



the provencher lounge

## small plates

CITRUS MARINATED OLIVES	9	SHRIMP DUMPLINGS steamed and served in a Soy Whiskey Sauce	18
FORT GARRY POTATO FRIES with Truffle Aioli	10	CHARCUTERIE BOARD Country Terrine, Pickled Beets, Grilled Sourdough, Grainy Mustard, Pickled Shallots and Cornichons	18
PANKO CRUSTED CHICKEN with Red Pepper Mayo	12	CHEF'S SELECTION OF THREE CHEESES with Grapes, Nuts and Grilled Sourdough	20
HOUSE-MADE HUMMUS PLATTER	14	HOUSE MADE MORTADELLA, Grilled Sourdough, Grainy Mustard, Pickled Shallots, and Cornichons	16
FONTINA RICE ARANCINI with Basil Cream and Shaved Parmesan	14		
MEATBALLS AL FORNO in Tomato Sauce with Grilled Sourdough	18		

## salads

CAESAR with Roasted Garlic Dressing, Parmesan and Sourdough Croutons	11	SEASONAL GREENS, Radish, Fennel, Cucumber, Avocado, Salted Ricotta and Truffle-Lemon Vinaigrette	15
THE WEDGE with Iceberg Lettuce, Bacon, Hard Boiled Egg, Sundried Tomatoes and Thousand Island Dressing	15	ADD BBQ GLAZED GRILLED SHRIMP \$12 ADD GRILLED CHICKEN \$9	

## mains

REUBEN SANDWICH-Shaved Corned Beef, Sauerkraut, Swiss and Thousand Island Dressing on Grilled Sourdough with House Fries	21	ELICOIDALI PASTA, House Fennel Sausage and Fresh Parmesan	26
THE FORT GARRY BURGER – House Ground Chuck Flat Cooked Medium with Aged Cheddar, Lettuce, Tomato, Mustard and Mayonnaise with House Fries	24	ROASTED CHICKEN with Fingerling Potatoes, Broccolini and Velouté	30
CHICKEN BURGER – Grilled Chicken Breast with Aged Cheddar, Lettuce, Sriracha Mayo with House Fries	24	POT ROAST CHUCK STEAK with Mashed Potato, Broccolini and Red Wine Sauce	34
BAKED CAULIFLOWER "STEAK" with Eggplant Puree, Shaved Radish Slaw and Brown Butter	26	PANKO CRUSTED PICKEREL with House Fries and House Tartar Sauce	30

## desserts

ASSORTED BERRIES with Crème Fraîche	10
CHOCOLATE HAZELNUT DOME CAKE with Strawberry Coulis	10
FORT GARRY BANANA SPLIT - Vanilla, Chocolate and Strawberry Ice Cream with Banana	10

Prices do not include tax or gratuity.