of dressing	\$ 14

*"Add to your salad" ~ Chicken \$7 ~ Shrimp \$9 ~ Scallops \$11*

## Pasta

<i>Scallop &amp; Shrimp Pasta -</i> seared scallops, grilled shrimp & pasta tossed in our Alfredo sauce or a creamy pesto sauce	\$ 26
<i>Chicken Penne -</i> breast of chicken, sautéed mushrooms & pasta tossed in Alfredo sauce	\$ 25
<i>Vegetarian Pasta -</i> fresh vegetables & pasta tossed in a sundried tomato pesto, topped with feta cheese	\$ 23

## Wraps

<i>Scallop Wrap - Digby Scallops seared in herb garlic butter with baby greens</i>	\$ 20
<i>Grilled Chicken Wrap - grilled chicken breast, seared vegetables, mozzarella &amp; pesto</i>	\$ 20

# Gluten Free Menu



## Entrées

<i>Our Famous Digby Scallops -</i> the pride of our fleet - seared in garlic butter to a golden brown	<i>Seasonally Priced</i>
<i>Steamed Lobster -</i> a perennial favorite - you choose a lobster from our tank & we'll steam it just so & serve it with lemon & butter. Add scallops + \$ 11	<i>Seasonally Priced</i>
<i>Baked Lobster -</i> 1 1/4 lb lobster from our tank, split, filled with scallops, & sprinkled with butter	<i>Seasonally Priced</i>
<i>Grilled Haddock -</i> lemon pepper dusted filet of haddock	\$ 24
<i>Maple Glazed Salmon -</i> oven roasted Atlantic salmon finished with caramelized maple glaze	\$ 26
<i>Chicken Supreme -</i> roasted breast of chicken served with pineapple curry sauce	\$ 25
<i>AAA Striploin -</i> 10 oz Striploin steak grilled to your liking. Add scallops + \$ 11	\$ 38
<i>Baby Back Ribs -</i> Tender pork ribs smothered in BBQ sauce, served with side salad	<i>1/2 Rack</i> \$ 19 <i>Full Rack</i> \$ 29

*Entrées served with potato & vegetable of the day*

**Prices do not include tax or gratuity**

The quality of your meal relies on the time taken to prepare it carefully.  
We thank you for your patience & your patronage.

# *Fundy Restaurant*

*Wine List  
&  
Bar Menu*



# Wine List

## WHITE WINE

<u>CANADA</u> - Nova Scotia	<u>6 oz.</u>	<u>9oz.</u>	<u>Bottle</u>
<i>JOST Terra Blanca Chablis</i> - crisp dry with tropical fruit and a long citrus finish	\$10	\$ 13	\$37 (litre)
<i>JOST Tidal Bay</i> - medium-dry, fresh, clean & lightly aromatic, well balanced between acidity & sweetness	\$11	\$15	\$39
<i>JOST L'Acadie Pinot Grigio</i> - slightly off-dry, floral wine, well balanced with a hint of sweetness	\$11	\$15	\$39
<i>CASA NOVA Riesling</i> - off dry, bright, refreshing, well balanced & fruit forward with notes of lemon & honey dew melon	\$11	\$15	\$39
<i>LUCKETT VINEYARDS '18 rosetta</i> - Rosé - crisp & refreshing blend of Nova Scotia & Ontario grown grapes. Fresh fruit aromatics and a bright finish	\$12	\$16	\$44

## AUSTRALIA

<i>Chardonnay, Lindeman's Bin 65</i> - dry, medium-bodied, with a fresh, crisp finish	\$11	\$15	\$39
<i>Sauvignon Blanc, Lindeman's Bin 95</i> - dry, light-bodied, with fruit flavors & a fresh, crisp finish	\$11	\$15	\$39

## NEW ZEALAND

<i>Kim Crawford Sauvignon Blanc</i> - fresh and juicy with vibrant acidity featuring tropical fruit flavors			\$49
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## CHAMPAGNE & SPARKLING WINE

