



BISTRO LUNCH MENU

Served 11:00 am – 2:00 pm

BREAKFAST

Viking Trail Breakfast Sandwich – \$12

Homemade touton with fried egg, cheese, and bacon. Served with hash browns and fresh fruit.

All Newfoundland Breakfast – \$20

Two eggs with your choice of bacon, sausage, or bologna. Served with toast & local jam, fresh fruit, and hash browns.

STARTERS

Lobster Mushroom Caps – \$18

Sautéed lobster in mushroom caps, topped with hollandaise and parmesan.

Green Gardens Dip & Pita Chips – \$17

Spinach dip with herbs and green onion. Served with pita chips and veggie sticks.

Ocean View Seafood Chowder

– Cup \$10 / Bowl \$15

Shrimp, scallops, and salmon in a creamy broth with vegetables. Served with garlic bread.

SALADS

Bonne Bay Lobster Salad – \$25

Chilled lobster tossed in citrus vinaigrette on greens with herbs and crispy tortilla strips.

Gros Morne Caesar Salad

– Side \$7 / Entrée \$13

Romaine, bacon bits, croutons, parmesan, and homemade Caesar dressing.

Field Green Salad

– Side \$7 / Entrée \$13

Spring greens with summer citrus dressing, crunchy vegetables and chives.

Add to any salad:

¼ Rotisserie Chicken – \$10

4 Grilled Scallops – \$8

4 Grilled Shrimp – \$8

4 oz Grilled Salmon – \$10

MAINS

Mount Scio ¼ Rotisserie Chicken – \$29

Roasted with Newfoundland savory spice, served with gravy, vegetables, and house cut fries.

Sub Fries: Side Greens +\$4 | Caesar +\$4

Anchor Steak Sandwich - \$21

Tender marinated sliced steak pan fried with mushrooms and onions on a ciabatta bun served with a side of peppercorn gravy and house cut fries.

Sub Fries: Side Greens +\$4 | Caesar +\$4

Moules Marinière & Frites – \$22

Mussels in white wine garlic broth with chives, house cut fries and garlic toast.

Anchors Fish & Chips – \$24

One full cod fillet with house cut fries, tartar sauce, and coleslaw. Add a second full fillet for \$9.

Tacos de Cod – \$16

Two soft tacos with beer-battered cod, pickled slaw, and lime crema. Served with house cut fries.

Newfoundland Lobster Poutine – \$24

Lobster meat, cheese curds, and chives smothered in house lobster gravy over house cut fries.

Moroccan Chickpea Stew – \$29

Hearty chickpea and tomato stew with herbs over rice pilaf and garlic toast.

Ask your server for Gluten-Free options!