

Shared plates

- Charcuterie** gf/v 18
daily selection of locally made meats and international cheese, fruit, preserves and toasted French baguette
- Tiger Garlic Prawns** gf 15
sauteed tiger prawns, lemon, garlic & tarragon in a buerre blanc sauce
- Calamari** 14
tempura battered squid, green onion, pickled peppers, with a sweet & spicy chili sauce
- Meatballs** 14
homemade with beef and pork, served with our own marinara sauce and toasted baguette
- Brussels and Bacon** gf/v/vg 11
our signature crispy fried brussel sprouts, double smoked bacon, capers, maple/honey & bread crumbs
- Mini Sliders** 15
three mini all beef burgers, cheese, caramelized onion & mustard grain aioli, topped with dill pickle
- Potato Cheddar Perogies** v 13
pan seared handmade perogies topped with caramelized onions, braised cabbage & sour cream
- Wings** gf 14
baked and fried, choice of salt & pepper, hot or Thai
- Tostada** gf 11
pulled chipotle chicken, sour cream, feta cheese, lettuce on a crunchy corn tortilla
- Halloumi** gf/v 11
seared halloumi slices, served with marinara dipping sauce
- Marinated Mixed Olives** gf/v/vg 6
warm mixed olives

Entrees

- Chicken Schnitzel** 21
panko crusted chicken, herb mashed potatoes, crispy brussel sprouts, braised cabbage & signature mushroom gravy
- Shepherd's Pie** 20
ground beef, carrots, onions & corn in a rich gravy, topped with mashed potatoes, served with a small salad and homemade corn bread
- Fish & Chips** 20
stouted batter cod, with poppy seed slaw and our homemade tartar sauce
- Braised Short Rib** 23
slow roasted beef short rib, mushroom risotto, seasonal veggies
- Wild Pacific Salmon** 24
poached wild salmon with lemon butter & fresh dill, scalloped potatoes, seasonal veggies
- Pastas**
- Spaghetti Bolognese** 18
our homemade bolognese sauce prepared with vine-ripened tomatoes, onions, garlic and herbs
- Vegetarian Tagliatelle** v/vg 18
choose from our homemade marniara or homemade pesto, seasonal vegetables and grated parmigiano
- Short Rib Ragu** 23
slow roasted short rib, vine-ripened tomatoes, onion, garlic, herbs and spices with pappardelle noodles

[gf] gluten free options
[v] vegetarian options
[vg] vegan options

Handhelds

- Marquis Burger** gf 19
hand pressed patty, bacon jam, aged cheddar, pickled red onion, lettuce, tomato & whole grain mustard aioli
- Beyond Meat Burger** gf/v/vg 19
beyond meat patty, aged cheddar, lettuce, tomato, whole grain mustard aioli
- Grilled Chicken Club** 18
bacon, crisp lettuce, tomato, whole grain mustard aioli on marble rye bread
- BLT** 17
double smoked bacon, ripe tomato, crisp lettuce on marble rye bread.
- All above have choice of fries or house green salad**
- Grilled Cheese & Tomato Bisque** v 15
aged cheddar on marble rye with our homemade tomato bisque
- Salads & soups**
- Marquis Caesar salad** 13
romaine lettuce, creamy caesar dressing, parmigiano cheese, croutons
- Wedge salad** v 14
crisp iceberg lettuce, buttermilk blue cheese dressing, bacon, tomato & crumbled blue cheese
- House Green salad** vg 12
grape tomatoes, romaine lettuce, celery, radicchio & our house vinaigrette
- Tomato Bisque** gf/v 7
homemade tomato bisque