		<u>Bottle</u>
<u>CANADA</u> - <i>Benjamin Bridge Brut</i> - xdry, suggestions of smoke & lemon rind with strong sea minerals undertones. The palate is luscious, with good intensity & vibrancy		\$ 59
<u>ITALY</u> - <i>Lamarca Prosecco</i> - medium-dry, medium-bodied, floral & fruity, with a refreshing acidity and medium finish		\$ 52
<u>FRANCE</u> - <i>Moët &amp; Chandon Imperial</i> - dry, medium-bodied, sparkling wine, floral & fruity, with a refreshing acidity and a broad texture		\$125

No person under the age of 19 shall have, purchase or consume liquor on these premises.  
We reserve the right to refuse service.

# Wine List

## RED WINE

### CANADA -Nova Scotia

	<u>6 oz.</u>	<u>9 oz.</u>	<u>Bottle</u>
<i>JOST Comtessa</i> - juicy red fruit with light fresh minerality and intense aromas of chocolate, mocha, black currant strawberry and raspberry	\$10	\$13	\$37 (litre)
<i>JOST Founders Red</i> - a complex nose of blackberry, red cherry and plum intergrated with a hint of dry fruit	\$11	\$15	\$39
<i>JOST Great Big Friggin' Red</i> - aged with Canadian oak and maple chips, aromatics of caramel, mocha, toast and maple	\$11	\$15	\$39

### ARGENTINA

*NORTON Barrel Select Malbec* - dry, medium-bodied, light acidity, with woody, fruity, spicy flavors and a medium finish \$11 \$15 \$39

### AUSTRALIA

*Merlot, Lindeman's Bin 40* - dry, medium-bodied, with notes of red fruits & spices, with a long, soft finish \$11 \$15 \$39

*Shiraz, Lindeman's Bin 50* - dry, medium-bodied, floral & fruity, with a refreshing acidity & spice, medium finish \$11 \$15 \$39

### NEW ZEALAND

*Kim Crawford Pinot Noir* - exceptionally smooth and well balanced with dense aromas of red berry and dark cherry, complemented by savory undertones and spicy oak \$49

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# Bar Menu

## **SHERRY & PORT** (2 oz.)

<i>Harvey's Bristol Cream</i>	\$ 8.00
<i>Taylor's Fladgate 10 Year Old Tawny Port</i>	\$ 9.50

## **LIQUOR**

<i>Bar Stock Rum, Vodka, Rye or Gin</i>	\$ 7.50
<b>Try one of our Premiums</b>	\$8.00

*Captain Morgan Rum (white, spiced, dark), Appleton Rum, Smirnoff Vodka, Canadian Club & CC Maple, Jameson's Irish Whiskey, Makers Mark Whiskey, Gibson Whiskey, Jack Daniel's Bourbon, Jim Beam, Tanqueray Gin, Bombay Sapphire Gin, Hornitos Tequila, 1800 Silver Tequila, Napoleon Brandy*

## **LIQUEUR**

<i>Ameretto, Bailey's, Blue Curacao, Bols Blue or Melon, Cherry Brandy, Crème de Bananes, Crème de Cacao, Galliano, Jagermeister, Kahlua, Peach Schnapps, Peppermint Schnapps, Raspberry Sourpuss, Sambuca, Southern Comfort, Triple Sec, JD Shore- rum cream, s'mores, after eight, Disaronno, Drambuie, Grand Marnier, Butter Ripple Schnapps</i>	\$ 8.50
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## **SCOTCH**

<i>Dewar's</i>	\$ 8.00
<i>Johnnie Walker Black or Red</i>	\$ 9.00

## **COGNAC & DELUXE**

<i>Courvoisier VS, Crown Royal, Crown Apple, Grey Goose or Belvedere Vodka</i>	\$10.00
<i>St.-Rémy VSOP</i>	\$10.50

