

# All Day Menu

## HAPPY HOUR 4PM - 6PM • \$6 CRAFT BEER

Halifax Marriott Harbourfront Hotel

1919 Upper Water Street, Halifax, Nova Scotia, Canada, B31 315

902-421-1700

## TO SHARE

#### FOREST & FIELD MUSHROOMS 513

Dark Rosemary Demi | Lindell's Hip Hop Cheese | Espresso Salt | Brown Butter Baguette

#### FRITTURA MISTA \$17

Shrimp | Scallops | Calamari | Heritage Vegetables | Salted Lemon Chipotle Dip

#### **ROASTED BRUSSEL SPROUTS 515**

Asiago | Double Smoked Maple Bacon | Date Molasses

#### TUNA TACOS \$18

Wonton Crackers | Orange Slaw | Mango Relish | Cilantro Lime Crema

#### **OCEAN COCKTAIL 516**

Vanilla Poached Prawns | One Sided Scallops | Brined Mussels | Marie Rose Sauce

#### **SMASHY SLIDERS** 3 for \$15

Certified Angus Beef | Aged Cheddar | Caramelized Onions Sauteed Mushrooms | 'MAC' Sauce

#### **TRUFFLE FRIES 514**

Asiago | Black Garlic Aioli VEG

#### **VEGAN FRITES** \$14

Hearts of Palm | Za'atar Fry Sauce V

#### **LARDER BOARD 524**

Prosciutto | Urban Cheeses | Smoked Atlantic Salmon | House Mustard Olives | Crostini

#### **POURHOUSE NACHOS 518**

Caramelized Onions | Banana Peppers | Maple Bacon

### WINGS & RIBS \$16

Whole Wings | Side Salt & Pepper Ribs | Gochuchang

#### **ORANGE SPICED DUCK CARNITAS \$16**

Citrus Slaw | Avocado Crème Fraiche

## ODDS AND SODS

#### THE CHOWDER \$16

Shrimp | Scallops | Salmon | Haddock | Mussels | Cream

#### **SOUP OF THE MOMENT 58**

Ever-Changing | Always Delicious

#### **CAESAR SALAD 514**

Confit Garlic Dressing | Asiago | Maple Bacon

#### **SUMMER SALAD 516**

#### **CAPRESE SALAD \$16**

Very Local Basil | Best Tomatoes | Fresh Mozzarella | Pomegranate Balsamic Reduction | Good Salt **VEG** 

## **HANDHELDS**

Served With Choice of Side [Fries, Soup or Mixed Greens] + \$7 for [Chowder or Truffle Fries]

#### **CRISPY FISH SANDWICH \$19**

Local Haddock Loin | House 'MAC' Sauce | Quick Pickle | Brioche Bun

#### THE BURGER \$18

Certified Angus Beef | Cheddar | Smoked Bacon | Lettuce | Tomato | Pickle

#### GRILLED PORTOBELLO SANDWICH \$18

Arugula | Roasted Tomatoes | Asiago | Garlic Olio | Sourdough \* Served With Vegan Frites **VEG** 

#### **GRILLED TURKEY CLUB \$18**

Brined Turkey Breast | Smoked Salmon | Lettuce | Tomato

## ENTRÉE

#### **SEAFOOD STEW \$27**

Tomato Tarragon Broth | Local Haddock Loin | Steamed Mussels | Shrimp | Scallops New Potatoes | Charred Corn | Variegated Vegetables **DF** 

#### **GRILLED SKIRT STEAK \$32**

Tobacco Onions | Bacon Brussel Sprouts | Variegated Carrots Pressed Fingerlings | Herb Steak Butter

#### FISH & CHIPS \$16

Garrison Beer Batter | Local Haddock | Hand Cut Fries | House Tartar

#### **VEGETABLE 'PASTA' 529**

Roasted Mushrooms | Oven Dried Tomatoes | Fresh Peas | Phil's Pesto V, GF OR Add a Splash of Cream VEG

#### **ROASTED FAROE ISLAND SALMON 533**

Apricot Rum Cream | Leeks | Beluga Lentils GF