



# appetizers

SERVED 4-9 PM

 gluten free  vegetarian

## DAILY SOUP \$7

Chef's daily homemade creation

## SEAFOOD CHOWDER \$16

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

## CLASSIC CAESAR SALAD \$14

Crisp romaine in a creamy Caesar dressing with crispy bacon, garlic croutons, and shaved Parmesan

## GREEN BERRY SALAD \$14

Fresh mixed greens and berries garnished with local vegetables in a mango vinaigrette

## MAVOR'S MUSSELS \$12

Classic white wine and garlic mussels

## BAKES BRIE \$15

Phyllo-wrapped baked brie with cranberry compote

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## ADD-ONS

\$6 chicken | \$9 tuna/scallops/shrimp

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

# mains

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**VEGETARIAN SOUFFLÉ ROLL \$28 **

Sautéed mushrooms, butternut squash, roasted garlic cream cheese, wilted greens, spiced pecans on sundried tomato pesto

**SEAFOOD BOWL \$33 \***

Scallops, shrimp, lobster ravioli, and mussels tossed in sundried tomato pesto and white wine  
Served with vegetables

**STRIPLOIN STEAK (8oz) \$34 \***

AAA striploin in a rich demi-glace served with roasted shallot mashed potato, bacon leek jam, and vegetables

**BAKED SALMON (6oz) \$33 \***

Curry baked salmon served with vegetables, warm couscous and cranberry salad

**PORK BELLY (7oz) \$32**

Braised maple glazed pork belly served with crisp leeks, garlic smashed baby red potatoes, and vegetables

\* Gluten-free options available

**PLEASE ASK YOUR SERVER ABOUT OUR WEEKLY SPECIAL**

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**MAVOR'S IS PROUD TO SUPPORT OUR LOCAL PRODUCERS**

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# desserts

ALL DESSERTS \$9

SERVED ALL DAY

gf gluten free v vegetarian

## CARROT LAVA CAKE

A mountain of warm carrot cake filled with cream cheese icing lava

## SORBET TASTING

A trio of raspberry, strawberry, and lemon-lime sorbets

## CHEESECAKE OF THE WEEK gf

Weekly creation – rich local cheesecake  
Ask your server

## CHOCOLATE ESPRESSO TORTE gf

Locally sourced chocolate explosion torte

## STRAWBERRY CAKE

Angel food cake with strawberry mousse, macerated strawberries, and strawberry ice cream!

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## DESSERT WINES/PORTS 2 oz

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

## SPECIALTY COFFEES 1.5 oz \$9

<b>Monte Cristo</b> Kahlua and Grand Marnier
<b>B52 Coffee</b> Kahlua, Grand Marnier, and Bailey's
<b>Irish Coffee</b> Jameson Irish Whiskey
<b>Dirty Irish Coffee</b> Jameson Irish Whiskey and Bailey's
<b>Spanish Coffee</b> Tia Maria and Brandy
<b>Café Amaretto</b> Amaretto and Kahlua
<b>Mexican Mocha</b> Patron XO Café, cocoa, and a kick of spices
<b>Blueberry Tea</b> Earl Grey tea, Amaretto, and Grand Marnier

# wine

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## WHITE BY THE GLASS

5 oz / 8 oz / bottle

<b>Villa Mura Pinot Grigio</b>   Italy 1 L	<b>7 / 9 / 32</b>
<b>Yellow Tail Chardonnay</b>   Stellenbosch, South Africa	<b>9 / 14 / 35</b>
<b>Relax Riesling</b>   Australia	<b>9 / 14 / 35</b>
<b>Mezzacorona Pinot Grigio</b>   Italy	<b>9 / 14 / 35</b>
<b>Kim Crawford Sauvignon Blanc</b>   New Zealand	<b>11 / 17.5 / 45</b>
<b>Oyster Bay Chardonnay</b>   Marlborough, New Zealand	<b>11 / 17.5 / 45</b>

