

# HORS D'OEUVRES

## /////// MENU

### FROM THE SEA

**TUNA TARTARE 34**

Yellowfin tuna, cucumber, pickled onions, house-made crostini

**LOBSTER SLIDERS MKT**

Lobster, citrus aioli, house-made crostini

**SALMON CAKES 29**

Sustainable blue salmon, house-made brioche, bacon scrunchions, bread-and-butter pickles

**MINI FISH TACOS 29**

Beer-battered haddock, cilantro aioli, pico de gallo, purple cabbage slaw

**SEAFOOD BRUSCHETTA 32**

Selection of marinated seafood, house-made brioche

**BACON-WRAPPED SCALLOPS 34**

Digby scallops, bacon-wrapped, apple slaw

### FROM THE LAND

**BEEF MEATBALLS 31**

House-made tomato sauce

**VEGGIE MEATBALLS 31**

Lentil veggie balls, house-made tomato sauce

**BRUSCHETTA 24**

House-made bruschetta, brioche, goat cheese

**MINI CHICKEN TACOS 27**

Braised chicken, fennel pesto

**MINI VEGETABLE TACOS 27**

Fried cauliflower, fresh lettuce, pickled onion, chilli aioli

**SPRING ROLLS 24**

Crispy vegetable spring rolls, Asian BBQ sauce

**MOZZA STICKS 23**

Crispy breaded mozza sticks, sour cream, house-made tomato sauce

**STUFFED MUSHROOMS 28**

Cheesy herb-stuffed mushroom caps

### PLATTERS

**FRUIT 4**

Seasonal & exotic fruit, creamy yogurt dip

**VEGGIE 3**

Selection of crudités, buttermilk ranch dip

**CHEESE 5**

Soft & hard cheeses, assorted crackers

**CHARCUTERIE 6**

Local & house-made "sea"cuterie, cured meats

**DESSERT 4**

House-made desserts, Chantilly cream, strawberries, Gahan Daily Dose Hard Root Beer butterscotch sauce

**OYSTER 3 EACH**

House-made hot sauce, mignonette, fresh ground horseradish

# PICKFORD & BLACK

\$40  
3 COURSE

## /////// MENU

### APPETIZER *CHOICE OF ONE*

#### **HOUSE SALAD**

Spinach, arugula, red onion, feta, flash-fried capers, grilled croutons, maple-Dijon vinaigrette

#### **SEAFOOD CHOWDER**

Fresh seafood, mussels, creamy basil broth

### MAIN *CHOICE OF ONE*

#### **VERMICELLI**

Red peppers, carrots, edamame beans, rice noodles, Asian BBQ sauce

#### **FISH 'N' CHIPS**

Beach Chair Lager battered fish, hand-cut fries, lemon dill tartar

#### **CHICKEN SANDWICH**

Hand-tossed breaded chicken, purple cabbage slaw, spicy aioli

### DESSERT *CHOICE OF ONE*

#### **CARROT CAKE**

Cinnamon-raisin cake, cream cheese icing

#### **BROWNIE PARFAIT**

Brownie bits, Gahan Daily Dose Hard Root Beer butterscotch, Boston cream custard, Chantilly cream

# PICKFORD & BLACK

\$55  
3 COURSE

## /////// MENU

### APPETIZER *CHOICE OF ONE*

**CAESAR SALAD**

House-made Caesar dressing, croutons, Parmesan

**SALMON CAKES**

Pan-fried with scunchions, bread-and-butter pickles

**SEAFOOD CHOWDER**

Fresh seafood, mussels, creamy basil broth

### MAIN *CHOICE OF ONE*

**HALIBUT EN PAPILOTTE**

Baked halibut fillet, asparagus, dill, fresh lemon, tomato

**STRIPLOIN STEAK**

10 oz. AAA striploin steak grilled to your liking, sautéed onions, mushroom demi

**ROASTED CHICKEN**

Herb & lemon roasted chicken, onion au jus, roasted carrots, whipped potatoes

**VEGETABLE RISOTTO**

Creamy arborio rice, seasonal vegetables, Parmesan cheese

### DESSERT *CHOICE OF ONE*

**CARROT CAKE**

Cinnamon-raisin cake, cream cheese icing

**SPICED APPLE CHEESECAKE**

House-made spiced apple compote, pecan crumb