



O'BRIENS

Social Bar & Kitchen

DINNER MENU • AVAILABLE 4PM TO CLOSE

SOUPS & SALADS

SOUP OF THE DAY • Cup • \$6 | Bowl • \$10

chef's creation • ask your server for today's selection

FRENCH ONION SOUP • \$12

beef broth, sherry, caramelized sweet onions, garlic croutons, smoked gouda (gfo)

SEAFOOD CHOWDER • Cup • \$8 | Bowl • \$13

medley of scallops, shrimp, haddock, clams, onion, carrot, celery, ADL cream, green onion, house made biscuit (gfo)

MIXED GREENS SALAD • \$12

fresh mixed greens, English cucumber, cherry tomato, bell pepper, radish, carrot, honey balsamic dressing (gf/v)

CAESAR SALAD • \$12

crisp romaine, bacon, garlic croutons, parmesan cheese, creamy garlic dressing, lemon (gfo)

BERRY BALSAMIC SALAD • \$15

fresh mixed greens, berry balsamic dressing, red onion, smoked bacon, candied pecans, seasonal berries, goat cheese (gf)

APPETIZERS & SHAREABLES

SPINACH & ARTICHOKE DIP • \$19

blend of cream cheese, sour cream, baby spinach and artichoke, topped with Monterey Jack and cheddar cheese and oven baked - served with crisp corn tortilla chips (v)

SMOKED GOUDA BOMBS • \$16

panko breaded smoked gouda, tomato marinara (v)

BANG BANG SHRIMP • \$16

tempura breaded shrimp, sweet chili aioli, green onion

BBQ PORK BELLY BITES • \$18

tender in-house smoked pork belly, sweet bbq sauce, green onion

PEI MUSSELS • \$16

white wine, garlic, herbs, butter (gf)

THAI CHILI SESAME CHICKEN BITES • \$14

double dusted seasoned chicken breast, Thai chili sauce, sesame seeds, green onion

CHICKEN WINGS • \$18

dry spiced chicken wings, ranch sauce, carrots and celery

BBQ GRILLED CHICKEN NACHOS • \$22

crisp corn tortilla, ADL mixed cheese, diced peppers, red onion, green onion, jalapenos, grilled chicken, bbq drizzle, sour cream and salsa

O'BRIEN'S APPY PLATTER • \$29

chicken tenders, befeater onion rings, gouda bombs, chicken wings, Cavendish fries, served with dipping sauces
(no substitutions)

HANDHELDS

All handhelds include your choice of side • fries, mashed potatoes, or rice pilaf.

ISLAND BURGER • \$15

6oz ground chuck island beef patty, shredded lettuce, tomato, pickle, fried onions and mayo on a toasted buttered brioche bun

add cheddar cheese • \$0.99

add bacon • \$1.49

TOP OF THE PARK

MUSHROOM AND GOUDA BURGER • \$19

6oz ground chuck Island beef patty, fried onions, sauteed button mushrooms, gouda cheese and garlic aioli on a toasted buttered brioche bun

VEGGIE BURGER • \$16

Beyond Meat patty, lettuce, tomato, pickle, and mayo on a toasted gluten free bun (gf/v)

FRENCH DIP BEEF SANDWICH • \$19

shaved roast beef, horseradish mayo, garlic toasted ciabatta loaf, french onion jus

MONTREAL STYLE SMOKED BEEF

BRISKET SANDWICH • \$19

Montreal style smoked brisket, dijon mustard, gouda cheese, grilled sourdough bread

HOT HONEY FRIED CHICKEN BURGER • \$18

in-house marinated and breaded chicken breast, tossed in hot honey sauce, cider slaw, pickles, and mayo on a toasted brioche bun

MANGO CHIPOTLE GLAZED

CHICKEN BURGER • \$17

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

TURKEY & BACON CIABATTA • \$17

Larkin turkey breast, smoked bacon, lettuce, tomato, ADL cheddar cheese and cranberry mayo on a toasted ciabatta roll

FISH TACOS (2) • \$19

grilled flour tortillas, beer battered haddock, cider slaw, pico de gallo, chipotle aioli

BBQ CHICKEN QUESADILLA • \$19

grilled chicken, tangy bbq sauce, peppers, red onion, grilled corn, black beans and ADL cheddar cheese in a grilled flour tortilla

MAINS

Sides include fries, mashed potatoes, or rice pilaf.

LEMON PEPPER HADDOCK

1pc • \$17 | 2pc • \$23

haddock fillet, rice pilaf, seasonal vegetables, and lemon caper butter sauce

BLACKENED CAJUN SALMON • \$22

salmon fillet, strawberry and pineapple salsa, rice pilaf, seasonal vegetables

FISH & CHIPS

1pc • \$17 | 2pc • \$23

in-house beer battered haddock, crisp Cavendish fries, coleslaw and lemon caper tartar sauce

SALT COD FISH CAKES (3) • \$19

house made salt cod fish cakes, sweet mustard pickle chutney, choice of side, vegetable medley

STEAK FRITES • \$34

10oz AAA striploin steak, crisp Cavendish fries, garlic mushrooms, peppercorn demi

HERB ROASTED CHICKEN • \$22

oven roasted chicken breast, hunter's sauce, mashed potatoes and seasonal vegetables (gf)

CHICKEN & BACON LINGUINI • \$21

grilled chicken breast, smoked bacon, mushrooms, cherry tomato, sour cream, ADL cream, green onion, and parmesan, served with a garlic baguette

HONEY GARLIC CHICKEN NOODLE BOWL • \$19

egg noodles, honey garlic sauce, grilled chicken breast, onion, carrot, snow peas, red pepper, green onion, sesame seeds (gfo)

UPGRADE TO A **PREMIUM SIDE** FOR AN ADDITIONAL CHARGE

cup seafood chowder • \$6

cup soup of the day • \$4

sweet potato fries • \$4

onion rings • \$4

poutine • \$5

garlic parmesan fries • \$5

caesar or mixed greens salad • \$5

veggies & ranch • \$4

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.