

MINERS MENU

APPETIZERS

SHARED SEAFOOD PLATTER \$35

Scallops, Mussels, Shrimp and Calamari w/ Lemon Aioli and Cocktail Sauce

CRISPY CALAMARI \$15

Black Pepper and Lemon Aioli

SEARED SCALLOPS \$16

Celeriac Puree, Bacon and Chive Oil

TUNA TARTARE \$20

Sesame, Soy, Garlic, Avocado, Chipotle and Tortilla

STEAMED ATLANTIC MUSSELS \$15

1lb of fresh mussels served w/ Chorizo, Garlic and White Wine Rose & Garlic Toast

SOUTHWEST SPRING ROLL \$16

Pulled Chicken, Cheddar, Corn and Spinach w/ Buffalo Ranch

SOUP OF THE DAY \$9

Ask your server!

CORN RIBS \$14

Whiskey BBQ, Pickled Jalapeno and Feta Crumble

MINER'S SEAFOOD CHOWDER CUP \$12 / BOWL \$17

A guest favorite!

CAESAR SALAD \$15

Romaine, bacon bits, crouton & parm

LOBSTER COBB \$30

Fresh Lobster, Bacon, Avocado, Cherry Tomato and Boiled Egg w/ Buttermilk Ranch

Add grilled chicken or shrimp to any salad for \$5



Any group reserved over 10 people has a 18% gratuity automatically added to their bill

SAMMIES & MORE

ALL SERVED WITH YOUR CHOICE OF FRIES OR GARDEN SALAD

SUB YOUR SIDE FOR SWEET POTATO FRIES, ONION RINGS OR CAESAR SALAD FOR \$3
SUB YOUR SIDE FOR POUTINE FOR \$5

LOBSTER CLUB \$27

Fresh Atlantic lobster, crispy bacon, tomato, lettuce & mayo

CAPRESE PROSCIUTTO PANINI \$17

Arugula, Mozzarella, Balsamic, Basil and Tomato

LOBSTER ROLL \$25

Fresh lobster, lettuce, tomato w/ dill aioli

CHIPOTLE CHICKEN PANINI \$17

Caramelized Onions, Mozzarella, Bacon and Spicy Aioli

TRADITIONAL CLUB \$17

Turkey, crispy bacon, tomato, lettuce & mayo

TUNA SAMMIE \$17

Celery, Carrot, Onion, Dill and Lemon Aioli

CROQUE MONSIEUR \$18

Picnic Ham, Mornay and Gruyere

CHICKEN CAESAR WRAP \$17

Grilled chicken, crispy bacon, parm, romaine & Caesar dressing

DAY BURGER \$17

6oz Patty, Bacon, Cheddar, LTOP and Burger Sauce

SENIOR'S MENU \$12

One Piece Baked Haddock Dinner

Hamburger & Fries

One Piece Fish & Chips

Grilled Cheese & Fries

Fish Tacos (2)

Chicken Strips (3) & Fries

Hot Dog & Fries

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MINERS MENU

ENTREES

FISH 'N CHIPS

1 PC \$14

2 PC \$21

Two pieces of fresh haddock fried golden brown w/ salt and vinegar fries
tartar & coleslaw

HADDOCK TACOS (3) \$21

Crispy Fish, Marinated Cabbage, Mango Pico and Crema w/ Fries

BAKED HADDOCK DINNER \$21

Lightly breaded & baked until golden brown served w/ potato & green beans

HALIBUT & LEEK \$28

Creamed Leeks, Sauteed Leeks, Mashed Potato and Crispy Leeks

SEARED SALMON \$28

Fennel, Orange, Baby Potatoes and Dill Oil

All sauces \$2
Cheese \$3

LOBSTER AND MUSSEL

LINGUINE \$42

Housemade Linguine, Lobster Bisque, Tarragon and Lemon Crumb w/ Garlic Toast

CHICKEN ALFREDO \$21

Housemade Linguine, Red Onion, Bell Pepper and Chive w/ Garlic Toast

MAC AND CHEESE \$18

Cheddar Sauce, Panko and Chive w/ Garlic Toast

Add Lobster 12

Add Bacon 3

STEAK OF THE WEEK

ASK YOUR SERVER!

W/ mashed potato green beans & demi

MINERS BURGER \$21

Double Smash Patty, Caramelized Onion, Bacon, Cheddar and Burger Sauce w/ Fries

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MINERS BAR

Beer, Wine & Cocktails

BEERS

DRAFT

473ML

Miners light \$8

CANS/BOTTLES

473ML

Coors Light - Light Lager \$7

Budweiser - Lager \$7

Corona - Pale Lager \$9

Alexander Keiths IPA \$7

Rickard's - Red \$7

Guinness - Stout \$9 - 440ml

SUPPORT LOCAL!

GARRISON

Tall Ship - Ale \$9 - 373ml

Pucker up - Cranberry Sour \$9 - 440ml

BIG SPRUCE

Kitchen Party - Pale Ale \$9 - 440ml

COCKTAILS

COAL MINER \$8

Lemon vodka soda with a twist -
1oz

OLD FASHIONED NO.2 \$10

Perfect strong cocktail for after a
long day in the mine! - 2oz

BLACK DIAMOND \$8

White rum & coke w/ chocolate notes -
1oz

MOCKTAIL

JIMMY COLLINS 7\$

Chef's grandfather, coalminer & horse
whisperer. His favorite fruits were
grapes & watermelon.

The Jimmy Collins's mocktail includes
grape juice and & watermelon sparkling
water. Refreshing & bubbly!

CIDERS & VODKA SODAS

ISLAND FOLKS

Rebel Rose \$8 - 440ml

Good Company \$8 - 440ml

BLUE LOBSTER

Blueberry & Lime \$7 - 3735ml

Lemon & Lime \$7 - 373ml

BY THE GLASS

8OZ

WHITES

Pinot Grigio \$12

BU from Italy

Chardonnay \$12

Canyon Road from California

REDS

Cabernet Sauvignon \$12

Frontera from Chile

Pinot Noir \$12

Cono Sur - Bicicleta from Chile

WINES

BY THE BOTTLE

WHITES

Pinot Grigio \$52

Casillero del Diablo from Chile

Sauvignon Blanc \$85

Left Field from New Zealand

Blend Grenache & Ugni \$61

La Vieille Ferme Blanc from France

REDS

Shiraz \$47

Cliff 79 from Australia

Chianti \$66

Ruffino from Italy

Merlot - Cabernet Franc \$65

Chateau de Courteillac from France

WINES

POP & JUICES

Pepsi, Diet Pepsi, Ginger Ale,
Sprite, Root Beer \$3

Orange, Apple, Cranberry Juice
Lemonade, Iced Tea \$3

COFFEE & TEA \$3