

THE  
**CANNERY**  
 KITCHEN & SOCIAL

# THE CANNERY ALL DAY MENU

Available from 10:30 am - 08:30 pm

## SHARABLES

### LOADED NACHOS 21 V, GF

Corn chips, three cheese blend, olives, pico de gallo, jalapenos, scallions, sour cream and salsa

### BUILD IT BRUSCHETTA 16 V

Toasted crostini's, tomato concasee, pickled onions, feta cheese, bocconcini, balsamic glaze

### WARM RED PEPPER HUMMUS AND AVOCADO DIP 16 V, VG, DF

House red pepper hummus, diced avocado, tomatoes, kalamatas, olive oil, grilled pitas and tortillas

### FRIED CALAMARI 21 DF

Crispy calamari, jalapenos, peppers, roasted garlic lemon aioli, spicy sriracha sauce

### ATLANTIC MUSSELS MARINIERE 17 GF

Fresh mussels, diced tomatoes, Bermuda onions, garlic, white wine and fresh herbs

### MUSHROOM CROSTINI 17 V

Maritime mushrooms, garlic crostini, fresh cream, tomato concasee, balsamic glaze

### BUTTERMILK CHICKEN WINGS 21

Choose sticky Thai, lemon pepper parm or big buffalo hot. Served with veggies and blue cheese

### CRISPY CHICKEN FILETS 21 DF

Tender house made fingers, crispy French fries, choice of honey mustard or chipotle aioli

### TERIYAKI STEAK RIBBONS 19 GF

Thin cut sirloin ribbons, house teriyaki sauce, Thai dipping sauce

### CANNERY POUTINE 18

Crispy French fries, cheese curds, pulled chicken, smoked bacon, scallions, home style gravy and garlic aioli

## BOWLS AND BRUSH

### MARKET SOUP DU JOUR 9

Ask about today's flavour

### SEAFOOD CHOWDER 16

Local fresh fish, scallops, shrimp, mussels, veggies and fresh cream served with a warm cheese biscuit

### CANNERY SALAD 18 V

Seasonal greens, pickled onions, blue cheese flakes, caramelized pears, roasted peppers, caramelized pumpkin seeds, pomegranate molasses

### HOUSE CAESAR SALAD ...SIDE 10/ ...FULL 17

Crisp romaine, house dressing, smoked bacon, parmesan, house crouton

### QUINOA, ARUGULA & FETA SALAD 18 V, VG, DF

Rocket arugula, quinoa, edamame, apple slivers, walnuts, raisins, sunflower seeds and red onion with a smoked peach vinaigrette

## HANDHELDS

### CANNERY BURGER 21

8 oz AAA ground chuck, crispy onion rings, Cannery sauce, pickled onions, Gruyere cheese, smoked bacon, tomato concasee, kaleslaw and choice of side

### WHERE'S THE BEEF 19 V, VG, DF

6oz vegan patty, red pepper hummus, braised mushrooms, tomato concasee, vegan cheddar, vegan aioli, vegan bun

### TRADITIONAL CLUBHOUSE 18

Roasted chicken, smoked bacon, hothouse tomato, lettuce, cheddar cheese, garlic aioli

### CRISPY CHICKEN SANDWICH 19

Breaded chicken fillet, seasonal greens, hothouse tomatoes, kaleslaw, chipotle aioli and sliced pickles on a grilled garlic pretzel bun

### CRISPY FISH OR CHICKEN TACOS 18

Grilled corn tacos, breaded chicken or battered fish, kaleslaw, pickled onions, charred corn, feta cheese, garlic tomatoes and crema sauce

All handhelds include choice of side

- Crispy French fries
- House salad with dressing

Premium add 4.00

- Sweet potato fries and dip
- Onion rings
- Caesar salad

## THE MAIN EVENT

### THAI CURRY SALMON FILET 29 DF, GF

Atlantic salmon fillet, red pepper Chutney, Asian sticky rice, bok choy, curry sauce and sesame

### SEAFOOD LINGUINI 32

Local mussels, scallops, shrimp and fish, garlic cream, parmesan, fresh linguini, garlic crostini

### MAPLE PORK TENDERLOIN 28 GF

Local tenderloin, smashed potatoes, seasonal vegetables, maple demi sauce

### WILD MUSHROOM RAVIOLI 25

Mushroom stuffed ravioli, garlic cream Alfredo, garlic crostini, grana padano

### ATLANTICA HADDOCK AND CHIPS 19 DF

Battered haddock fillet, crispy French fries, kaleslaw, lemon and tartar sauce

### NOW THAT'S A BUTTER CHICKEN 29

Tender marinated chicken, tomato butter sauce, basmati rice, cucumber salad and grilled naan

### POWER TOWER 27 GF

Biryani rice, roasted vegetables, sliced egg, seared tuna, avocado, garlic tomato, baby greens and green goddess dressing

### RIBS ON FRITES 29 GF

Baby back ribs, house sauce, crispy French fries, kaleslaw and garlic crostini

## THE STEAK HOUSE

### CENTRE CUT NEW YORK STRIPLOIN

- 8 oz 36
- 10 oz 42

### RIB EYE STEAK

- 12 oz 48

### BEEF TENDERLOIN

- 6 oz 42
- 8 oz 48

### ADD ONS DF, GF

- Jumbo garlic shrimp 15
- Braised mushrooms 9
- Lobster tail 25
- Lobster ragout 20

EAT. RELAX. ENJOY.

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V = VEGETARIAN  
 VG = VEGAN  
 DF = DAIRY FREE  
 GF = GLUTEN FREE

Taxes and gratuities are excluded



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