



# The Anchorage



## Casual Dining

### Our Mission

*To ensure that each guest receives prompt, professional, friendly and courteous service. To maintain a clean, comfortable and well-maintained premise for our guests and staff. To provide at a fair price – nutritional, well-prepared meals – using only quality ingredients.*

# Appetizers

## CHARCUTERIE BOARD

Ask your server for today's selection  
(market price)

## CALAMARI \$11

Dusted in our house-blend of herbs and spices  
fried to perfection – served with tzatziki

## MUSSELS \$15

P.E.I. mussels steamed with fresh garlic, ripe tomatoes, onions,  
preserved lime & cilantro beurre blanc

## SALMON AND CRAB CAKE DUO \$16

Crisp bell peppers and red onions  
formed in our salmon cake as well as our crab cake – Cajun flavours

## WILD AND TAME MUSHROOM BASKET \$16

Sautéed with shallots, roasted garlic and rosemary.  
Finished with a rich truffle cream sauce, served in a phyllo basket

## FIVE CHEESE ARTICHOKE DIP \$15

A delicate fusion of artichoke hearts, baby spinach, roasted garlic  
five cheese blend, herbs & spices served hot.  
Complimented with our aromatic oil drizzled crostini



# Salads

## ROASTED BEET SALAD \$15

Maple-candied pecans, curly endive,  
spiked goat cheese, and balsamic reduction

## HAIL CAESAR \$12

Romaine lettuce, shaved grana Padano, crispy pancetta  
tossed in our house-made Caesar dressing, topped with our delicately baked toast points

## WEDGE SALAD \$14

Crisp iceberg lettuce, topped with double smoked bacon, tomatoes,  
crumbled blue cheese and finished with a velvet blue cheese dressing

## HOUSE SALAD \$9

Heritage Mix greens, cucumber,  
tomato, and red onion tossed in balsamic or Italian dressing

# Soup

## CHEF'S KETTLE – PREPARED FRESH DAILY \$7

Ask your server for details



# From the Grill

14 oz AAA RIB-EYE \$55

Charbroiled, served with truffle- infused butter and a rich demi glace

14 oz PORK-CHOP \$40

The big chop, bone- in perfectly grilled with a piquant maple infused butter, and a cranberry- apple chutney

14 oz LAMB-RACK \$50

Pan- seared or grilled to your liking, served with a rich Cumberland sauce

12 oz NEW-YORKER \$48

AAA dry -aged New York Striploin charbroiled, finished with a red wine demi- glace

10 oz BEEF-FILLET \$54

Charbroiled and accompanied with a truffle demi- glace, grilled portabella mushroom

8 oz CHICKEN IMPERIAL \$38

Pan- seared breast of chicken, stuffed with our house- made crab cake, finished with our béarnaise sauce

**SERVED WITH SEASONAL VEGETABLES, CHOICE OF ROASTED RED SKIN POTATOES OR CITRUS RISOTTO**

## ADD TO YOUR STEAK

Sautéed Shrimp \$20

Lobster tail 4 oz \$23

Sautéed Mushrooms \$10

Blue Cheese Gratin \$7

## SAUCE IT UP \$7

Hollandaise,

Red Wine Reduction

Sauce au Poivre

Cumberland Sauce

Compound Butters (ask your server for todays selections)



# From the Sea

## ATLANTIC SALMON \$29

Grilled perfectly, finished with a lemon & garlic beurre blanc

## WHITE FISH \$29

Herbert's fisheries, pan seared to perfection, finished with a white wine & lemon butter

## BLACKENED LAKE TROUT \$27

Herbert's fisheries, blackened in our house seasoning, and pan fried served with hollandaise and a roasted tomato salsa

## LOBSTER TAIL \$45

Broiled, served with drawn butter

**SERVED WITH SEASONAL VEGETABLES, CHOICE OF ROASTED RED SKIN POTATOES OR CITRUS RISOTTO**

# Pasta

## MUSSELS AND CLAM LINGUINI \$27

Fresh P.E.I. mussels and fresh clams in a piquant tomato sauce

## SHRIMP AND SCALLOP FETTUCCINE \$33

Sautéed jumbo tiger shrimp and colossal sea scallops in a roasted pesto cream sauce