## **BEER**

<b>Local -</b>	\$ 7.50
<i>Keith's, Budweiser, Labatt Blue, Michelob Ultra, Olands, Schooner, Alpine, Molson Canadian, Coor's Light, Keith's Light or Bud Light</i>	

## **Premium/Imported**

<i>Garrison Red, Corona, Corona Lite, Stella Artois, Guinness Irish draught (Cans), or Heineken</i>	\$ 8.25
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<b>Draught - Keith's or Bud Light</b>	20 oz. Glass.....	\$ 10.50
	52 oz. Pitcher.....	\$ 25.00

<b>CIDER</b> Assorted	\$ 13.50
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<b>LOCAL CRAFT BEER</b>	20 oz. Glass.....	\$ 12.00
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<b>COOLERS</b> - <i>Smirnoff Ice, Mike's Hard Berry or Lemonade and Assorted flavors</i>	\$ 9.50
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Prices do not include applicable tax

# Cocktails

**\$11**

**Fundy Size - 2 oz. - \$15**

- BLACK RUSSIAN**..... *Vodka & Kahlua*  
**BLOODY CAESAR**.....*Vodka, clamato juice & spices*  
**BLOODY MARY**.....*Vodka, tomato juice & spices*  
**MAI TAI**..... *Dark rum, Triple Sec, orange juice, lime juice & grenadine*  
**PINEAPPLE PUSHOVER**..... *Crème de cacao, Amaretto, pineapple juice & milk*  
**SEABREEZE**..... *Vodka, cranberry & grapefruit juices*  
**SINGAPORE SLING**..... *Gin, lime juice, 7-up, grenadine & Cherry Brandy*  
**TEQUILA SUNRISE**..... *Tequila, orange juice & grenadine*  
**TOM COLLINS**..... *Gin, soda, & lime juice*

## **Premium Cocktails**

**\$15 (2 oz.)**

- CRANTINI**..... *The original Martini mixed with cranberry juice*  
**MANHATTAN**..... *Rye & Sweet Vermouth*  
**MARTINI**..... *Vodka or Gin & Dry Vermouth (as you like it)*  
**LONG ISLAND ICED TEA**.... *Rum, Gin, Vodka, Triple Sec, lime juice & Pepsi*

## **Special Coffees**

**\$12 (1oz.)**

- B-52**..... *Bailey's, Kahlua & Grand Marnier*  
**IRISH COFFEE**..... *Bailey's & Irish Whiskey*  
**MONTE CRISTO**..... *Kahlua & Grand Marnier*  
**SPANISH COFFEE**..... *Kahlua & Brandy*  
**TENNESSEE**..... *Bourbon*  
**BLUEBERRY TEA**..... *Amaretto & Grand Marnier, served with Tea*

**Prices do not include applicable tax**

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May 2023

# Frozen Cocktails





*Daiquiri -perfect balance of rum & blended fruit  
~original strawberry, lime or banana~*

*Margarita -with the refreshing taste of tequila,  
~original lime, strawberry or banana~*

*Coladas -perfect blend of pineapple, coconut &  
light rum  
~original pina, strawberry or banana~*

*White Russian -vanilla ice cream blended with kahlua & vodka*

*Funky Monkey -rum banana cocktail, chocolate syrup & vanilla ice cream*

*Blue Voodoo -pina colada and vanilla ice cream with rum & Blue Curacao*

*After Dinner Mint -kahlua, irish cream & crème de menthe, with  
vanilla ice cream*

*Mudslide -vanilla ice cream blended with kahlua, irish cream & vodka*

*Toasted Almond -vanilla ice cream with kahlua & amaretto*



**\$12 or Fundy Size (2 oz.) \$16**

***Many available in non-alcoholic version \$7***

***Price does not include Tax or Gratuity***

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May 2023

GLUTEN-FREE

## PEANUT BUTTER CHOCOLATE CHEESECAKE

Mini chocolate peanut butter cups and rich chocolate chunks wrapped in a peanut butter cheesecake batter and covered in milk chocolate glaze. Finished with a mound of even more chocolate peanut butter cups. 7.95



