

# Shareables

## BRUSCHETTA 19 GFO/V

*herb whipped feta & ricotta, cherry tomatoes, evoo, balsamic & fresh basil, crostini*

## SPICY HADDOCK BITES 16

*crispy haddock tips, served with lemon dill aioli*

## MUSSELS 18 GFO

*pesto & white wine broth, pancetta, cherry tomatoes, crostini*

## FOURTH LOCK FRIES 15 V

*house cut fries, feta, crispy jalapeños, balsamic, garlic aioli & scallions*

## CURED SALMON BOARD 23 GF

*purple cabbage & beet cured Atlantic salmon, crostini, cream cheese & house preserves*

## NACHOS 20 V

*house fried tortilla chips, tomato pesto mix, cheese, scallions, crispy jalapeños, garlic aioli & balsamic*

## SMOKED WINGS 17

*house smoked, whole Valley wings, sweet Thai chilli glaze*

## CHARCUTERIE 28 GFO

*local & international cheeses, cured meats, house preserves, crostini*

## THE DIP 16 GFO/V

*cajun grilled corn & jalapeños, three cheese blend, lime crema, chips & naan*

## CHOWDER 14 GFO

*made to order with fresh haddock, scallops, shrimp & mussels in a signature cream broth*

## CARPACCIO 18

*thin shaved, salt & pepper crusted AAA beef tenderloin, house pickles, capers, pine nuts, lemon & balsamic*

## SUMMER SALAD 17 GF/V

*mixed garden greens, walnuts, pickled red onions, cucumber, brown sugar & balsamic marinated strawberries, feta & strawberry honey lime vinaigrette*

## CAESAR SALAD 15 GFO/V

*romaine hearts, bacon, crispy capers, house croutons & dressing, parmesan*

# Mains

## STEAK *market price* GF

*always changing & always fresh premium cuts served with chef's potatoes, red wine demi, house preserves & seasonal vegetables, frizzled onions*

## PORK TENDERLOIN 26 GF

*sous vide - prosciutto wrapped pork tenderloin, wild mushroom sauce, vegetables & chef's potatoes*

## CHICKEN BURGER 22 GFO/VO

*sriracha & buttermilk marinated chicken, fried golden, house pickles, sriracha aioli, purple cabbage & apple slaw, cheese & honey drizzle, house cut fries*

## BLACKENED HADDOCK 23 GF

*cajun spiced, pan fried fresh haddock fillet, rice pilaf, vegetables & pineapple mango salsa*

## SEAFOOD PASTA 28 GFO

*fresh local haddock, scallops, shrimp & mussels in our signature garlic cream or marinara, parmesan & crostini*

## BEEF PASTA 25 GFO

*slow braised beef, pulled over cream demi, mushrooms, crispy leeks, green onions, parsley & fresh shaved parmesan, crostini*

## THE VEGAN 19 V/GF

*herb roasted cauliflower, mushrooms, red pepper & chickpeas over parsnip & cauliflower purée, cherry tomatoes & balsamic*

## FOURTH LOCK BURGER 21 GFO/VO

*grass fed Atlantic beef patty, garden greens, whiskey bacon jam, melted brie, crispy prosciutto & garlic aioli, house cut fries*

## SMOKED BRISKET BURGER 20 GFO/VO

*house smoked brisket, frizzled onions, house pickles & crunchy mustard aioli, house cut fries*

## FISH & CHIPS 16 / 21

*fresh local haddock fillet, light beer & dill batter, house cut fries & tartar*

## CHICKEN PIZZA 21 GFO

*bbq sauce, sous vide chicken, mozzarella & feta, tomato pesto mix, balsamic*

## MEAT PIZZA 22 GFO

*tomato sauce, pepperoni, bacon & beef, fresh mozzarella, caramelized onions & honey drizzle*

## FUNGI PIZZA 21 GFO

*roasted red pepper rosée sauce, portobello, button & forest mushrooms, mozzarella, truffle oil & cracked pepper*

# Wine

WHITE WINE	5oz	8oz	btl
<i>House Pinot Grigio / Italy</i>	10	14	40
<i>La Delizia Pinot Grigio / Italy</i>	11	16	42
<i>Santa Rita Sauvignon Blanc / Chile</i>	11	16	42
<i>DMZ Chardonnay / South Africa</i>	13	18	48
<i>Tidal Bay / NS, Canada</i>	13	18	48
<i>Sierra de Enmedio Rosé / Spain</i>	11	16	42
<i>Itinera Prosecco / Italy</i>	13	18	48
<i>Nova 7 / NS, Canada</i>	13	18	48

RED WINE	5oz	8oz	btl
<i>House Merlot / Italy</i>	10	14	40
<i>Chakana Malbec / Argentina</i>	12	17	45
<i>Noble Vines Cabernet Sauvignon / USA</i>	13	18	48
<i>Caparzo Sangiovese / Italy</i>	11	16	42
<i>Louis Latour Pinot Noir / France</i>			80
<i>Zenato Ripassa / Italy</i>			65
<i>Campo Viejo Rioja Reserva / Spain</i>			60

# Beer

## DRAUGHT ON TAP

*ask your server about the 8 local craft brews carefully picked to  
complement our menu / 10*

## IN THE BOTTLE & IN THE CAN

*Keith's 7 / Coors 7 / Canadian 7 / Ultra 7 / Corona 8 / Guinness 9 /  
Mongozo GF Pilsner 9 / Erdinger Weißen 9 / Erdinger Alcohol Free 8  
Nine Locks Vodka Sodas 6*

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# Bar

## 2 OZ CRAFT COCKTAILS

### THE THOMAS 14

*raspberry vodka, fresh raspberries & lemon juice, simple syrup, prosecco*

### THE CHARLES 14

*aperol, dark rum, simple, lime, pineapple*

### THE WILLIAM 14

*rye whiskey, limoncello, fresh lemon juice, cola*

### THE MILLER 14

*vanilla vodka, kahlua, butterscotch & cream liquor mixed with a freshly brewed espresso & simple syrup*

### THE GRAND 14

*gin, elderflower, simple, lime, fresh mint & basil*

### THE FLETCHER 14

*tequila, cassis, simple, lime, fresh blueberries*

*-don't see a cocktail that calls your name? create your own, or request your favourite-*

## AFTER EIGHT

*our selection of bourbons, single malts, brandy, port, liqueurs and premium liquors will surely satisfy your craving for an after dinner drink - just ask your server for suggestion*

## FROM THE KETTLE & ALCOHOL FREE

*espresso, cappuccino, latte, macchiato, tea, specialty coffee*

*pepsi, diet pepsi, 7-up, ginger ale, root beer, ginger beer, soda, sparkling water,  
orange juice, apple juice, cranberry juice, pineapple juice, grapefruit juice, ice tea, lemonade*

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# Desserts

*all of our desserts are home made, with only  
the freshest ingredients & lots of love*

## LEMON BLUEBERRY CHEESECAKE 8

*creamy & rich with spiced ginger crust,  
valley blueberries, lemon & whipped cream*

## KEY LIME MOUSSE 8 <sup>GF</sup>

*tangy key lime & white chocolate, complimented with a zesty lime curd*

## PENUT BUTTER BROWNIE 8 <sup>GF</sup>

*indulgent brownie with rich peanut butter centre, dark chocolate ganache  
& candied peanuts*

## THE TRIO 18

*try one of each*

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