

OPEN DOOR Gastropub

PRIX FIXE MENU 3 COURSES \$29

- APPETIZERS -

FRENCH ONION SOUP

*French Onion Broth,
Melted Gruyere Crouton*

WARM GOAT CHEESE TART

Carmelized Onion, Frisee Lettuce

3-WAY MUSSELS

Available in 3 styles: Red, White, Bangkok

BISON BLACK BEAN CHILI

With Cilantro & Lime, & Creme Fraiche

CHICKEN CAESAR SALAD

Romaine, Caesar Dressing, Parmesan, & Croutons

ORGANIC BEET SALAD

*Watercress, Strawberry Balsamic Vinaigrette,
& Goat Cheese*

- ENTREES -

ANGUS BEEF BURGER

Bacon, Cheddar

Flying Dog

CHICKEN BURGER

(Cooked through)

Chorizo, Sun-dried Tomato & Basil

Magic Hat #9

BRISKET SANDWICH

*With a Ruby Port Red Onion Jus
on Toasted Ciabatta*

Palm

FRESH MOZZARELLA SANDWICH

*With Sundried Tomato, Arugula &
Basil Pesto on a Pressed Ciabatta*

Southern Tier Pin & Matt's

PULLED PORK SANDWICH

*Barbeque Sauce, Onion, Pickle,
Brioche Roll*

Goose Island Honkers Ale

FISH & CHIPS

Pea Puree & Tartar Sauce

O'hara's Irish Red

CHICKEN POT PIE

*Broccoli Florets, Mushroom Cream Sauce,
Bleu Cheese Crust*

Flying Dog

2 -WAY CHICKEN CURRY

*Choice of Thai Red or Green Curry Sauce,
Fragrant Coconut Rice*

Smutynose Star Island Single

WARM TUNA NICOISE

*Seared Tuna, Green Beans, Fingerling Potatoes,
Cherry Tomatoes, Olives & Poached Egg*

Blue Point Toasted Lager

SCALLOP & MERGUEZ SAUSAGE

*Seared Scallops, Merguez Sausage,
Sun-dried Tomato on Mixed Greens*

Belfast Bay Lobster

- CHOICE OF DESSERT - TEA OR COFFEE