

## AROUND THE TABLE

<b>Baked Lobster &amp; Crab Dip</b> 18 Served with toasted ciabatta	<b>Margherita Flatbread</b> V 16 Tomato sauce, mozzarella cheese, basil oil <b>Add:</b> Chicken 9
<b>Loaded Nachos</b> V/VG 19 Tortilla chips, pico de gallo, three cheeses, jalapenos, salsa, sour cream <b>Add:</b> Guacamole 3 Black beans 3 Ground beef 6 Chicken 9	<b>Crab Cakes</b> 22 Served with pineapple salsa, arugula, remoulade sauce
<b>Fried Calamari</b> C 18 Flour dusted and served with jalapenos, peppers, roasted garlic aioli and cocktail sauce	<b>Cannery Chicken Wings</b> C 22 Choice of chili maple lime (hot), BBQ or buffalo sauce, served with carrots, celery, blue cheese dressing
<b>Whipped Feta Bruschetta</b> V/VG 14 Marinated tomatoes, toasted ciabatta, basil, aged balsamic reduction	<b>Buffalo Cauliflower Bites</b> V 16 Crispy cauliflower florets with spicy buffalo sauce, served with carrots, celery, blue cheese dressing
<b>Chicken Tenders</b> 20 Fries, creamy coleslaw, BBQ sauce	

## SOUPS AND SALADS

<b>Seafood Chowder</b> C Filled with fish, shellfish, and Yukon potatoes Bowl 16 Cup 12	<b>Caesar Salad</b> V 17 Romaine lettuce, croutons, bacon, Parmesan cheese, Caesar dressing
<b>Market Soup</b> Created daily, ask your server for details Bowl 9 Cup 7	<b>Southwest Salad</b> V/VG 21 Romaine and iceberg lettuce, avocado, black beans, corn, crushed tortilla chips, pico de gallo, jalapenos, cheddar cheese, cilantro, lime wedge, salsa ranch dressing
<b>Cannery Cobb Salad</b> V/C 19 Romaine and iceberg lettuce, chicken, bacon, boiled egg, avocado, tomato, blue cheese dressing	<b>Mediterranean Salad</b> V/VG 18 Mixed greens, grape tomatoes, peppers, cucumbers, red onions, black olives, feta, red wine vinaigrette

**Add protein to any salad:** Salmon 10 or Chicken 9

## HANDHELDS

**Served with fries or green salad**

**Substitute:** Caesar Salad 7 or Market Soup 6

<b>Cannery Burger</b> C 23 Sirloin beef patty, herb butter, bacon, Swiss cheese, garlic mayonnaise, tomato, lettuce, onion straws, bistro bun	<b>Triple Decker Clubhouse</b> 21 Roasted chicken, bacon, cheddar cheese, lettuce, tomato, roasted garlic mayonnaise
<b>Classic Cheeseburger</b> 21 Sirloin beef patty, cheddar cheese, lettuce, tomato, pickles, red onions, mayonnaise, bistro bun	<b>Fish Tacos</b> C 19 Beer battered haddock, pico de gallo, pickled red cabbage, lime crema, cilantro, lime wedge
<b>Garden Burger</b> V/VG 25 Beyond Meat patty, cheddar cheese, garlic mayonnaise, lettuce, tomato, pickles, red onions, bistro bun	<b>Black Bean Tacos</b> V/VG 17 Pico de gallo, pickled red cabbage, feta, lime crema, cilantro, lime wedge
<b>Crispy Fried Chicken Burger</b> 24 Panko crusted chicken, lettuce, tomato, creamy coleslaw, chipotle mayonnaise, bistro bun	<b>Add to any burger:</b> Bacon 3 Cheddar cheese 2 Sautéed mushrooms 3

# EAT. RELAX. ENJOY.

## MAINS

<b>Traditional Fish &amp; Chips</b> <b>C</b>	<b>21</b>	<b>Creamy Shrimp &amp; Scallop Risotto</b>	<b>33</b>
Beer battered haddock, fries, creamy coleslaw, tartar sauce, lemon wedge		Shrimp and scallops with sun-dried tomatoes, basil, baby spinach, parmesan cheese	
<b>Add a second piece of fish</b> <b>8</b>			
<b>Grilled Dijon Salmon</b> <b>GF</b>	<b>34</b>	<b>Butter Chicken</b> <b>C</b>	<b>23</b>
Served with garlic mashed potatoes, seasonal vegetables, Dijon butter sauce		Boneless chicken simmered in a rich tomato cream sauce, cilantro, basmati rice, buttered naan, cucumber, tomato and red onion salad	
<b>Blackened Chicken</b>	<b>27</b>	<b>Butter Tofu</b> <b>V</b>	<b>21</b>
Served with garlic mashed potatoes, seasonal vegetables, creole butter		Tofu simmered in a rich tomato cream sauce, cilantro, basmati rice, buttered naan, cucumber, tomato and red onion salad	
<b>Seafood Linguini</b> <b>C</b>	<b>35</b>	<b>Grilled Striploin Steak</b>	
Shrimp, mussels, scallops, calamari, red peppers, spinach, garlic, olive oil, shallots, white wine		Served with a choice of garlic butter sauce or peppercorn sauce and choice of two sides	
<b>Four Cheese Chicken Penne</b> <b>V</b>	<b>27</b>	8 oz. <b>39</b> or 10 oz. <b>44</b>	
Blackened chicken, cheddar, mozzarella, Monterey jack, feta, spinach, roasted red pepper, mushrooms		<b>Roasted Cauliflower Steak</b> <b>V/VG</b>	<b>23</b>
<b>Creamy Vegetable Risotto</b> <b>V</b>	<b>24</b>	Served with a romesco sauce and choice of two sides	
Sun-dried tomatoes, mushrooms, roasted red pepper, basil, baby spinach parmesan cheese			
<b>Sides :</b> Seasonal vegetables <b>V</b>	<b>8</b>	Garlic mashed potatoes <b>V</b>	<b>7</b>
Caesar salad <b>V</b>	<b>9</b>	Sautéed mushrooms <b>V</b>	<b>8</b>
Green salad <b>V/VG</b>	<b>9</b>	Fries <b>V</b>	<b>7</b>

Ask your server for details about our  
Cannery Kitchen & Social Weekly Specials!

## Desserts

<b>Cannery Cheesecake</b> <b>C</b>	<b>12</b>	<b>Molten Chocolate Cake</b>	<b>10</b>
Vanilla cheesecake and berries served with a raspberry sauce		Decadent, warm and rich chocolate cake	
<b>Apple Galette</b>	<b>10</b>	<b>Add Vanilla ice cream</b>	<b>3</b>
Apples with cinnamon and brown sugar in a flaky pastry crust with caramel sauce		<b>Lemon Crème Brûlée</b> <b>GF</b>	<b>10</b>
<b>Add Vanilla ice cream</b>	<b>3</b>	Sweet and tart creamy lemon, topped with berries	
		<b>Ice Cream &amp; Sorbets</b> <b>V/VG/GF</b>	<b>8</b>
		A seasonal selection of ice creams and sorbets, ask your server for details	

- C** Cannery Kitchen & Social Signature Dish
- GF** Gluten Friendly/Gluten Friendly Option Available
- VG** Vegan/Vegan Option Available
- V** Vegetarian/Vegetarian Option Available

Please advise us of any food allergies and be aware that any undercooked foods ordered by request pose a risk of foodborne illness. Cannery restaurants are not gluten-free, vegetarian, or vegan restaurants and take no responsibility should cross-contamination occur.

\*Prices do not include sales tax.