

AROUND THE TABLE

Loaded Nachos 22 Corn chips, olives, pico de gallo, green onions, jalapenos, sour cream, three cheeses. Add: grilled chicken 8 / guacamole 3	Chicken Fillets 21 Coleslaw, fries, honey mustard dip
Whipped Feta Bruschetta 16 Toasted ciabatta, marinated tomatoes drizzled with aged balsamic vinegar reduction	Steak Bites 23 Soy marinated bites of steak, served with roasted garlic horseradish aioli, creamy blue cheese dip
Spinach & Artichoke Dip 16 Parmesan, goat and cream cheese with wilted spinach and artichoke hearts, served hot with fried pita	Loaded potato skins 17 Baked potato, topped with grilled chicken, bacon crumble, mozzarella cheese, green onion, chipotle baja sauce
Fried Calamari 21 Flour dusted and deep fried, jalapenos, peppers, roasted garlic aioli, spicy Sriracha sauce	Classic Poutine 13 Crisp French fries, Quebec cheese curds, home style gravy
Chicken Wings 21 Dusted and with your choice of sauces: BBQ, hot, or honey garlic, served with carrots, celery, creamy blue cheese dip	

TO START

Market Fresh Soup 12 Chef's daily inspiration	
Seafood Chowder 16 Local fish, shellfish and Yukon potatoes in a creamy broth flavoured with dill	Cup 9 / Bowl 16
Gathered Greens 14 Seasonal greens, cucumber, grape tomatoes, radish, red onions and carrots tossed in a house herb & spice dressing or balsamic olive oil dressing	Side 6 / Bowl 14
Caesar Salad 17 Romaine lettuce, croutons, bacon, parmesan cheese, tossed in a classic Caesar dressing	Side 10 / Bowl 17
Quinoa, Arugula & Feta Cheese Salad 18 Edamame, Granny Smith apple, walnuts, dried cranberries, toasted sunflower seeds and red onions tossed in cranberry poppyseed vinaigrette	

Add a protein to any salad: Salmon (4oz) 8 / Shrimp (5 pieces) 15 /
Chicken (6 oz.) 7 / Steak (8oz) 18

ARTISAN PIZZA

Gluten Free Available \$1 Additional

Margherita 16 Signature tomato sauce, sliced tomato, mozzarella cheese and basil oil Add: pepperoni 3 / chicken 4 / grilled vegetables 3	Cannery 18 Pesto sauce, prosciutto, bruschetta, goat cheese, Mozzarella cheese, topped with arugula leaves tossed in a citrus vinaigrette	Norwegian 22 Ranch dressing, smoked salmon, red onion, capers, fresh dill leaves, mozzarella cheese
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BURGERS & MORE

(Served with Fries or Salad)

Classic Burger 19	Go Beyond 20
8 oz. Sirloin beef patty, lettuce, tomatoes, pickles, red onions, mayo on a bistro bun. Add: Bacon 4 / Cheddar 2 / Sautéed Mushrooms 2	6 oz. vegan patty, hummus, sautéed mushroom, caramelized onion, tomato, arugula, vegan cheddar cheese, vegan bun
Cannery Burger 21	Clubhouse Sandwich 18
8 oz. sirloin beef patty glazed with Cafe de Paris herb butter, bacon, melted Swiss cheese, tomato, onion straws, bistro bun	Triple decker, roasted chicken, bacon, cheddar cheese, tomatoes, lettuce, saffron aioli
Canadian Burger 20	Crispy Fried Chicken Burger 19
8 oz. sirloin beef patty with Maple whisky BBQ sauce and Quebec cheese curds, bistro bun	Lettuce, tomato, creamy coleslaw, chipotle Baja sauce on a pretzel bun
Fully Loaded Burger 21	
8 oz. sirloin beef patty, fried egg, Swiss cheese, sautéed mushroom, caramelized onion, tomato, saffron aioli, pretzel bun	

MAINS

Thai Red Curry sesame crusted Salmon 30	Butter Chicken 29
Red pepper chutney, sticky rice, bok choy	Boneless chicken simmered in a rich tomato cream sauce, served with basmati rice, cucumber salad and naans
Creamy Tuscan Shrimp & Scallops 33	Traditional Fish & Chips 19
Sun-dried tomatoes, basil, baby spinach, served with parmesan risotto	Beer battered haddock fillets, fries, coleslaw and tartar sauce
Four Cheese Cajun Style Chicken Penne 26	Steaks New York Style: 8oz 36 / 10oz 42 RibEye: 12oz 57 Filet Mignon: 10oz 54
Penne, spinach, roasted red peppers, mushroom, cheddar, mozzarella, Monterey jack and feta, served with garlic bread	Grilled to your perfection. Served with seasonal vegetables, garlic whipped potatoes and your choice of blue cheese sauce or peppercorn sauce.
Wild Mushroom Ravioli 25	
Pesto tomato sauce, goat cheese and garlic bread	
Vegetable Ratatouille with Goat Cheese 22	
Polenta Served with sautéed greens	

DESSERT

Chocolate Eruption 10	Carrot Cake 10
Chocolate mousse studded with almonds, cheesecake and chocolate chips, finished with golden caramel	Layers of spiced carrot cake, crushed walnuts & pineapple topped with cream cheese frosting finished with caramel rum sauce
Peanut Butter Cheesecake GF 10	Coffee Crème Brûlée GF 9
Flourless brownie topped with a duo of chocolate and peanut butter cheesecake and dark chocolate brownie	Creamy custard with bold coffee flavor
Chocolate Lava Cake 9	Ice Cream Sundae 9
Chocolate cake with molten chocolate center, chocolate sauce and Chantilly cream	Vanilla ice cream, chocolate sauce, brownie pieces, peanut brittle & whipped cream with a cherry on top

