

REPUBLIC BY THE SEA

KEPUBIC BY THE SEV

Appetizer:

**All plates come with a side of homemade bread*

Butter Garlic Mussels

*Fresh, luscious Newfoundland Mussels boiled in salt water,
Served in the shell with house-made Garlic Butter.*

Pickled Eggs

Hard Boiled Eggs pickled in house, served in halves.

Soup:

Pea Soup and Dough Boys

*Yellow Split-Peas simmered to creamy perfection,
Bite-sized pieces of Ham, topped off with spoon Dough Boys.*

Salad:

Newfoundland Lobster Salad

*Atlantic Lobster, fine chopped with hard boiled eggs,
Pickles and onions in creamy mayo served on a bed of crisp lettuce.*

Main:

Fish Lasagne

*Succulent layers of Fat back pork, Atlantic Cod fillet, scallop potatoes
Onions and stuffing, topped with Fresh Mozzarella.*

Jigg's Dinner

*The staple meal of the True Newfoundland Kitchen!
Potatoes, Carrot, Turnip, Cabbage, Peas puddin' and of course your
Salt Beef! Served with Roasted Chicken, Dressing and Gravy*

Moose Burgundy

*Slow-Cooked, tender Moose Meat, in Great Auk Cabernet Sauvignon,
Spices and house-made Mushroom soup.
Served over fresh noodles tossed in butter, pepper and Parmesan Cheese.*

Dessert:

Bakeapple Cheesecake
*Rich and Creamy cheesecake
Topped with sweet and delicious
Newfoundland Bakeapples.*

Partridge Berry Loaf
*For the dessert lover without the big sweet tooth!
Light and fluffy loaf with Newfoundland Partridge Berries.*

Drinks:

Tea Coffee

Pop

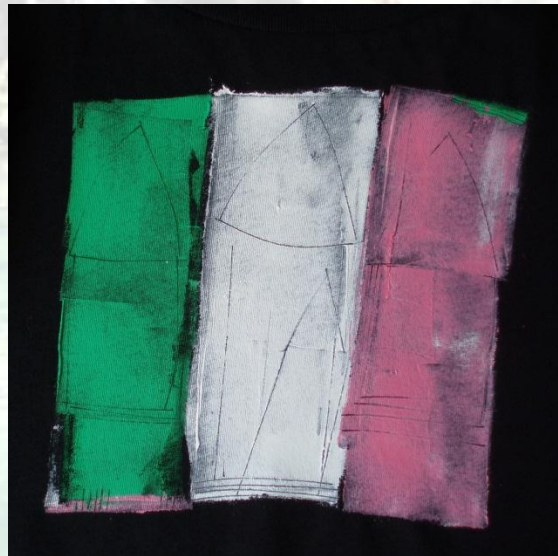
Pepsi, Diet Pepsi, 7Up, Ginger Ale

(Including varieties only found on the Island:

Crush White Cream Soda, Pineapple)

Rums and Vodkas from the region

***Wine List Available**



All the tastes of the Island, without the flight!

Hey B'y come on in!