

APPETIZERS

TUNA TARTARE ----- /21
Wasabi soy dressing, cucumber, avocado, pickled onion, sriracha aioli, wonton chips

SHEPHERD'S PIE POTATO SKINS ----- /19
Ground beef, onion, carrot, celery, peas, rosemary, mozzarella, chives, creamy honey mustard
C *Island Red Ale*

SPINACH DIP ----- /18
Cream cheese, mozzarella, pull-apart focaccia

MOZZA STICK EGGROLLS ----- /16
Mozzarella, garlic butter, fresh herbs, marinara
C *Honey Wheat Ale*

CHICKEN BITES ---- /18.5
Sweet & spicy soy glaze, dill pickle aioli, cilantro

NACHOS ----- /21.5
Seasoned tortilla chips, monterey jack, cheddar, tomato, jalapeño, green onion
Choice of two dips:
- Gahan Cheese Dip
- Gahan Salsa
- Sour cream
Add chicken, cajun chicken, ground beef, or chorizo /7
Extra dip /2
Add guacamole /4
C *1772 IPA*

FRENCH ONION DIP ----- /18.5
Cream cheese, parmesan, caramelized onion, thyme, swiss cheese, grilled baguette, naan

CALAMARI ----- /19
Honey Wheat Ale batter, chipotle remoulade
C *Italian Pilsner*

FISH CAKES ----- /17
PEI potatoes, cod, haddock, horseradish-cucumber aioli
C *Vic Park Pale Ale*

EAST COAST OYSTERS

RAW OYSTER ----- /3.5
Served with cocktail sauce, fresh horseradish and cider mignonette
C *Sydney Street Stout*

16 OZ. BEER & SIX RAW OYSTERS --- /25

BAKED OYSTER ----- /4.5
Choice of:
- Bacon, leek, parmesan, panko
- Smoked Rockefeller
- Curry, goat cheese, panko, cilantro

SALADS & BOWLS

Add: Chicken /7, Cajun chicken /7, Grilled striploin steak /14, Blackened haddock /8, Marinated tuna /8, Ginger-glazed salmon /8

CAESAR SALAD
LG/17.5 • SM/12.5
Romaine lettuce, croutons, bacon, parmesan

APPLE CRANBERRY SALAD LG/17.5 • SM/12.5
Mixed greens, apples, dried cranberries, heirloom tomato, carrot, celery, red onion, maple vinaigrette
C *6 Hours of Sun Cider*

PICKLED BEET SALAD
LG/17.5 • SM/12.5
Mixed greens, pickled beets, goat cheese, candied pecans, heirloom tomato, pickled red onion, balsamic herb vinaigrette

BURRITO BOWL ---- /18.5
Spicy cajun fried rice, corn, black beans, green onion, lettuce, avocado, Gahan Salsa, tortilla strips, taco-lime sour cream

POKE BOWL ----- /19.5
Sushi rice, marinated cucumber, boiled egg, avocado, fresh kimchi, preserved radish, sriracha aioli, sesame seeds, fried wontons
C *Italian Pilsner*

HANDHELDS

Served with your choice of side.

BRAISED BEEF GRILLED CHEESE -- /26.5
White cheddar, swiss cheese, garlic butter, whiskey onion jam, sourdough

FRIED CHICKEN SANDWICH ----- /21
Slaw, pickles, dill pickle aioli, brioche bun
Add cheese or bacon /2
C *Vic Park Pale Ale*

THE RING BEARER BURGER ---- /24
6 oz. Beef, onion rings, pickle, lettuce, cheddar, candied bacon, chipotle remoulade, brioche bun
C *Iron Bridge Brown Ale*

CLUB WRAP ----- /20
Grilled chicken, thick-cut bacon, white cheddar, lettuce, tomato, roasted garlic aioli
C *Island Red Ale*

TACOS TWO/21 • THREE/27 PAN-FRIED HADDOCK
Slaw, jalapeño, avocado, lemon aioli, cilantro

BRAISED BEEF
Sweet & spicy soy glaze, fresh kimchi, sriracha aioli, marinated cucumbers, sesame seeds, cilantro

FRIED CHICKEN
Avocado salsa, slaw, taco sauce, onion, cilantro

THE HOUSE BURGER /19
6 oz. Beef, lettuce, dill pickle, whiskey onion jam, roasted garlic aioli, brioche bun
Add cheese or bacon /2

SIDES

Signature fries
Coriander & lime rice
Roasted potatoes
Mashed potatoes

Add aioli: Sriracha, chipotle, dill, lemon, or roasted garlic /2

UPGRADE YOUR SIDE

Sweet potato fries /4
Poutine /6
Onion rings /4
Seasonal vegetables /3

Pickled beet salad /4
Caesar salad /4
Apple cranberry salad /4
Warm bacon potato salad /4

Mac & cheese /6
Chorizo street corn chowder /6

MAINS

CHORIZO STREET CORN CHOWDER ----- /19
Roasted corn, onion, celery, baby red potatoes, thyme, rich cream base, cilantro, feta, lime, cajun spice, buttered tostada
C *Island Red Ale*

PAN-FRIED HADDOCK ----- /28
Commeal breading, mustard pickle relish, warm bacon potato salad, seasonal vegetables

STEAK FRITES ----- /36
8 oz. Striploin, signature fries, roasted garlic aioli, chimichurri

COCONUT CHICKEN CURRY /26.5
Red peppers, onion, cilantro, lime, served over choice of rice, fries, or half and half, with garlic naan
C *1772 IPA*

STEAK & ALE ON MASH ----- /25
Beef, onion, carrot, celery, leeks, peas, in an Iron Bridge Brown Ale rich beef base, fresh herbs, served on mashed potatoes
C *Iron Bridge Brown Ale*

BROWN BAG FISH & CHIPS ONE PIECE /18 • **TWO PIECE** /22.5
Atlantic haddock, Honey Wheat Ale batter, house tartar sauce, signature fries

CHICKEN & CHORIZO PENNE /27
Red peppers, onion, fresh basil, spicy cajun cream, parmesan

BROWN BAG CHICKEN & CHIPS ----- /22
Buttermilk ranch chicken tenders, spicy honey dip, signature fries
C *Beach Chair Lager*

MAC & CHEESE ----- /21
Gahan Cheese Dip inspired sauce, smoked panko and parmesan crust



Scan for VEGAN | GLUTEN-FREE



BEER PAIRINGS C = Contrast C = Complement

GAHAN HOUSE

Nova Centre



**AARON
CONRAD**
Head Chef

**BILLY
MACDONALD**
General Manager

