

Spring Menu

the gård

APPETIZERS

KETTLE CHIPS DF GF

Kettle chips with Chipotle Aioli

SPRING ROLLS DF

Crispy veggie spring rolls with Vermicelli noodles

POT STICKERS DF

Pan-seared dumplings filled with fresh ground pork and leek, Panzu dipping sauce & Asian slaw

CRAB CAKES DF

3 deep fried crab cakes with Chipotle Aioli, Avocado Mayo and Mango Salsa

LETTUCE WRAP GF

Teriyaki shrimp, pineapple salsa, avocado mayo, Srirachi Aioli and caramelized walnuts

NACHOS GF

Crispy chips covered with queso and cheddar topped with tomato, green onion, jalapenos, sour cream and salsa

Add guacamole

DAILY SOUP (GF, DF OPTIONS)

Please ask server for details

MAINS

FISH & CHIPS

Tender, flaky Atlantic cod in our signature golden, beer batter. Served with crispy, thick-cut chips, tangy Asian coleslaw and tartar sauce

CHICKEN CARBONARA GF AVAILABLE

Roasted Chicken, Crispy Pancetta, Onions, Peas, Mushrooms served on Spaghetti, Creamy Parmesan, Egg Yolk & Garlic Sauce

BUTTER CHICKEN

Tender Chicken Simmered in a Creamy, Spiced Tomato Based Sauce, Served with Fragrant Basmati Rice & Butter Garlic Naan

STEAK SANDWICH & CHIPS

sliced, tender fillet mignon (or ribeye/bavette) on toasted, garlic-buttered ciabatta, topped with deeply browned sweet onions, melted provolone & arugula, served with Horseradish aioli

KOREAN SHORT RIBS

Korean-style beef short ribs in a Kalbi marinade slowly grilled & smoked with sesame soy glazed zucchini and mushrooms on a Traeger grill

DESSERTS

WARM BREAD PUDDING

Toffee sauce, vanilla bean, ice cream topped with honeycomb toffee

MOLTEN CHOCOLATE CAKE

Topped with vanilla bean, ice cream seasonal berries and dusted with sugar

SALADS AND BOWLS

VIETNAMESE SPRING ROLL NOODLE BOWL

Veggie spring rolls & pork belly, Vermicelli noodles, peanuts, Thai cucumber salad, fresh herbs, sprouts & peanuts

FAJITA BOWL

Grilled chicken, cilantro-lime rice, corn, black beans, sauteed onions, bell peppers, fresh guacamole, sour cream & grilled flat bread or sub steak

CAESAR

Sourdough crutons, smoked bacon, boiled egg, grana padano and creamy garlic dressing

COBB SALAD

Chicken breast, crumbled blue cheese, tomato, smoked bacon, snipped chives, chopped egg and buttermilk blue cheese dressing

BURGERS AND HAND HELDS

GÅRD BURGER

8oz grilled beef burger, aged cheddar, tomato, pickle, shaved red onion, lettuce on Brioche bun

MONTREAL SMOKED MEAT BURGER

100% fresh Canadian beef burger pattie topped with tender, spice rubbed Montreal smoked meat, Swiss cheese, caramelized onions & southwest mustard sauce

CRISPY COD FILLET BURGER

Hand Battered cod fillet with pickled red onions, zesty caper tartar sauce and crisp Romaine lettuce served on a toasted Brioche bun

CRISPY CHICKEN ON A BUN

Breaded chicken breast, lettuce, tomato, pickle, spicy mayo and red onion

PORTOBELLO CAPRESE BURGER

Savoury grilled Portobello mushroom cap marinated in Balsamic

CAPRESE GRILL CHEESE

Melted fresh Mozzarella, sliced tomatoes, savoury Basil pesto and a Balsamic glaze drizzle on toasted buttery sourdough

CLUB SANDWICH

Maple roasted turkey breast, smoked bacon, aged cheddar, tomato, red leaf lettuce and smoked mustard aioli

WINGS - DRUMS & FLATS - WING

NIGHT WEDNESDAYS

1 pound of wings served with house made blue cheese dressing, carrots, cucumber choose from: Classic BBQ, Buffalo hot sauce, Lemon Parm dust, Honey garlic or sweet & spicy