

## Starters

### *Soup Du Jour*

Prepared fresh in-house; please ask your server for today's selection.  
\$8.00

### *1892 Onion Soup*

A delightful onion soup infused with Quidi Vidi 1892 Traditional Ale, topped with crouton and broiled mozzarella.  
\$10.00

### *Seafood Chowder*

Thick and creamy soup, loaded with cod, salmon, shrimp, baby clams and potatoes  
\$14.00

### *Scallops Benedict*

Crispy bread topped with prosciutto, sliced scallop and bearnaise sauce  
\$20.00

### *Mystic Caesar*

Romaine tossed with bacon bits & Mystic smoky Caesar dressing. Topped with garlic croutons and fresh parmesan cheese.  
\$14.00

### *Warm Spinach Salad*

Caramelized pears and walnuts served on a bed of baby spinach; drizzled with raspberry vinaigrette  
\$15.00

### *Coconut Thai Shrimp*

Five breaded jumbo shrimp, accompanied by creamy coconut Thai sauce  
\$15.00

### *Pork Belly Bites* GF

Seasoned pork belly tossed in tangy sticky sauce, served with Asian style slaw  
\$16.00

### *Balsamic Bruschetta*

Sliced crusty bread topped with balsamic infused bruschetta mix  
\$13.00

### *California Style Mussels* GF

Steamed Atlantic mussels infused with the flavor of oranges, white wine and red onion  
\$18.00

### *Cheesy Bacon Mushrooms* GF

Mushroom caps filled with a mixture of sautéed bacon, onion and fresh garlic, mixed with cream cheese and topped with a fresh parmesan breading  
\$16.00

### *Moose Alouettes*

Tender pieces of seasoned moose wrapped in bacon. Served with house made garlic parmesan dipping sauce.  
\$16

## Sides

Onions sautéed in butter	\$4.00
Sautéed mushroom	\$4.00
Sautéed mushroom and onions	\$4.50
House gravy	\$2.75
Garlic bread (2 Slices)	\$4.50
Garlic Bread with cheese (2 Slices)	\$5.50
Garlic Bread with cheese and bacon (2 Slices)	\$6.50

## Pasta

### *Tuscan Chicken Fettuccine* GF\$

Fettuccine pasta blended with sundried tomato, spinach and herbs in a creamy parmesan sauce. Topped with sliced grilled chicken breast and shredded parmesan cheese  
\$30.00

### *Seafood Linguini Marinara* GF\$

Linguini tossed with clams, mussels and jumbo shrimp in a zesty marinara sauce  
\$33.00

### *Penne Primavera* GF\$

A vibrant mix of fresh vegetables, herbs and penne noodles tossed in a lemony cream sauce  
\$25.00

Add 5 Shrimp \$12.00

Add 5 oz. Chicken \$7.00

### *Red Pepper & Garbanzo Penne* V/GFO\$

An array of fresh vegetables and chickpeas tossed with a zesty red pepper sauce and penne noodles  
\$25.00

## From The Sea & The Sky

### *Salmon Terre -Neuve* GF

Poached Atlantic salmon topped with tangy partridgeberry coulis  
\$32.00

### *Moroccan Chicken*

Two baked 4 oz. chicken breast rubbed with Moroccan seasoning, topped with apricot and raisin sauce  
\$28.00

### *Red Pepper & Almond Cod* GF

Baked Atlantic cod loin fillet crusted with almonds and married with a zesty house made roasted red pepper sauce  
\$35.00

### *Chicken Cleo* GF

Baked chicken breast supreme (wing bone attached) stuffed with spinach, Feta cheese and sundried tomatoes, Finished with a Greek style glaze  
\$32.00

### *Fire & Ice Seafood Combo*

Two 4 oz portions each of blackened Atlantic salmon and tzatziki drizzled cod.  
\$34.00

### *Pear & Blueberry Duck*

Duck breast seared to your liking then placed with a roasted pear and Newfoundland wild blueberry Jus.  
\$44.00

Served with roasted little potato trio, Bombay potatoes, Greek whipped potato, French fries or basmati rice + veg of the day  
Substitute side salad (garden or Caesar) for \$4.50.  
Substitute sweet potato fries with chipotle mayo for \$5.00

# Signature

STEAKHOUSE

~ Choice of grilled or charbroiled for all Beef cuts ~

## *Boneless Ribeye* GF

Heavy fat content

10 oz. \$59.00    12 oz. \$69.00

## *New York Striploin* GF

Medium fat content

8 oz. \$36.00    10 oz. \$43.00

## *Beef Tenderloin* GF

Low fat content

6 oz. \$52.00    8oz. \$66.00

## *Steak Sauces*

Add \$3.00

-Guinness Reduction GF

-Chimichurri Compound Butter GF

-Strawberry Infused Balsamic GF

-Creamy Mushroom & Parmesan GF

-Chipotle Onion Demi GF

-Bearnaise GF

## *Steakhouse Selections*

### *Greek Lamb Chops* GF

Seasoned lamb chops, grilled to preferred doneness, topped with feta cheese and green onions.

\$54.00

### *Pineapple Teriyaki Pork Chops* GF

Thick cut bone in pork loin chop glazed with house teriyaki sauce and accompanied by grilled pineapple

\$36.00

### *Mystic Steakhouse Burger*

Two 4 oz. applewood infused charbroiled beef patties crowned with caramelized onions, Swiss and American cheese, 4 strips of bacon and mystic steakhouse sauce on a grilled potato bun.

\$26

Served with roasted little potato trio, Bombay potatoes, Greek whipped potato, French fries or basmati rice + veg of the day

Substitute side salad (garden or Caesar) for \$4.50.

Substitute sweet potato fries with chipotle mayo for \$5.00

## *Doneness*

**Blue Rare:** seared on the outside, completely red throughout, core temperature cool

**Rare:** seared outside and 75% red through the center, core temperature cool

**Medium Rare:** seared outside and 50% red through the center, core temperature cool

**Medium:** seared outside and 25% pink showing inside

**Medium Well:** seared with a slight hint of pink

**Well Done:** seared until 100% brown on the inside