### BLACKOUT TORTE

A cake-like chocolate brownie layer cradling a milk chocolate ganache mound covered with a dense dark chocolate mousse. Topped with chocolate cake cubes and a scrumptious chocolate glaze. 7.95

### COOKIES 'N CREAM

Two chewy brownie layers with cream cheese and broken soft center chocolate cookies. Topped with milk chocolate ganache and cookie mousse; edged with chocolate fudge. 7.95

# Decadent Desserts

## COLOSSAL CARROT

Moist, spicy carrot-laden cake with crushed pineapple, walnuts & coconut, filled and covered with cream cheese icing. Topped with sweet coconut, walnuts & white chocolate drizzle. Toasted almonds skirt the sides. 7.95



## APPLE CRISP MELT-AWAY

This single-serve dessert is chock full of wedged apples within a coconut cinnamon streusel. We then top it off with a decadent homemade caramel sauce and serve it warm. 7.95

## GLUTEN-FREE TURTLE CHEESECAKE

Candied pecans + milk chocolate chunks wrapped in a vanilla cheesecake batter, topped with white fond, brownie cubes, more pecans & chocolate chunks. 7.95

# FUNDY COMPLEX

Fundy Restaurant

*Dockside*  
Restaurant & Bar

*Kayaking & Suites*

Beverages  
SHIRLEY TEMPLE or  
ROY ROGERS  
\$4.00

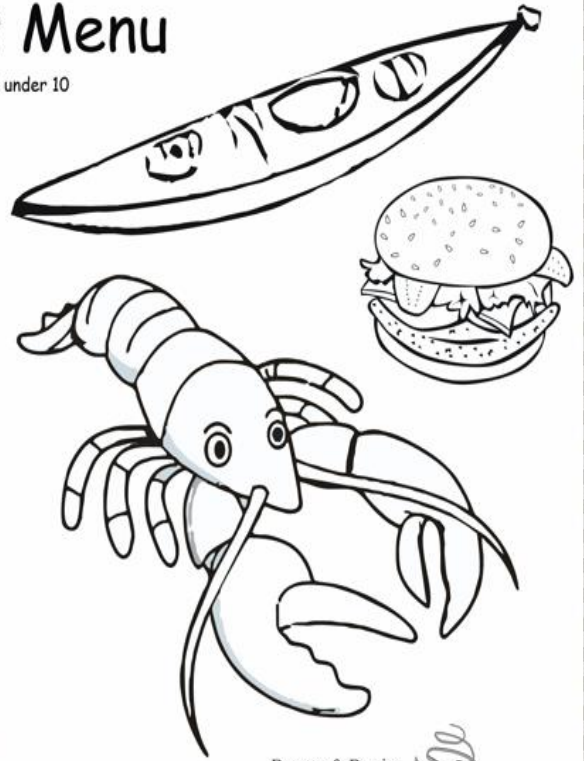
\*\*\*\*\*  
★ **Breakfast \$7.00** ★  
★ (available until 11 am) ★  
★ any 2 items ★  
★ Pancakes (2) ★  
★ Bacon (2) ★  
★ One Egg (any style) ★  
★ Hash Browns ★  
★ Toast & Jam ★  
★ English Muffin ★  
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## Children's Menu

Available to our diners under 10

**Your Choice \$9.00**  
1 pc Fish-n-Chips  
Burger & Fries  
Chicken Fingers & Fries  
Hot Dog & Fries  
Grilled Cheese & Fries  
Penne Pasta in Alfredo  
sauce, with garlic bread

**Chocolate Sundae**  
Vanilla Ice Cream  
& Chocolate Sauce  
\$4.00



*Enjoy a  
Smoothie*

Banana & Berries  
Funky Monkey  
Watermelon  
Strawberry  
Banana



**\$6.00**

May 2023