

DINNER

SOUPS

TOMATO BISQUE & GRILLED CHEESE – NY cheddar, basil oil, crème fraiche and croutons – 13
FRENCH ONION – Gruyere and crusty baguette - 10

STARTERS

BLACK BEAN TACOS – Pico de gallo, avocado, cilantro and jalapeno aioli – 13

CHICKEN QUESADILLA – Pico de gallo, sour cream and black bean salsa – 15

CRISPY CALAMARI – Spicy tomato sauce or jalapeno aioli – 13

SHRIMP AND VEGETBLE DUMPLINGS – fried or steamed with ginger garlic sauce
and spicy mustard – 15.00

CAESAR SALAD – Garlic crouton and shaved parmesan – 11

SPICY CHICKEN COBB SALAD – Baby greens, bacon, blue cheese crumble, avocado, tomato and hard
boiled egg with house dressing – 18

WEDGE SALAD – Tomato, blue cheese crumble, crispy bacon and blue cheese dressing – 11

MARKET GREENS SALAD – Red onion, tomato, cucumber and shallot vinaigrette – 9

Add Chicken – 5, Steak or Salmon – 7, Shrimp or Tuna – 8 to any salad

SANDWICHES, ENTREES AND CLASSICS

PARNELL'S BURGER – 9oz. fresh ground Angus on a potato sesame bun served with seasoned
herb fries, lettuce, tomato, onion, pickle – 17

Add Bacon. Egg or Avocado – 2, Cheese (American, Cheddar or Swiss)– 1.5

SLICED HANGER STEAK SANDWICH – Sauteed onions, arugula, mozzarella and fire roasted pepper aioli,
served with herb fries – 20

BUTTERMILK BATTERED CRISPY CHICKEN SANDWICH – Baby spinach, grilled tomato, spicy cherry peppers
and Old Bay aioli, served with herb seasons fries – 16

PAN ROASTED ATLANTIC SALMON – Roasted Yukon potatoes, sauteed spinach
and lemon thyme olive oil sauce – 27

FISH & CHIPS – Beer battered and fried, served with house tartar sauce, red cabbage slaw – 19

SHEPHERD'S PIE – Fresh ground Angus beef, root vegetable, sweet peas, natural jus, potato crust – 19

CHICKEN POT PIE – Whole roasted local chicken, corn, peas, root vegetable, flaky pastry crust – 19

GRILLED BRICK CHICKEN – Rosemary chicken jus, truffle mash and crispy sprouts
with grilled mushrooms and onions – 24

CALVES LIVER – Bacon, mash, sauteed onions and garden vegetables – 24

HANGER STEAK – Smashed Yukons, creamed spinach and herb jus – 27

SAUTEED CHICKEN BREAST – Potato puree, grilled asparagus, tomato white wine ragu – 24

SIDE ORDERS – 7.00

SAUTEED SPINACH
HERB FRENCH FRIES
SAUTEED BROCCOLI

HERB ROASTED YUKON GOLD POTATOES
CREAMED SPINACH
SAUTEED BRUSSEL SPROUTS

ROASTED GARLIC MASH
MAC N CHEESE

18% gratuity will be added to parties of 6 or more