

# DINE AROUND

\$35

## Starters

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### Clam Chowder

Classic creamy clam chowder with bacon and vegetables

*Wine: Kendall Jackson ~ Chardonnay \$13.79 (6oz)*

*Beer: Phillips Robert Service Ale \$9.50 (18oz)*

### Times Salad

A blend of mixed greens, radish, cucumber, goat cheese, carrots, walnuts, orange honey vinaigrette

*Wine: Blasted Church ~ Sauvignon/Semillon \$12.29 (6oz)*

*Beer: Phillips Pilsner \$9.50 (18oz)*

## Mains

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### Shepherd's Pie

Ground beef, lamb, peas, carrots, onions, celery, whipped Yukon Gold mashed potatoes, baked with cheddar cheese

*Wine: Blasted Church ~ Merlot/Cab Saw/Syrah \$12.79 (6oz)*

*Beer: Phillips Blue Buck Pale Ale \$9.50 (18oz)*

### Irish Stew

Tender beef braised in Guinness with whipped Yukon Gold mashed potatoes. Served with house made Irish soda bread

*Wine: Santa Julia Reserva ~ Malbec \$12.79 (6oz)*

*Beer: Guinness \$9.50 (18oz)*

### 1 Piece Cod & Chips

Fried in our house made Robert Service Ale batter, served with fries, tartar and coleslaw

*Wine: Riverlore ~ Sauvignon Blanc \$13 (6oz)*

*Beer: Race Rocks Amber Ale \$9.50 (18oz)*

### Butter Chicken Masala

Marinated chicken thigh, simmered masala gravy served with naan, basmati rice pilaf, raita and lime

*Wine: Wild Goose ~ Riesling 1\$2.50 (6oz)*

*Beer: Driftwood Fat Tug I.P.A. \$9.50 (18oz)*

## Desserts

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### Guinness Brownie

Our signature brownie, with vanilla ice cream, chocolate fudge sauce & toasted pistachios

*Wine: Robert Mondavi Cab Saw \$13.29 (6oz)*

*Beer: Guinness \$10 (18oz)*

### Sticky Toffee Pudding

Hot, rich, and of course sticky. This classic is served with molten toffee sauce & vanilla ice cream

*Wine: Graham Six Grapes ~ Port \$13.25 (6oz)*

*Beer: Robert Service Ale \$9.50 (18oz)*

