

We have a small kitchen and meals are prepared to order.  
We appreciate your patience when placing orders in large groups or at peak meal times.

## APPETIZERS & SNACKS

### VEGGIE SPRING ROLLS / \$14

Local, handmade Thai spring rolls served with plum sauce

### PICKEREL CHEEKS / \$18

Sautéed pickerel cheeks, cherry tomatoes, mushrooms, garlic, basil, beurre blanc, Arborg Bakery focaccia crostini

### RIBBIES / \$14

Baby back pork ribs, cut into individual pieces, tossed in your choice of sauce or seasoning – please ask for options

### BAKED BRIE / \$12

Oven-baked Brie cheese topped with sundried tomato, garlic, basil, balsamic vinegar, and olive oil; served with toasted Arborg Bakery focaccia

### NACHOS / \$18

La Cocina nacho chips, bell peppers, tomatoes, green onions, premium cheese blend.

*Add jalapeños for \$2; ground beef, chicken or bacon for \$4*

### S&P PLATTER / \$40

Ribbies, quesadilla, spring rolls, cheese toast, and onion rings – perfect for sharing

## SANDWICHES / SALADS / SOUP

### CLUB SANDWICH / \$10

Roasted chicken, bacon, cheddar cheese, romaine lettuce, and tomato on Arborg Bakery Texas toast

### BACON SARNIE / \$11

Bernier Meats bacon, sautéed mushrooms, green onion, cherry tomatoes, garlic, basil, Branston pickle on Arborg Bakery Texas toast

### JUNKYARD DOG / \$11

Our ever-evolving hot dog, featuring Winnipeg Old Country wieners – please ask your server for this week's flavour combo

### QUESADILLA / \$14

Flour tortillas, bell peppers, tomatoes, green onions; served with salsa and sour cream

*Add jalapeños for \$2; ground beef, chicken or bacon for \$4*

### PICKEREL PO' BOY / \$12

Panko-breaded Lake Winnipeg pickerel, sliced tomato, iceberg lettuce, pickled shallots, house-made tartar sauce, Louisiana hot sauce, on an Arborg Bakery hoagie bun

### CAESAR SALAD / \$13

House Caesar dressing, romaine lettuce, focaccia croutons, and Parmigiano-Reggiano

### GREEN SALAD / \$13

Romaine lettuce, cucumber, cherry tomato, bell pepper, sunflower seed, balsamic vinaigrette

### SMOKED WHITEFISH NIÇOISE SALAD / \$18

Kristjanson Fish smoked whitefish, iceberg lettuce, cherry tomato, new potato, green bean, boiled egg, kalamata olive, horseradish & caper vinaigrette

### CLASSIC POUTINE / \$12

French fries, Bothwell cheese curds, gravy

*Add jalapeños for \$2; ground beef, chicken or bacon for \$4*

### HOUSE SOUP / \$7

House-made soup – please ask your server for details

### LAKE WINNIPEG CHOWDER / \$16

Butter-poached pickerel cheeks, whitefish tail, smoked goldeye, corn, braised leeks, baby potato, jalapeno and corn infused cream, winter vegetable broth, chives

## ENTREES

### BAKED MAC & CHEESE / \$16

House-made cheese sauce, elbow macaroni, jalapeño panko breadcrumbs

### BBQ RIBS / \$21 (Half Rack) / \$32 (Full Rack)

Braised then baked baby back pork ribs, oven-roasted baby potatoes, creamed leeks

### SMOKED PORK CHOP / \$21

Bernier Meats smoked pork chop, house chutney, mustard, oven-roasted baby potatoes, creamed leeks

### FISH & CHIPS / \$18

Three pieces of panko-breaded Lake Winnipeg pickerel, red potato French fries, house tartar sauce

### PICKEREL FISH TACOS / \$16

Three pieces of panko-breaded Lake Winnipeg pickerel, flour tortillas, cabbage, guacamole mayo, honey and soy taco sauce

## DESSERT

### PANNA COTTA / \$10

House-made panna cotta – please ask your server for details

## SIDES & EXTRAS

### FRENCH FRIES \$6

### ONION RINGS \$6

### SIDE SALAD \$7

### GRAVY \$3

### SIDE SAUCES \$1.75

- Mayo
- Salsa
- Sour Cream
- Tartar Sauce

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