



*Carriage Room  
Dinner Menu*

## SOUPS

### **Soup du Jour 8**

choice of 2 housemade creations

### **French Onion Soup 10**

onions in a rich broth, topped with croutons and cheese then broiled

### **Seafood Chowder 11**

assorted seafood and potato in a rich veloute

soups served with freshly baked dinner roll

## APPETIZER

### **Shrimp Crostini 18**

shrimp sautéed with spinach in a garlic cream sauce  
on toasted crostini topped with parmesan

### **Cod Tongues 15**

coated in flour then pan fried crispy  
topped with scrunions

### **Pork Belly Salad 17**

seared, slow roasted pork belly with honey, apple, green onion and feta cheese,  
with spring mix and finished with a partridgeberry vinaigrette

### **Mussels 17**

1lb of mussels in white wine and garlic sauce served with toasted crostini

### **BBQ Chicken Flatbread 14**

grilled chicken breast, spinach, diced bell peppers and green onion  
on herbed flatbread with BBQ sauce

### **Caesar Salad 12    MAIN 17**

romaine lettuce, croutons, chopped bacon,  
parmesan cheese, Caesar dressing

## ENTREE

### **Creamed Spinach Cod 29**

grilled cod loins with a cream cheese, garlic and spinach sauce

### **Stuffed Chicken 28**

8oz chicken breast supreme (wing bone attached)  
stuffed with Newfoundland savory bread dressing, finished with a mushroom cream sauce

### **Lemon Dill Salmon 30**

7oz grilled salmon in butter with herbs and finished with lemon dill yogurt

### **Striploin 39**

8oz striploin char grilled to your taste, finished with a pepper demi

### **Roasted Turkey Dinner 22**

sliced white and dark meat with a Newfoundland savory bread dressing and pan gravy  
served with cranberry chutney

above entrees served with choice of baked potato, creamed potato, home fries or rice pilaf  
fresh vegetables, freshly baked dinner roll

#### **substitute above starch add**

Farmers Mixed Green 4.00 Caesar Salad 5 Sweet Potato Fries 4.00

### **Sundried Tomato Chicken Alfredo 22**

sautéed chicken, mushrooms, tomato and green onion with  
sundried tomato pesto and garlic cream sauce with fettuccini noodles  
substitute chicken for shrimp +6

## ADDITIONS

**Gravy 2.95**

**Onions 4.00**

**Mushrooms 4.00**

**Garlic Slice 2.50**

**Dinner Roll 2.50**

**Loaded Baked Potato add 4.50**

## BEVERAGES

<b>Carafe Coffee</b>	<b>3.75</b>
<b>Tea</b>	<b>2.00</b>
<b>Herbal Tea</b>	<b>2.95</b>
<b>Hot Chocolate</b>	<b>2.50</b>
<b>Milk sm 2.25 med 2.95 lg 3.75</b>	
<b>Juice sm 1.95 med 2.75 lg 3.50</b>	
<b>Pepsi Products sm 2.25 lg 3.25</b>	

## WINE

### House Wine

**Frontera Concha Y Toro, Chile**

**Pinot Grigio or Cabernet Sauvignon**

**Glass 8.25 1/2L 21.00 1L 39.00**

## WHITE WINE

<b>Lindemans Bin 65 Chardonnay, Australia</b>	<b>35.00</b>
<b>Frontera Pinot Grigio, Chile</b>	<b>32.00</b>
<b>Casillero del Diablo, Sauvignon Blanc, Chile</b>	<b>39.00</b>
<b>Pellehaute Chardonnay Blend, France</b>	<b>42.00</b>

## RED WINE

<b>Chianti Ruffino, Italy</b>	<b>43.00</b>
<b>Fat Bastard Pinot Noir, France</b>	<b>42.00</b>
<b>LePlan Vermeersch Merlot, France</b>	<b>43.00</b>
<b>Ganducato Bersano Chianti, Italy</b>	<b>44.00</b>
<b>Frontera Cabernet Sauvignon, Chile</b>	<b>32.00</b>
<b>Las Moras Malbec, Argentina</b>	<b>36.00</b>
<b>Wolf Blass Cabernet Sauvignon, Australia</b>	<b>49.00</b>