## RED BY THE GLASS

5 oz / 8 oz / bottle

<b>Villa Mura Verona Rosso</b>   Italy 1 L	<b>7 / 10 / 35</b>
<b>Don David Malbec</b>   Argentina	<b>10 / 15 / 40</b>
<b>Finca Antigua Cab. Sauv.</b>   Spain	<b>10 / 15 / 40</b>
<b>Trumpeter Merlot</b>   Argentina	<b>10 / 15 / 40</b>
<b>Pelee Island Pinot Noir</b>   Kingsville, ON	<b>10 / 15 / 40</b>
<b>19 Crimes Shiraz</b>   Australia	<b>11 / 17.5 / 45</b>

## ROSÉ

5 oz / 8 oz / bottle

<b>Sutter Home White Zinfandel</b>   California, USA	<b>9 / 14 / 35</b>
<b>Matos Rose</b>   Saint Catherines   PEI	<b>35</b>
<b>Lola Sparkling Rose</b>   New Zealand	<b>45</b>

## SPARKLING

bottle

<b>Sartori Prosecco</b> ( 200 mL)   Italy	<b>15</b>
<b>Zonin Prosecco</b>   Italy	<b>45</b>
<b>Mumm Cordon Rouge Brut Champagne</b>   France	<b>140</b>
<b>Veuve Clicquot Brut Champagne</b>   France	<b>170</b>
<b>Dom Perignon Brut Champagne</b>   France	<b>400</b>

## SINGLE MALT SCOTCH

<b>Glenfiddich</b>   12 yr-old	<b>9</b>
<b>Glenlivet</b>   12 yr-old	<b>9</b>
<b>Glenmorangie</b>   10 yr-old	<b>9</b>
<b>Benromach Peatsmoke</b>	<b>9</b>
<b>Bowmore</b>   10 yr-old	<b>10</b>
<b>Macallan Gold</b>	<b>11</b>
<b>Laphroaig</b>   10 yr-old	<b>11</b>
<b>Benromach Organic</b>	<b>12</b>
<b>Talisker</b>   10 yr-old	<b>12</b>
<b>Cragganmore</b>   12 yr-old	<b>12</b>
<b>Glenlivet</b>   15 yr-old	<b>13</b>
<b>Macallan Amber</b>	<b>15</b>
<b>Oban</b>   14 yr-old	<b>17</b>
<b>Lagavulin</b>   16 yr-old	<b>18</b>
<b>Laphroaig</b>   18 yr-old	<b>23</b>
<b>Highland Park</b>   18 yr-old	<b>23</b>

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# beer/cocktails

PRICES INCLUDE TAX

## BEER

### DOMESTIC

Canadian	6.5
Coors Light	6.5
Miller Genuine Draft	6.5
Rickards Red	6.5

### IMPORTS

Sol	7.5
Heineken	7.5

### OTHER

Molson Excel 0.5 (Non Alcoholic)	5.0
Canadian 67 (Low Calories)	7.5
Smirnoff Ice (Cooler)	7.5
REV (Vodka-based Cola)	8.5
La Messagere (Gluten Free)	9.5

## ON TAP

### DOMESTIC

12 oz / 16 oz

Coors Light	7 / 8
Rickard's Red	7 / 8

### LOCAL (PEI BREWING COMPANY)

Sir John A Honey Wheat Ale	7.5 / 8.5
Seasonal selection	7.5 / 8.5

## CIDER

Strongbow (gluten free cider)	8.0 / 10
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## SIGNATURE COCKTAILS | 1.5 oz \$11

### Pink Gin Fizz

Gin, cucumber, pink grapefruit, soda

### Blueberry Mojito

Rum, simple syrup, lime, mint, blueberry syrup, and soda

### Spiked Raspberry Lemonade

Vodka, raspberry vodka, raspberry syrup, lemonade, and soda

### Courtyard Breeze

Vodka, melon liquor, cranberry, and pineapple juice

### One in a Melon Martini

Vodka, watermelon Sour Puss, and simple syrup

### Picnic Cocktail-tini

Vodka, Blue Curacao, white cranberry juice, and 7up  
Double the blue for \$2.00

## PITCHER COCKTAILS | 4 person min. \$35

### Cecily's Peach Sweet Iced Tea

Vodka, peach schnapps, Cecily's sweet tea

### Exotic Original Sangria

Red wine, rum, simple syrup, lime juice, and ginger ale