

STARTERS & SALADS

SOUP OF THE DAY • \$10

rotating daily soup

SEAFOOD CHOWDER • \$13

medley of scallops, haddock, shrimp, clams, potatoes, carrots, celery enriched with ADL cream, and dill oil (gfo)

CAESAR SALAD • \$12

classic caesar salad with crisp romaine, bacon, garlic croutons, parmesan cheese, and signature dressing (gfo)

MAPLE GLAZED CHICKEN AVOCADO CAPRESE SALAD • \$16

greens tossed with maple balsamic dressing, topped with maple glazed chicken, avocado, cherry tomatoes, marinated bocconcini cheese, pickled onions, and a final touch of balsamic glaze (gf)

MUSHROOM AND CHERRY TOMATO BURRATA • \$17

sautéed mushrooms, cherry tomatoes burst to perfection, creamy burrata, grilled baguette (v)

BBQ GRILLED CHICKEN KETTLE CHIP NACHOS • \$13

bbq chicken, kettle chips, diced peppers, red onions, green onion, bbq sour cream drizzle, and salsa (gf)

SOUTHWEST SALAD • \$15

grilled chicken, applewood smoked bacon, cheddar cheese, blackened corn, black beans, fresh cilantro and zesty southwest ranch (gf)

GARLIC PARMESAN FRIES • \$10

crispy fries, parmesan, garlic cream sauce

CAULIFLOWER BITES • \$16

crispy cauliflower with ginger teriyaki and toasted sesame seed (v)

CHICKEN WINGS (12) • \$17

sweet and spicy bbq tossed chicken wings finished with a drizzle of buffalo ranch

GRILLED BBQ CHICKEN FLATBREAD • \$16

barbecue chicken, topped with red onion, bacon, diced peppers, melted mozzarella, sweet bbq sauce, and buttermilk ranch

POUTINE • \$10

traditional favourite with fries, gravy, and cheese curds

HANDHELDS & MAINS

MANGO CHIPOTLE GLAZED CHICKEN BURGER • \$17

grilled chicken breast glazed with our in-house mango chipotle bbq sauce, with lettuce, mayo, and tomato on a toasted brioche bun (gfo)

BUTTERMILK FRIED CHICKEN BURGER • \$18

crispy chicken breast, bacon, lettuce, tomato, and buffalo ranch sauce on a toasted brioche bun

BACON CHEESEBURGER • \$15

6 oz. Island beef patty topped with crispy bacon, cheddar cheese, lettuce, tomato, pickles, and mayo on a toasted brioche bun (gfo)

FISH AND CHIPS • \$17

5 oz. beer battered haddock accompanied with french fries and served with our homemade crafted lemon caper tartar sauce
Add an extra piece for \$5

LEMON PEPPER HADDOCK • \$17

haddock served with fluffy rice pilaf, steamed vegetables, and zesty lemon caper sauce (gf)

OPEN FACED STEAK SANDWICH • \$20

6 oz. sirloin, caramelized onions, aioli, and garlic bread

TURKEY BACON CLUB • \$17

Larkin turkey breast, bacon, mayo with lettuce and tomato sandwiched between a ciabatta bun (gfo)

CHICKEN STRIPS • \$15

crispy, golden chicken tenders served with your choice of dipping sauce

VEGETABLE CURRY STIR FRY • \$18

stir-fried vegetable curry on a bed of rice pilaf (v/gf)

FISH TACOS (2) • \$19

tacos with beer-battered haddock, lettuce, tartar sauce, diced tomatoes, lemon, and cilantro

BBQ CHICKEN TACOS (2) • \$19

sweet bbq chicken, pickled red onion, corn relish, bbq sour cream, lime, and cilantro

SIDES:

fries, green salad, mashed potatoes, rice

PREMIUM SIDES:

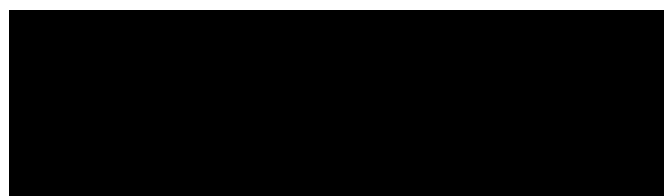
chowder • \$6
sweet potato fries • \$4
onion rings • \$4
cup of soup • \$4
garlic parmesan fries • \$5
poutine • \$5
caesar salad • \$4
veggies & dip • \$5
gluten-free bun • \$2

V • VEGETARIAN | GF • GLUTEN-FREE
GFO • GLUTEN-FREE OPTION AVAILABLE

*All food allergies must be brought to our attention.
Our fryers contain traces of gluten.*

Executive Chef • Andrew Smith
Sous Chefs • Kent Wilson, Mufid Meskovic
Food & Beverage Manager • Taryn Murnaghan

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O B
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Social Bar & Kitchen

THE
O'BRIEN'S
STORY

