

Breakfast

All Day Breakfast 9

Two eggs, home fries and toast served with a choice of bacon, sausage or peameal bacon

Breakfast Menu is served until 2 pm

Eggs Benedict 13

Two poached eggs, peameal bacon on an English muffin with hollandaise sauce

Western Cheese Omelette 11

Three egg omelette with peppers, ham and onions served with home fries and toast

Mushroom & Cheese Omelette 11

Three egg omelette with mushrooms & cheese served with home fries and toast

Fried Egg Sandwich 9

Fried egg with lettuce, tomato and cheddar cheese served on an English muffin

Berry Pancakes 9

Fluffy berry pancakes served with maple syrup

Waffles 11

Waffles topped with powdered sugar, strawberries and whipped cream

Sides

- Bacon 3
- Sausage 4
- Peameal 4
- Toast 2
- Home Fries 2
- Fresh Fruit 5
- Additional Egg 2

Appetizers

Antipasto and Cheese Platter 21

Cured meats, pickled vegetables, assortment of Canadian cheeses, crostini's, flat breads and preserves

PEI Mussels 13

One pound of PEI mussels in a green curry cream sauce

Bruschetta Feta Flat Bread 12

Rosemary flatbread topped with diced Roma tomatoes, garlic and fresh basil in an olive oil and balsamic drizzle

Soup & Salad

Soup of the Day

Cup 5 or Bowl 7

Blueberry, Goat Cheese Salad 11

Mixed greens with blueberries, spicy pecans and goat cheese tossed with our Riesling vinaigrette dressing

Caesar Salad 12

Romaine Hearts, rosemary focaccia croutons, bacon bits, asiago cheese tossed with a roasted garlic dressing

Crispy Chicken Salad 13

Crispy chicken with cucumbers, cherry tomatoes, red onions and toasted pecans tossed with a honey dijon dressing

Green Bean and Fingerling 11

Potato Salad

Green bean and fingerling potatoes topped with feta cheese and miso dressing

Add Chicken to any Salad 3

Sandwiches, Burgers, Wraps

Served with your choice of Fresh Cut Fries,
Kettle Chips, Soup or Side Salad
Upgrade to Caesar Salad 3

Mediterranean Chick Pea Wrap 10
Chick peas, Spanish onions, potatoes,
sundried tomatoes and banana peppers

Reuben 12
Shaved corned beef on grilled marble rye with
sauerkraut, fontina and 1000 Island dressing

Buffalo Chicken Wrap 13
Chicken fingers tossed in Frank's Red Hot
sauce with lettuce, tomato topped with blue
cheese dressing & mozzarella cheese

Chicken Club 14
Grilled chicken breast served on a triangle
ciabatta bun with cheddar, bacon, lettuce,
tomato and roasted garlic aioli

Lobster Grilled Cheese 18
Fresh lobster on sourdough bread
with brie, monterey jack, greens and
roasted garlic lemon aioli

Rockway Cheese Burger 13
6 oz. handmade beef burger, with lettuce,
tomato, onion and cheese on an egg bun

Grilled Flat Iron Steak Sandwich 15
Open faced steak on a focaccia loaf with
bleu cheese dressing topped with fried
onion straws and red wine jus

Sides

Basket of Fresh Cut Fries 6
Basket of Onion Rings 8
Basket of Kettle Chips 8
Basket of Sweet Potato Fries 8
with roasted garlic mayo
Basket of Waffle Fries 8

Pizza, Pasta, Pot Pie

Pepperoni Pizza 14
8 slice pizza with pepperoni, mozzarella
cheese, tomato sauce on a garlic
oil-rubbed crust

BBQ Cajun Pizza 15
8 slice pizza with house made bbq sauce,
cajun spiced chicken, sautéed fried onions
and baby arugula

Chef's Choice Pasta of the Day 15
Ask your server. Served with garlic toast

Baked Penne 14
Baked penne tossed in tomato sauce and
topped with melted mozzarella cheese.
Served with garlic toast

Shrimp & Chorizo Linguini 18
Grilled black tiger shrimp, chorizo sausage,
sautéed spinach and mushrooms with
sundried tomato in a roasted garlic olive oil

Wild Mushroom Risotto 16
Mixed wild mushrooms in a creamy parmesan
and baby arugula topped with crispy onions

Chicken Pot Pie 11
House made chicken pot pie with fresh
roasted chicken, tender vegetables and
green peas. Served with choice of side

Fish & Chips Half 11 / Full 15
Beer battered fish served with
coleslaw and fresh cut fries

Entrees

Bacon Fried Beef Liver & Onions 12
Bacon fried liver & onions served with mashed potato, pearl onions, seasonal vegetable and red wine jus

10 oz Bone In Pork Chop 18
Grilled pork chop topped with apple demi glaze. Served with garlic mashed potatoes and seasonal vegetables

Pan Seared Chicken Supreme 21
Pan seared chicken stuffed with wild mushrooms, goat cheese served over roasted potatoes topped with a roasted red pepper bechamel

Pan Seared Rainbow Trout 21
Pan seared rainbow trout topped with a double smoked bacon cream sauce. Served with herb roasted potatoes and seasonal vegetables

Peppercorn Crusted Flat Iron Steak 23
Peppercorn crusted flat iron steak topped with fontina cheese and a brandy horseradish cream sauce. Served with roasted herb potatoes and seasonal vegetables

Brie Crusted Beef Medallions 28
Brie crusted beef medallions topped with red wine jus. Served with garlic mashed potatoes and seasonal vegetables.

Winemakers Pairing

Pinot Noir 2014

Rockway Vineyards White 2015

Small Lot Block Riesling 2014

Rose 2016

David Hearn Limited Edition
Chardonnay – Riesling 2015

Wild Ferment Chardonnay 2014

Rockway Vineyards Red 2015

Small Lot Syrah 2013

Small Lot Cabernet Franc 2013

See Wine List for full selection of wines