

## Starters / Great for Sharing

### **Bam Bam Shrimp (GF) 9**

6 tempura shrimp, sweet Thai chili or lemon aioli

### **Digby Scallops on Apple Butter 12**

3 pan seared scallops (GF), or 3 bacon wrapped (GF)

### **Nacho Dip (GF option) (VGT) 12.95**

Layered salsa, sour cream, cheese, green onion, Jalapeno. Fried pita or corn chip

### **Artichoke Dip 13.95**

Served with fried pita points

### **Moza Sticks (VGT) 8.50**

### **Battered Onion Rings (VGT) 7.95**

### **Poutine/Dutch Poutine (GF) 9.95**

Poutine: Curds & House Gravy

Dutch Poutine: Peanut sauce, mayo, onion

### **House Seasoned Fries (GF) 5.95**

### **Truffle Fries (GF) 9.95**

With cheese and chives

### **Sweet Potato Fries (GF) 8**

### **Dozen Wings (GF) 16**

1 sauce included

### **Cauliflower Bites (VGT) 8**

Fried and Battered. 1 sauce included.

### **Sauces (GF) (2<sup>nd</sup> sauce 60 cents):**

Maple BBQ, Sweet Thai Chili, Medium Hot, Honey Mustard, Franks, Sriracha, Honey Garlic (not GF), Blue Cheese, Ranch, Dill Pickle Ranch

### **Chowder Bowl 20 / Cup 15 (GF)**

Fennel Dulse Cream, scallops, shrimp, haddock, onion, celery, carrot, potato.

Served with potato scallion roll (NOT GF)

**Sides:** fries, garden salad, chickpea salad, rice, garlic mash, roasted potato, German potato salad, spaetzle

**Upgrades (3.50):** onion rings, sweet potato fries, Caesar salad, poutine, Dutch poutine, steamed vegetables, Waldorf style salad

## Seafood/Fish favourites

### **Pan-Seared Digby Scallops 28.95**

6 ounces of Digby Scallops w. apple butter, Waldorf style salad & choice of side

### **Smoked Whiskey Trout 26.95**

Local rainbow trout, smoked whiskey glaze with Waldorf style salad and rice.

### **Shrimp Scampi 18.95**

Shrimp in a white wine garlic butter sauce with wilted spinach & asiago on linguine.

### **Scotian Fish & Chips**

#### **1pc 14.95/ 2pc 18.95**

Lazy Bear Brew battered & fried haddock, slaw, house tartar

### **Fish Tostada 14.95**

Smokey whiskey seasoned blackened haddock on a crispy fried tortilla shell, with guacamole and pico de gallo.

## Pub Fare

1 regular side included.

## Tacos

### **Beer Battered Fish, Crispy Battered Shrimp or Cauliflower Bite 16**

Lettuce, pico de gallo, spring onion, lemon aioli or chipotle mayo, side of sour cream

### **Philly Cheese-Steak Sammie (GF, VGN option\*) 18.50**

Smoked beef brisket with onion, pepper, mushroom & cheese melt on panini bun

\*Substitute Pulled BBQ Jackfruit

### **Chicken Brioche (GF option) 15**

Chicken, bacon, smoked Swiss, lettuce, tomato, pickles, pickled red onion, chipotle mayo on a brioche bun

### **Veggie Burger (VGN option) 15**

Falafel, black bean & chickpea patty w. dried cranberry, lettuce, tomato, bread n butters, pickled red onion, apple butter

### **Sydney Street Burger (GF opt.) 15**

100% beef patty, bacon, smoked Swiss, lettuce, Tomato, bread n butters, pickled red onion, Maple BBQ sauce on brioche

Gluten Free Vegan Bun \$2:50

Extra Cheese, Bacon, Side of Gravy \$2

## Global Flavors

### **Chicken Souvlaki (GF) 16.95 / 22.95**

1 or 2 skewers. Rice, tomato, red onion, cucumber, peppers, black olive, feta, Greek vinaigrette, tzatziki, naan (not GF)

### **Tandoori Butter Curry (GF, VGT)**

#### **Chicken 18 / Chickpea 16 (VGN opt)**

Trad. Indian Makhani Sauce (coconut cream tomato base), raita, cashew cream, chat masala, crispy chickpea (contains MSG). On rice, with naan (not GF)

## Gnocchi

### **Sun-dried Tomato (VGT) 17.95**

Sun-dried tomato cream, broccoli, onion, mushroom, peppers, olives, feta, asiago

## Schnitzel 18.95

House-made pork schnitzel, served with mushroom gravy, rotkohl, choice of side

### **Coconut Lime Risotto (GF, VGT opt)**

#### **Lobster 31.95 / Scallop 28.95 / Veg 16.95**

Coconut lime cream, pineapple, asiago, Malibu, asparagus, green onion, coconut

### **Saint Louis Ribs (GF option)**

#### **½ Rack 19.95 / Full Rack 29.95**

Saint Louis Pork Ribs with fries and coleslaw. Maple BBQ (gf) / honey garlic

## Build your Own

### **Caesar Salad 8/14**

Romaine, croutons, asiago, bacon, Caesar

### **Waldorf Style Salad 8/14**

Apple, cucumber, dill pickle ranch, grapes, dried cranberry, candied walnut

### **Syd Garden Salad (VGN) 6/10**

Blend of greens, seasonal fruits & veggies, house maple balsamic dressing

### **Stir-fry 14.95 (GF, VGN Option)**

Mixed market vegetables on glass noodles or rice, with peanut sauce or maple chilli.

## Select your add-ons:

Beef Brisket/Jackfruit/Chicken 6

Cashews or Almonds 5

Bam Bam Shrimp / Shrimp 9

Scallops 16

Tofu 3

(GF) – gluten free, (VGT) - vegetarian, (VGN) vegan. Please inform us of any allergies. GF items do not contain gluten, but may have been in contact with items containing gluten as we do not have a separate fryer. Please inform us if you are Celiac so we can ensure a safe dining experience. We cook fresh to order; we ask for your patience during busy periods. Note we use nuts in our kitchen.

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