

**DAILY SOUP \$7**

Ask your server about our Chef's daily creation

**WARM SPINACH ARTICHOKE DIP \$14 v**

Served with corn tortilla chips and grilled naan bread

**CHEESY FONDUE \$14 v/gf option available**

An unforgettable blend of Gruyère and Gouda cheese, white wine and garlic, served with crusty bread, seasonal vegetables, and pickles

**CREAMY SEAFOOD CHOWDER \$12 CUP | \$16 BOWL**

Chef's medley of seafood, vegetables, and bacon – all local ingredients

**TRADITIONAL CAESAR SALAD \$12 v and gf options available**

Fresh romaine with herbed focaccia croutons, Parmesan, peppered bacon, and lemon, in a creamy Caesar dressing

**BLUES & GREENS SALAD \$12 v/gf**

A blend of fresh mixed greens tossed with Wyman's blueberries and house-made blueberry balsamic dressing

**SOUR CHERRY AND COCONUT SPINACH SALAD \$14 v/gf**

Fresh baby spinach with strawberries, red onions, toasted coconut, goat cheese, and spiced nuts

**CRISPY FRIED CHICKEN WINGS \$12**

Eight wings served just the way you like: hot, BBQ, or sea salt & black pepper

**ASIAGO AND HERB POMMES FRITES \$8 v**

Our popular crispy fries go gourmet with the addition of artisan asiago cheese and a selection of fresh herbs — ADD BEEF CHILI FOR \$6

**CLASSIC STEAMED MUSSELS \$13 gf**

A timeless preparation with butter, white wine, garlic, shallots, sea salt, and lemon

**SWEET POTATO FRIES \$8 v**

Served with chipotle aioli for dipping

**CHILI AND CHEESE NACHOS FOR TWO \$16 v and gf options available**

House-made Atlantic Beef chili served with crispy corn tortilla chips topped with cheddar cheese, house-made Gouda sauce, tomatoes, corn, red onion, lettuce, and scallions

SERVED WITH YOUR CHOICE OF SIDE

**SMOKED BRISKET HASH \$14** gf

5 oz of house-smoked Atlantic Beef brisket, herbed potatoes, and wilted greens, topped with a fresh sunny-side up egg

**GRILLED CHICKEN AND PEAR SANDWICH \$14** gf option available

Tender grilled chicken and pear compote with sprouts and greens, served on fresh focaccia bread

**P.L.T. SANDWICH \$14** gf option available

Pancetta, Lettuce, and Tomato, with garlic and peppercorn aioli and onion marmalade, served on grilled potato-rosemary bread. This seasoned and salt-cured pork belly is Italy's answer to bacon – *buon appetito!*

**BAKED PENNE PASTA \$14**

Ask your server about our Chef's daily inspiration

**"IT'S ALWAYS CHEESY" \$15** v

Provolone, ricotta, mozzarella, roasted tomatoes and fresh basil, sandwiched between focaccia toasted in garlic parmesan butter, and served with Gouda dipping sauce

WINNER OF THE  
2017 GREAT ISLAND  
GRILLED CHEESE  
CHALLENGE!

**ROOT VEGETABLE PIE \$14** v

Curried root vegetables, lentils, and tofu topped with whipped parsnips and crispy onions – a delicious vegan take on shepherd's pie!

**CLASSIC FISH AND CHIPS \$14** one piece | **\$16** two pieces

Herb and beer-battered haddock served with crispy fries, molasses-baked beans with bacon, house-made pickles, and tartar sauce

**STRIPLOIN STEAK SANDWICH \$16** gf option available

Served open-faced, 5 oz of Atlantic Beef's Blue Dot Reserve striploin in a red wine peppercorn jus, with sautéed cremini mushrooms and onions, and horseradish aioli

**JUST-A-BURGER \$16** gf option available

Two 3.5 oz Atlantic Beef patties, served with bacon, cheddar cheese, crispy onions, lettuce, tomato, ketchup, mustard, and relish

**TURKEY POT PIE \$14**

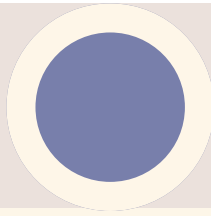
Local Larkin Bros. turkey, potatoes, peas, carrots, and herbs, with a house-made biscuit topping

