


appetizers

SERVED ALL DAY

 gluten free  vegetarian

DAILY SOUP \$7

Chef's daily homemade creation

SEAFOOD CHOWDER \$15

Island potato, carrot, onion, celery, and Chef's daily choice of seasonal seafood in a rich and creamy base

CLASSIC CAESAR SALAD \$12

Crisp Romaine, peppered grapes, bacon, focaccia croutons, shaved Parmesan, lemon

HOUSE SALAD \$10

Mixed greens, tomato, carrot, cucumber, red onion, roasted and salted pumpkin seeds with spiced peach vinaigrette

AUTUMN SALAD \$12

Roasted squash, toasted pecans, dried cranberries, and goat cheese on arugula with maple Dijon dressing

WARM ARTICHOKE AND SPINACH CREAM CHEESE DIP \$12

Served with house-fried tortilla chips and warm naan bread

NACHOS \$14

House-fried tortilla chips, cheese, tomato, red onion, corn, and banana peppers served with sour cream and salsa

WINGS \$12

8 jumbo breaded chicken wings (your choice of BBQ, hot, or plain) served with celery and carrot sticks

MUSSELS \$12

Classic white wine and garlic mussels

BOCCONCINI BITES \$12

Three marinated and deep-fried bocconcini balls served with spiced tomato sauce and basil-infused olive oil

SALAD ADD-ONS

\$6 chicken | **\$9** salmon/steak/scallops/shrimp

>>> Please let your server know if you have any allergies or dietary restrictions.

mains

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CLASSIC BURGER \$16

6oz Island beef patty, crispy bacon, cheese, lettuce, tomato, BBQ sauce

CHICKEN FLATBREAD \$16

Buttermilk and Sriracha fried chicken on spiced tomato sauce with red onion, tomato, and Bocconcini

BLACK BEAN AND BEET BURGER \$15

Black bean and beet root, cracked pepper, corn, yogurt, brie cheese, greens, and red onion

STEAK SANDWICH \$18

5oz striploin with horseradish demi-glace, caramelized onions, and mushrooms on a garlic baguette

FISH & CHIPS 1pc \$15 / 2pc \$19

Beer-battered haddock served with crispy fries and house-made pickles

STRIPLOIN STEAK (8oz) \$28

Island AAA striploin in a rich demi-glace served with mashed potato, caramelized onions, mushroom, and vegetables

GOAT CHEESE AND ARUGULA STUFFED CHICKEN BREAST (8oz) \$26

Served with wild rice pilaf, crisp leeks, and vegetables

MAPLE GLAZED SALMON (6oz) \$24

Served with brown butter sweet potato mash, crisp carrots, and vegetables

PUMPKIN AND SAGE GNOCCHI \$20

Served with arugula pesto with caramelized mushrooms, pumpkin seeds, and Parmesan

SHRIMP LINGUINE \$24

Shrimp (6), broccoli, and wilted arugula in a rich cream sauce with fresh herbs and Parmesan

PORK LOIN (8oz) \$25


Served with a seared scallop, mashed rutabaga, baby red potatoes, and cranberry salsa

MAVOR'S IS PROUD TO SUPPORT OUR LOCAL PRODUCERS

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

desserts

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ALL DESSERTS 8

PEACH CRISP WITH VANILLA ICE CREAM

Warm peach, oats, brown sugar and cinnamon

PUMPKIN TART

Spice pumpkin with maple whipped cream

CHEESECAKE OF THE DAY

Daily creation with rich local cheese cake

CHOCOLATE ESPRESSO TORTE

Locally sourced chocolate explosion torte

DESSERT WINES/PORTS 2 oz

Harvey's Bristol Cream Sherry Spain	5
Dry Sack Sherry Spain	5
Dubonnet Red France	5
Liberty Blossom Iced Apple Wine PEI	7
Blackberry Mead PEI	7
Taylor Fladgate Portugal	10
De Bortoli Noble One Australia	12

SPECIALTY COFFEES 1.5 oz

ALL COFFEES	5
Monte Cristo Kahlua and Grand Marnier	
B52 coffee Kahlua, Grand Marnier, and Bailey's	
Irish coffee	
Jameson Irish Whiskey	
Dirty Irish coffee Jameson Irish Whiskey and Bailey's	
Spanish coffee Tia Maria and Brandy	
Café Amaretto Amaretto and Kahlua	
Mexican Mocha Patron XO Café, cocoa, and a kick of Spices	
Blueberry tea Earl Grey Tea, Amaretto, and Grand Marnier	