## CHICKEN GORGONZOLA \$28

Sautéed Chicken breast with Fettuccine and a rich gorgonzola cream sauce

## PASTA PRIMA VERA \$26

Sautéed seasonal vegetables in soffrito tossed in pasta



# Children's Menu

CHICKEN BREAST 5oz \$16  
served with pasta, salad or fries

CHICKEN FINGERS \$15  
served with fries, salad or pasta

PASTA WITH BUTTER AND CHEESE \$14  
served with side salad

6oz NEW YORK \$16  
served with fries, salad or pasta

Salad choice of Garden or Caesar

**ALL CHILDRENS ENTREES SERVED WITH ICE CREAM**



# Breakfast

Served daily 7:00 am – 11:00 am

## The Sportsman's

2 eggs any style, bacon (3) ham or sausage, \$10.00  
home fries & toast

## Breakfast Sandwich

*(2 eggs) – all sandwiches served with home fries*

WESTERN - ham, onion, bell peppers \$14.00

SUNRISE – Bacon fried eggs cheddar cheese \$9.00

THE KILLARNEY – avocado, goat cheese, spinach, tomato, on a brioche bun \$14.00

THE ATLANTIC – smoked salmon, goat cheese, onions \$14.00

## Omelettes

*served with home fries and toast*

MUSHROOM & CHEESE – field mushrooms, aged cheddar \$12.00

HAM & CHEESE – smoked ham, aged cheddar \$13.00

SALMON – smoked salmon, spinach & goat Cheese \$16.00

SPANISH - Pica de Gallo, aged cheddar, bell peppers \$14.00

WESTERN – Ham, onions, and mixed bell peppers. \$14.00

CALIFORNIA – Avocado, tomato, goat cheese, spinach \$15.00

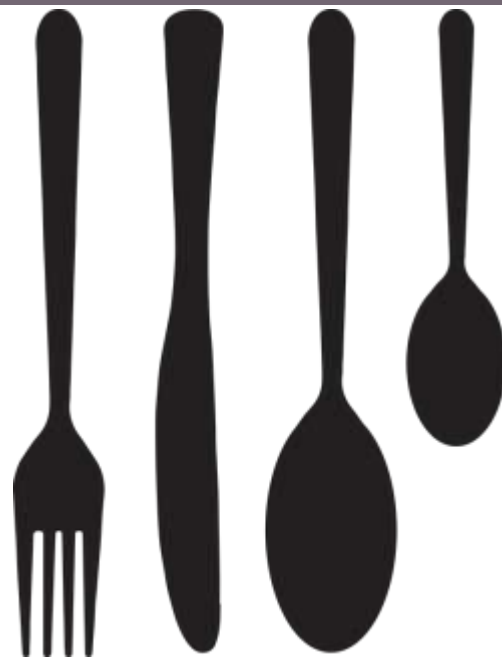
4 CHEESE – blend of mozzarella, gouda, parmesan & provolone \$13.00

## Benedict – all served with home fries – served open faced on an English Muffin

EGGS BENNY – 2 poached eggs, pea meal bacon, hollandaise \$14.00

EGGS FLORENTINE – 2 poached eggs, spinach, tomato, béarnaise sauce \$13.00

EGGS ATLANTIC – 2 poached eggs, smoked salmon, tomato, spinach, dill hollandaise \$15.00



## Pancakes, Waffles or French Toast

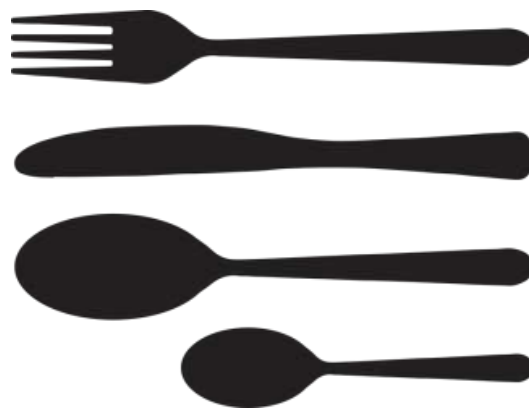
*Done your way!*

Plain, icing sugar and cinnamon \$11.00

Wild berry compote and whip cream \$12.00

Little Piggy (2 bacon, or 2 sausage) \$13.00

Chocolate Chip or Oreo Cookie \$12.00



## Children's Menu (12 yrs. & under only)

One egg any style with bacon or sausage, toast and home fries \$6.00

French toast, waffle or pancakes, with wild berry compote and whip cream \$6.00

Breakfast grilled cheese, triple decker with bacon and home fries \$6.00

## Morning Additions

Assorted Cereal \$4.00

Oatmeal \$5.00

Fresh Berries \$4.00

## Sides

Home fries \$3.00

Bacon or Sausage \$3.00

Peameal bacon \$5.00

Egg (1) \$1.00

Toast \$2.50 – choice of  
white, whole wheat, rye, English muffin,  
gluten free

Wild Berry Compote \$2.00

Hollandaise, or Béarnaise \$4.00

## Beverages

Coffee or Tea \$2.25

Milk/Choc \$3.00

Juice \$3.00

Apple, orange, grapefruit, tomato

