

CHAMBERS

RESTAURANT & BAR

—Appetizers—

Soup of the Moment

A different soup each day / 6

French Onion Soup

Caramelized onions with a hint of white wine in a rich broth topped with a blend of Canadian cheese / 9

Seafood Chowder

Native finfish & shellfish with celery, onion and potato in a fish velouté.
Creamed with a hint of tarragon / 10

Shrimp Cocktail ^{GF}

Served on a bed of marinated pineapple and exotic fruity sauce / 11

Tomato Basil Mussels ^{GF}

Mussel in tomato, basil, olive oil, garlic, green onion, marinara, white wine, tabasco and balsamic vinegar. Served with baguette / 12

Caesar Salad

Crisp romaine lettuce, bacon and croutons dressed in classic creamy garlic and vinaigrette, sprinkled with parmesan cheese / 10

Greek Salad ^{GF}

Traditional salad with feta cheese, Kalamata olives, cucumber, tomatoes, red onion, red and green peppers. Tossed in oregano vinaigrette / 10

Roasted Beet Salad ^{GF}

Beet root, goat cheese and candied walnuts in orange vinaigrette over baby spinach / 11

Caprese Salad ^{GF}

Plum tomato, basil, mozzarella cheese, extra virgin olive oil, balsamic vinegar, Fleur de Sel and cracked black pepper / 11

Bacon Wrapped Scallops ^{GF}

Sautéed sweet bay wrapped scallops served with romaine greens and caper dressing / 10

Spinach and Artichoke Dip ^{GF}

Creamy blend of artichoke hearts, spinach and cheese. Served with corn chips / 10

Add chicken or shrimp to any salad for / 7

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— *Entrées* —

New York Steak

8oz AAA Black Angus New York Striploin with peppercorn sauce. Served with a twice baked potato and a blend of gourmet vegetables / 30

Vegetarian Platter ^{GF}

A delicious combination of yellow rice, stuffed grilled peppers, Mediterranean tomato, onion pakora, balsamic mushrooms and seasonal vegetables / 25

Fish Soup

A tomato based aromatic broth with haddock, shrimp, scallops, mussels and vegetables / 28

Seared Sea Scallops ^{GF}

Pan seared scallops over creamy mushroom risotto and seasonal vegetables / 30

Seafood Rice Paella ^{GF}

A Spanish rice topped with haddock, shrimp, scallops, mussels, chicken, chorizo and vegetables / 28

— *Table d'hôte* —

Fresh baked rolls and butter

Choice of:

Fresh Salad or Soup of the Day

Choice of:

Chicken Parmesan

All white plump chicken breast breaded and smothered with house marinara sauce and mozzarella cheese. Served with aromatic vegetables and linguine

or

Pork Schnitzel

Tender breaded pork served with sweet potato and pistachio croquettes, seasonal vegetables and pommery mustard

or

Herb Crusted Haddock ^{GF}

Served with cauliflower puree, seasonal vegetable and Beurre Blanc

Dessert of the Day

Tea or Coffee

/ 30

Ask your server about side options and substitutions.
Our Culinary Team would be pleased to prepare a special entrée regarding any dietary needs, please inform your server.