

# 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

### KNIFE AND FORK SUSHI (SUSHI PIZZA) DF

Slightly crispy yet chewy fried rice patty topped with layers of sliced avocado, tuna or vegetable, drizzle of mayo and wedges of Nori, pickled ginger and roe served as toppings or sides

### 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