

DINE AROUND

\$35

Starters

Clam Chowder

Classic creamy clam chowder with bacon and vegetables

Wine: Kim Crawford ~ Chardonnay \$12.99 (6oz)

Beer: Phillips Robert Service Ale \$9.89 (18oz)

Times Salad

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

Wine: Blasted Church ~ Sauvignon/Semillon \$12.99 (6oz)

Beer: Phillips Pilsner \$9.89 (18oz)

Mains

Shepherd's Pie

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

Wine: Blasted Church ~ Merlot/Cab Sauv/Syrah \$13.29 (6oz)

Beer: Phillips Blue Buck Pale Ale \$9.89 (18oz)

Mac & Cheese

Baked in a three cheese blend and topped with truffle bread crumbs & garlic bread

Wine: Kim Crawford ~ Chardonnay \$12.99 (6oz)

Beer: Guinness \$10.29 (18oz)

1 Piece Cod & Chips

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

Wine: Riverlore ~ Sauvignon Blanc \$13.29 (6oz)

Beer: Race Rocks Amber Ale \$9.89 (18oz)

Times Cheese Burger

House made beef & pork patty seasoned with garlic onion, spices and egg, topped with lettuce, tomato, onion, cheddar cheese, pickles & house made burger sauce

Wine: Rust Golden Mile ~ Syrah \$12.50 (6oz)

Beer: Robert Service Ale \$9.89 (18oz)

Desserts

Sticky Toffee Pudding

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

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

Beer: Robert Service Ale \$9.89 (18oz)

Vanilla Ice Cream

Vanilla ice cream with chocolate sauce

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

