

All Day Dining

Soups and Fresh Greens

Chef’s Inspiration	9
Made fresh daily	
French Onion Soup	11
Caramelized onions simmered in a beef broth gratin with Swiss cheese and croutons	
Newfoundland Seafood Chowder	13
Fresh local seafood steeped in a cream velouté	
House Salad	13
Garden greens with pickled mustard seeds, apple cider vinaigrette, goat cheese and red onion	
Caesar	12
Chopped romaine lettuce, parmesan garlic vinaigrette, crispy bacon and Capers	
Cashew and Herb Roasted Chicken	14
Mixed greens tossed with fresh apples, dried cranberries, cashews and garden herb dressing	

Bites

Shrimp Cocktail	17
Grilled jalapeno, avocado, guacamole, tomatoes and scallion with lime chili shrimp	
Mediterranean Mezze Platter	15
White bean hummus, basil lemon steeped feta and marinated olives and seared baguette	
Crispy Calamari	16
Habanero salt tossed calamari with red onions and cucumber riata	
Chicken Wings	18
Crispy salt and pepper wings hand tossed in your choice of sauce: hot, honey garlic, or bbq with blue cheese dip	
Battered Fish Tacos	14
2 flour tortilla stuffed with crispy fish, sweet pea tendrils, Pico de Gallo and fresh sliced radish	
Korean Fried Chicken Sliders	14
3 toasted slider buns with sweet and sour fried chicken thighs, marinated cucumbers fresh greens and cilantro	
Pot Stickers	14
Steamed and seared Asian pot stickers, lime soy sauce and toasted sesame	

Ask your server about today’s dessert selection

In Room Dining Hours

Breakfast 6:00am – 10:00am
All Day Dining 4:30pm - 9:30pm
Delivery Charge 4

Sandwiches and Burgers

All sandwiches and burgers are served with soup of day or fries.	
Upgrade your side to a house salad, Caesar or yam fries for 2	
Sea Salt and Cracked Pepper Roast Beast	19
6oz of shaved roasted beef on a garlic toasted bun and au jus for dipping	
Grilled Cheese	14
Thick sliced French bread with brie cheese, caramelized onions and local berry preserve	
Spiced Black Bean Burger	16
Spicy black bean burger, Pico de Gallo, shaved radish, greens and feta cheese	
Beef and Bacon Burger	17
6oz house made patty, Gouda, crispy bacon, lettuce and peppered garlic aioli	
Herb Roasted Chicken Club	18
Roasted chicken, bacon, tomato mayo, lettuce on toasted French loaf	
Entrées	
Shrimp Spaghetтини Aglio E Olio Peperoncini	24
Pan seared shrimp, chili, garlic, cherry tomatoes and olive oil tossed with herbed spaghetтини finished with shaved parmesan	
Newfoundland Cod with Scrunchions	28
Lemon scented whipped potatoes and roasted asparagus with caper brown butter scrunchin sauce	
Roasted Broccoli Ravioli	23
Cheese filled Ravioli sautéed with shallots, roasted broccoli, and spinach topped with brown butter bread crumbs and fresh lemon zest	
1892 Battered Cod Fish	16
Hand battered 2 piece cod & fresh malt vinegar tartar sauce served with fries	
Butter Chicken	25
Slow tandoori spiced chicken thighs simmered in a butter chicken sauce served with garlic, cumin seed and ginger sautéed basmati and toasted naan	