

Appetizers

SOUP DE JOUR • 5

Locally sourced vegetables, house-made roll. Ask your server for details

FRENCH ONION SOUP • 8

Caramelized onions, Beef stock, Garlic croutons, Mozzarella, Parmesan \$8

CAESAR SALAD • 13 | 5

Romaine lettuce, Garlic croutons, Caesar dressing, Parmesan, Bacon

HOUSE SPINACH SALAD • 13 | 5

Fresh spinach, Roasted beets, Pickled red onions, Shaved carrots, Feta, Maple-Balsamic vinaigrette

GRILLED MANGO SALAD • 13 | 6

Seasonal Greens, Grilled Mango, Avocado, Walnuts, Goat Cheese, Lime Vinaigrette

MUSSELS • 12

Iceberg beer broth, Lemon, onion, Garlic, Grilled Bread

SPINACH & ARTICHOKE DIP • 10

Fresh spinach, artichokes, Parmesan, Two cheese blend, Warmed pita, Tortilla chips



ENTRÉE'S

CLASSIC SMASH BURGER W/SIDE • 15 | 20

Grilled pea meal bacon, Iceberg, Tomato, Dijonnaise, Gouda Cheese, House-fries

PAN FRIED COD W/SIDE • 14 | 20

Local cod, Seasonal vegetables, Scrunchions, Tartar sauce

BEER BATTERED CHICKEN W/SIDE • 15

Rickard beer batter, Lettuce, Tomato, American cheddar, BBQ-ranch or Cranberry mayo

STEAK FRITES • 29

10oz Striploin, Seasonal vegetables, Caramelized onion demi-glaze, House-fries

GRILLED PORK CHOPS W/SIDE • 15

Bone in pork chops, Apple Chutney, Seasonal vegetables

BEEF LIVER W/SIDE • 15

Fresh beef liver, Seasonal veg, Sautéed onions

FISH AND CHIPS • 14 | 20

Rickards red beer batter, House-fries, Tartar, Coleslaw

SPICED BEEF TIP STIR FRY • 17

Seasonal Vegetables, Beef Tenderloin Tips, Honey Garlic Sauce, Basmati Rice

ALL DAY BREAKFAST • 12

Eggs, Hash browns, Choice of Breakfast Meat & Toast

Menu subject to change, due to seasonal availability

Tavern Eats

CALAMARI • 15

Chipotle mayo, Seasoning salt, Lemon

FRIES • 5

Chipotle mayo, Salt and Pepper

CROWN CHIPS • 5

Buttermilk Ranch, House made chips

POTATO SKINS • 9

Green onion, Bacon, Two cheese blend

WINGS • 14

Mild, Medium, Hot, BBQ, Honey garlic

ONION RINGS • 9

Battered onion rings, Roasted Garlic Aioli

BBQ CHICKEN NACHOS • 19

Diced chicken, BBQ sauce, green peppers, jalapenos, green onions, two cheese blend

FALAFEL TACOS W/SIDE • 14

Grilled tortilla, Falafel, spinach, carrot, jalapenos, tzatziki

STEAK SANDWICH W/SIDE • 16

AAA Striploin, Sautéed mushroom and onions, Grilled baguette, two cheese blend

FISH TACOS W/SIDE • 15

Spinach, cod, lime sour cream, Pico de Gallo

CHICKEN FINGERS & FRIES • 13

Tender breaded chicken breast & House-fries

CLASSIC CLUBHOUSE OR WRAP W/SIDE • 15

Lettuce, tomato, bacon, chicken, American cheddar

Beer on Tap

COORS LIGHT

Light Lager

RICKARDS RED

Red Ale

BLACK HORSE

Newfoundland lager

INDIA

Pale Ale

MILLER LITE

Lager

MILL STREET TANKHOUSE

American Pale Ale, Hoppy

MILL STREET WEST COAST IPA

India Pale Ale, Hoppy

MILL STREET ORGANIC

Lager

STELLA ARTOIS

Belgian Pale Lager

MICHELOB ULTRA

Pale Lager

SHOCKTOP

Belgian White wheat ale, Brewed with peels of orange, lemons, and limes. - Cloudy

TGIF MENU

CHICKEN WINGS • 9

Mild, Medium, Hot,

Honey Garlic, BBQ Available

POTATO SKINS • 5

Green Onion, Bacon, Two Cheese blend

CROWN CHIPS • 4

House made Chips, Chipotle Aioli

VEGETARIAN NACHOS • 10

Green Peppers, Jalapeno's Green Onions, Two Cheese Blend, Salsa, Sour Cream

ONION RINGS • 5

Beef Eater Onion Rings, Buttermilk Ranch

HOUSE FRIES • 2

House Made Fries, Salt and Pepper, Chipotle Aioli

Must purchase a drink to get the special.



Cocktails

BLUE HAWAIIAN • 6.65

Blue Curacao, Malibu Rum, pineapple Juice, 7up

PURPLE HAZE • 6.65

Vodka, Blue Curacao, Grenadine, Lemon bar Mix

CAESAR • 6.65

Vodka, Clamato Juice, Worcestershire, Tabasco sauce, Lime Slice, Celery Stalk

STRAWBERRY-LEMONADE SANGRIA • 12

White wine, Captain Morgan white, Peach snaps, 7up, Lemon Bar Mix, Grenadine, Strawberries, Lemons.

SINGAPORE SLING • 6.65

Gin, Lemon Bar Mix, Club Soda, Cherry Brandy

SAN FRANCISCO • 6.65

Vodka, Crème de banana, Orange juice, Grenadine

ALABAMA SLAMMER • 6.65

Orange Juice, Southern Comfort Amaretto, Grenadine

TEQUILA SUNRISE • 6.65

Tequila, Orange Juice, 7up, Grenadine

WHITE RUSSIAN • 6.65

Vodka, Kahlua, Milk

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