EST'D ANCHOR&ORE

2019

START HERE BIG PLATE HANDHELDS **NORTH SHORE SALAD** 16 A&O FISH AND CHIPS 26 green leaf lettuce, bacon lardon, strawberries, All handhelds are served with choice of fries or house salad Sleeping Giant Skull Rock batter, haddock, coleslaw, fries, lemon, tartar sauce blistered grapes, Bannock croutons, candied walnuts, Add \$2 for Caesar or sweet potato fries thunder oak cheese with a raspberry vinaigrette BUDDHA BOWL VEGAN 30 18 CHICKEN SUPREME & ONDINNE PASTA CRISPY CHICKEN SANDWICH 21 rice, quinoa, pickled onion, radish, marinated kale, Big Lake Pasta, roasted vegetables, chicken supreme with mushroom cream sauce cherry tomato, roasted chickpeas, falafel, edamane, crispy chicken breast, pepper jack cheese, lettuce, cilantro avocado crema with a oregano vinaigrette tomato with a maple chili aioli on a brioche bun 31 PAN SEARED SESAME CRUSTED TUNA GF KALE CAESAR SALAD 18 pearl couscous, butternut squash, shaved brussel sprouts, **FISH TACO** 23 heirloom baby tomatoes with a mango salsa kale, romaine hearts, pancetta, lemon, Bannock crouton, parmesan cheese with a Caesar dressing fried pickerel, coleslaw, feta, pea shoots, enhance your salad pico de gallo, avocado crema MISO GLAZED SALMON 6 0Z 32 chicken +6, salmon +7, shrimp +8 gremolata, carrots, broccolini, pearl couscous, red & green THREE CHEESE A&O BURGER 23 SMOKED SALMON & COMPRESSED WATERMELON 19 pepper, red onion in a curry beurre blanc prime rib patty, swiss cheese, truffle cheddar, pepperjack kale, cherry tomato, watermelon, smoked salmon, cheese, caramelized onions with citrus aioli on a brioche bun nori, puffed rice with umami mayo PETIT TENDER OF BEEF 8 OZ GF 41 TRADITIONAL POUTINE 15 roasted baby potatoes, heirloom carrots, asparagus with onion demi 25 **VEGGIE BURGER** fries, cheese curds, gravy, green onion. quinoa patty, lettuce, tomato with Add chicken +6, pulled pork +7, brisket +9 NEW YORK STEAK 12 OZ GF 48 avocado crema ona brioche bun roasted baby potatoes, heirloom carrots, asparagus with red wine demi **NACHOS** 17 corn chips, pico de gallo, jalapenos,lime avocado crema, salsa **BRISKET SANDWICH** 26 Add chicken +6, pulled pork +7, brisket +9 beef brisket, caramelized onions, truffle TUNA TARTAR 17 FROM THE SMOKER cheese on a brioche bun tuna, avocado, wonton chips **CHICKEN WINGS (10PCS)** 18 ST LOUIS RIBS 1/2 RACK 28 A&O signature blueberry bbq, maple chili sauce, choice of french fries, sweet potato fries, mac and cheese, onion maple bacon dry rub, or salt & pepper served rings, balsamic glazed brussel sprouts, coleslaw with pickled vegetables and blue cheese ASK ABOUT OUR SOUP OF THE DAY 9 *vegetarian wings available, please ask your server **BEEF BRISKET** 29 Chef's fresh homemade soup

STEAK BITES

petit tender, oriental slaw, sesame seeds, pickled

onion, A&O fire sauce, crispy noodles

18

IF YOU HAVE ANY CONCERNS ABOUT FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. TAXES & GRATUITIES ARE NOT INCLUDED.

15% GRATUITY WILL BE ADDED TO A GROUP OF 8 OR MORE

choice of french fries, sweet potato fries, mac and cheese, onion

rings, balsamic glazed brussel sprouts, coleslaw