>>> **SIDE OPTIONS:** blues & greens salad or french fries

>>> **Add \$2** for spinach salad, Caesar salad, daily soup, molasses-baked beans with bacon, or sweet potato fries

>>> **Add \$6** for a cup of beef chili

Served from 4 pm to close



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**CRISPY SKINNED SALMON \$26** gf

6 oz of fresh salmon served with tarragon compound butter, on a bed of citrus risotto, and seasonal vegetables

>>> Suggested wine pairings: sauvignon blanc or chardonnay

**BRUSCHETTA PASTA \$18** v

Linguine with tomatoes, red peppers, fresh basil, red onions, and Parmesan, served with grilled focaccia garlic bread

>>> Suggested wine pairings: pinot grigio or chenin blanc

**QUARTER CHICKEN DINNER \$24** gf

Slow-roasted chicken in jus with roasted baby reds, and a trio of seasonal vegetables

>>> Suggested wine pairings: pinot noir or chardonnay

**BRAISED LAMB SHANK \$28** gf

A tender 6 oz lamb shank, braised in red wine jus, with creamy mashed potatoes, red pepper jelly, and seasonal vegetables

>>> Suggested wine pairings: malbec or shiraz

**BLUE DOT RESERVE RIBEYE \$32** gf option available

10 oz of Atlantic Beef's highest-grade ribeye in a sour cherry demi-glace, served with potatoes dauphinoise, and seasonal vegetables

>>> Suggested wine pairings: cabernet sauvignon or malbec

>>> **ADD:**

- Chicken (5 oz) \$6
- Salmon (3 oz) \$6
- Cup of Beef Chili \$6
- Scallops (3) \$9
- Shrimp (5) \$9
- Steak (5 oz) \$9

gf – gluten free  
v – vegetarian

# ODESSERT

Served from 11 am to close

## ENCORE

### HOUSE-MADE APPLE RHUBARB CRISP 8

Served with French vanilla ice cream

### CHEF'S DAILY CHEESECAKE CREATION 8

Ask your server about our Chef's daily inspiration

### HOT FUDGE BROWNIE SUNDAE 8 gf

### CINNAMON ROLL BREAD PUDDING 8

Our own twist on traditional bread pudding topped with a warm caramel and cream cheese glaze

### ITALIAN ESPRESSO TORTE 8 gf

Rich and decadent chocolate espresso torte, caramel sauce, and ice cream

### SPECIALTY COFFEES & TODDIES 1.5 oz

#### MONTE CRISTO

Kahlua and Grand Marnier

12

#### CAFÉ AMARETTO

Amaretto and Kahlua

12

#### MEXICAN MOCHA

Patron xo Café, cocoa, and a kick of spices

12

#### B52 Coffee

Kahlua, Grand Marnier, and Baileys

12

#### SPANISH COFFEE

Tia Maria and Brandy

12

#### MULLED APPLE MUG

Spiced rum, apple juice, clove, cinnamon, and nutmeg

12

#### IRISH COFFEE

Jameson Irish Whiskey

12

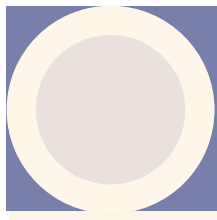
#### BLUEBERRY TEA

Earl Grey Tea, Amaretto, and Grand Marnier

12

#### MAVOR'S IS PROUD TO SUPPORT OUR LOCAL PRODUCERS INCLUDING

ADL, Atlantic Beef Producers, Harvest Wholesale, Island Hill Farms, Larkin Brothers, MR Seafoods, Pastry One, Purity Dairy, Queen Street Meat Market, Three Tree Farms, and Wyman's.



