

Georgie's

Restaurant

OCEANVIEW DINING

APPETIZERS

QV ALE BRAISED MUSSELS \$14.99

Deepwater mussels in a Quidi Vidi 1892 broth with roasted garlic, tomatoes, onion confit and herbs. Served with crostini.

LONG POINT FLATBREAD \$14.99

Pesto, arugula, parm, onion confit and a balsamic drizzle on open flatbread.

SESAME CRUSTED SCALLOPS \$15.49

Pan-seared scallops, sesame seed encrusted, on a root vegetable pureé. Served with garlic aioli.

FISH TACOS \$12.99

2 mini-tortillas with battered cod, house-made slaw and avocado vinaigrette.

SOUPS & SALADS

GEORGIE'S CHOWDER \$14.99

Salmon, cod, shrimp, mussels and vegetables in a creamy fish broth. Served with crostini.

ROOT CELLAR BISQUE \$12.99

Curried coconut root vegetable bisque with sour cream, drizzled with balsamic reduction. Served with crostini.

ANCHOR SALAD \$12.99

Arcadian lettuce topped with red onion, grapes, cranberries, feta, fresh sliced orange, toasted almonds and house-made partridgeberry vinaigrette.

BEET & CARROT SALAD \$12.99

Roasted beet and carrot, feta cheese, toasted almonds with a tarragon vinaigrette.

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MAINS

NAN'S PAN-FRIED COD \$22.99

Seasoned cod fillet, pan-fried with pork scrunchions. Served with cranberry/almond balsamic rice and vegetables.

SCREECH GLAZED SALMON \$23.99

6 oz salmon fillet topped with a screech & brown sugar glaze. Served with garlic mash, blueberry compote, partridgeberry vin and fresh-cut root vegetables.

SCALLOP & SHRIMP PENNE \$23.99

Sautéed scallops and shrimp with tomato, peppers, onion and garlic tossed with pasta in a white wine velouté. Served with crostini and mussel garnish.

FISH & CHIPS \$14.99

Local cod in a crispy Quidi Vidi beer batter. Served with tartar sauce, fresh lemon, house-made slaw and potato fries.

NY STRIPLOIN \$24.99

8 oz Striploin steak grilled to order. Served with root vegetable frites.

Add mushrooms and onions \$3

Add 4 shrimp \$4

BUDDHA BOWL \$21.99

Spicy chick peas, quinoa, vegetables, with a sesame dressing. Served with crostini.

ANCHOR BURGER \$14.99

Our famous house-made burger topped with cheddar, red onion marmalade, tomato, lettuce and garlic aioli.

Served on a brioche bun with house-made slaw and potato fries.

**Substitute fries for a side salad \$5*

**Substitute fries for root vegetable frites \$1.50*

DESSERTS

SOPAPILLA \$6.49

A local twist on this South American favourite. A deep-fried touton, with berry compote, ice cream and whipped cream.

STICKY DATE PUDDING \$6.49

House-made sticky date pudding topped with a house-made toffee sauce and served with vanilla ice cream and whipped cream.

BERRY SWIRL CHEESECAKE \$6.49

House-made cheesecake with local berries baked right in. Choice of partridge berry or blueberry. Served with compote and whipped cream

Ask your server about gluten-free menu options.