

# THE CANNERY

## KITCHEN & SOCIAL

### AROUND THE TABLE

#### LOADED NACHOS 21

Corn chips, olives, pico de gallo, green onions, jalapenos, sour cream, three cheeses and salsa.

Add: grilled chicken 8 / guacamole 3

#### WHIPPED FETA BRUCHETTA 14

Toasted ciabatta, marinated tomatoes, drizzled with aged balsamic vinegar reduction.

#### SPINACH & ARTICHOKE DIP 16

Parmesan, goat and cream cheese with wilted spinach and artichoke hearts, served hot with fried pita. Add pita bread 2

#### FRIED CALAMARI 23

Flour dusted and deep fried, jalapenos, peppers, roasted garlic lemon aioli, spicy Sriracha sauce.

#### BEER BRAISED ATLANTIC MUSSELS 22

Tomatoes, garlic, fresh herbs, served with Ciabatta baguette.

#### CHICKEN WINGS 21

Dusted and with your choice of sauces: mild, medium, hot, or honey garlic, served with carrots, celery, creamy blue cheese dip.

#### CHICKEN FINGERS 21

Coleslaw, fries, honey mustard dip.

#### SEARED SCALLOPS 19

Fresh scallops, pan seared and finished in a bacon cream sauce.

#### LOADED POTATO SKINS 18

Baked potato, topped with grilled chicken, bacon crumble, mozzarella cheese, green onion, chipotle Baja sauce.

#### CLASSIC POUTINE 15

Crisp French fries, Quebec cheese curds, home style gravy.

#### MEATLOAF POUTINE 20

The classic, with mushrooms, green onions, Quebec cheese curds.

### TO START

#### MARKET FRESH SOUP 10

Chef's daily inspiration.

#### SEAFOOD CHOWDER 16

Local fish, shellfish and Yukon potatoes in a creamy broth flavoured with dill.

#### GATHERED GREENS SIDE 10 / BOWL 14

Seasonal greens, cucumber, grape tomatoes, radish, red onions and carrots tossed in a Citrus Vinaigrette.

#### CAESAR SALAD SIDE 11 / BOWL 14

Romaine lettuce, croutons, bacon, parmesan cheese, tossed in a classic Caesar dressing.

#### QUINOA, ARUGULA & FETA CHEESE SALAD 20

Edamame, Granny Smith apple, walnuts, dried cranberries, toasted sunflower seeds and red onions tossed in cranberry poppy seed vinaigrette.

Add a protein to any salad: Salmon (4oz) 8 / Shrimp (5 pieces) 11 / Chicken (6 oz.) 7 / Steak (8oz) 18

### BURGERS & MORE

#### CLASSIC BURGER 20

8 oz. Sirloin beef patty, lettuce, tomatoes, pickles, red onions, mayo on a bistro bun.

Add: Bacon 4 Cheddar 2 Sautéed Mushrooms 2

#### CANNERY BURGER 24

8 oz. sirloin beef patty glazed with Café de Paris herb butter, bacon, melted Swiss cheese, tomato, onion straws, bistro bun.

#### CANADIAN BURGER 21

8 oz. sirloin beef patty with Maple whisky BBQ sauce and Quebec cheese curds, bistro bun, lettuce, tomatoes, pickles & red onion.

#### FULLY LOADED BURGER 24

8 oz. sirloin beef patty, fried egg, Swiss cheese, sautéed mushroom, caramelized onion, tomato, saffron aioli, pretzel bun.

#### GO BEYOND 21

6 oz. vegan patty, hummus, sautéed mushroom, caramelized onion, tomato, arugula, vegan cheddar cheese, vegan bun.

#### CLUBHOUSE SANDWICH 21

Triple decker, roasted chicken, bacon, cheddar cheese, tomatoes, lettuce, saffron aioli.

#### CRISPY FRIED CHICKEN BURGER 21

Lettuce, tomato, creamy coleslaw, chipotle Baja sauce on a pretzel bun.

### MAINS

#### THAI RED CURRY COCONUT SALMON 34

Red pepper jelly, sticky rice, bok choy.

#### CREAMY TUSCAN SHRIMP & SCALLOPS 32

Sun-dried tomatoes, basil, baby spinach, served with parmesan risotto.

#### FOUR CHEESE CAJUN STYLE CHICKEN PENNE 29

Penne, spinach, roasted red peppers, mushroom, cheddar, mozzarella, Monterey jack and feta, served with garlic bread.

#### WILD MUSHROOM RAVIOLI 26

Pesto tomato sauce, goat cheese and garlic bread.

#### SEAFOOD LINGUIE 32

Shrimp, scallops, haddock, dried dill, minced garlic, heavy cream & garlic bread.

#### VEGETABLE STIR FRY 22

Crisp sautéed vegetables over rice with teriyaki sauce. spicy or regular (spicy or regular). (Add chicken or shrimp) 7.

#### BUTTER CHICKEN 32

Boneless chicken simmered in a rich tomato cream sauce, served with basmati rice, cucumber salad and naans.

#### TRADITIONAL FISH & CHIPS 21

Beer battered haddock filets, fries, coleslaw and tartar sauce.

#### STEAKS

Grilled to your perfection. Served with seasonal vegetables, garlic whipped potatoes and your choice of blue cheese sauce or peppercorn sauce.

CENTRE CUT NEW YORK: 8oz 38 / 10oz 42

RIB EYE: 12oz 48

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# EAT. RELAX. ENJOY.