# WINE

## WHITE BY THE GLASS

5 oz / 8 oz / bottle

**Villa Mura Pinot Grigio** 7 / 9 / 32  
| Italy 1 L

**Kleine Zalze Chardonnay** 8 / 11 / 32  
| Stellenbosch, South Africa

**Mezzacorona Pinot Grigio** 9 / 12 / 35  
| Trentino, Italy

**Cave Spring Riesling** 9 / 12 / 35  
| Niagara, ON

**Kim Crawford Sauvignon Blanc** 11 / 15 / 43  
| Marlborough, New Zealand

**Oyster Bay Chardonnay** 11 / 15 / 43  
| Marlborough, New Zealand

## RED BY THE GLASS

5 oz / 8 oz / bottle

**Villa Mura Verona Rosso** 7 / 9 / 32  
| Italy 1 L

**Beringer Cabernet Sauvignon** 8 / 11 / 32  
| California, USA

**Finca Antigua Merlot** 8 / 11 / 32  
| Spain

**Pelee Island Pinot Noir** 9 / 12 / 35  
| Kingsville, ON

**19 Crimes Shiraz** 10 / 13 / 38  
| Australia

**Don David Malbec** 10 / 14 / 40  
| Cafayate, Argentina

## ROSÉ / SPARKLING

5 oz / 8 oz / bottle

**Sutter Home White Zinfandel** 7 / 10 / 28  
| California, USA

## SPARKLING

200 mL

**Sartori Prosecco** 13  
| Italy

## DESSERT WINES / PORTS | 2 oz

**Harvey's Bristol Cream Sherry** 5  
| Spain

**Dry Sack Sherry** 5  
| Spain

**Dubonnet Red** 5  
| France

**Liberty Blossom Iced Apple Wine** 7  
| Rossignol Winery, PEI

**Blackberry Mead** 7  
| Rossignol Winery, PEI

**Taylor Fladgate** 10  
| Portugal

**De Bortoli Noble One 2008** 12  
| Australia

**Cockburn's Tawny Port** 12  
| Portugal

## HAPPY HOUR

Monday to Saturday 3 to 5 pm | Show nights 9 to 11 pm  
Enjoy staff prices on the following drinks **4.56**

**Well drinks** 1 oz **House Wine** 5 oz

**Domestic Beer** Bottle **Draught Beer** 16 oz

# DRINKS

## BEER

### DOMESTIC

|                                      |      |
|--------------------------------------|------|
| Canadian                             | 5.50 |
| Coors Light                          | 5.50 |
| Miller Genuine Draft                 | 5.50 |
| Rickard's Red                        | 5.50 |
| Molson Exel 0.5 (non alcoholic beer) | 4    |

### IMPORT

|                                 |      |
|---------------------------------|------|
| Sol                             | 6.50 |
| Heineken                        | 6.50 |
| La Messagère (gluten free beer) | 8    |

## DRAUGHT BEER

12 oz / 16 oz

### DOMESTIC

|                    |       |
|--------------------|-------|
| Coors Light        | 6 / 7 |
| Rickard's Red      | 6 / 7 |
| Seasonal Selection | 6 / 7 |

### LOCAL (PEI BREWING COMPANY)

|                            |             |
|----------------------------|-------------|
| Sir John A Honey Wheat Ale | 6.50 / 7.50 |
| Seasonal Selection         | 6.50 / 7.50 |

## COOLERS/CIDER

|                               |      |
|-------------------------------|------|
| Smirnoff Ice                  | 6.50 |
| Strongbow (gluten free cider) | 9.50 |

## SIGNATURE COCKTAILS | 1.5 oz

**I.B.C. (Islander by Choice)** 10  
Vodka, Camerise Haskap wildberry liqueur, Strawberry Rhubarb Basil Day Drift Craft Soda

**Pink Grapefruit Gin Fizz** 10  
Gin, cucumber, pink grapefruit, soda

**The Sun is Shining** 10  
Moonshine, Triple Sec, lime juice, ginger ale

**White Freeze** 10  
Vodka, Crème de Banane, Raspberry Sour Puss, 7up

**Southern Devil** 10  
Bourbon, Southern Comfort, Amaretto, lime

**The Don Martini** 10  
Vodka, Galliano, Amaretto

**Feature Cocktail** 10  
Ask your server for the feature of the day

### MAVOR'S IS PROUD TO SUPPORT LOCAL PRODUCERS BY USING MARITIME SPIRITS:

Strait Shine (P.E.I.)

Camerise Haskap Liqueur (P.E.I.)

Blue Lobster Vodka (N.S.)

Willing to Learn Gin (N.S.)

Fisherman's Helper White Rum (N.S.)

