

Shareables

Classic Nachos

\$20

Hand cut corn tortilla chips topped with cheese, tomatoes, onions, bell peppers, black olives, and jalapenos

Add chicken, beef or bacon \$5

Brie and Fruit Board

\$18

Baked brie topped with apple chutney served with house-made crustini and seasonal fruit

Dry Garlic Ribs

\$16

Deep fried pork ribs tossed in black garlic salt and cracked pepper

Spinach Artichoke Dip

\$15

In-house made spinach artichoke dip served with hand cut tortilla chips

Salads

All salads served with garlic bread

Caesar

\$9 Small / \$15 Large

Chopped romaine lettuce, croutons, pancetta rounds, shaved parmesan, and house made Caesar dressing

Add grilled or crispy chicken \$5

Smoked Duck

\$20

Carrot, daikon, cabbage, and fennel salad in a sesame and soy sauce marinade topped with apple smoked duck breast

Pyrenees

\$17

Arugula, shaved fennel, red onion, and cranberry salad, topped with warm goat cheese, candied walnuts and balsamic reduction

Snacks

Fries

\$6 Small / \$8 Large

Large cut fries tossed in house-made seasoning salt

Add gravy \$2

Sweet Potato Fries

\$7 Small / \$9 Large

Plank cut sweet potato fries served with a side of chipotle aioli

Onion Rings

\$7 Small / \$9 Large

Battered onion rings served with a side of tzatziki

Chicken Wings

\$10 for 6, \$18 for 12

Large Chilean chicken wings served with a side of crudités.

Sauces: Buffalo Hot, Salt & Pepper, Lemon Pepper, Honey Garlic and Korean BBQ

Chicken Strips

\$18

Four double fried crispy chicken tenders, served with your choice of dipping sauce and choice of sides

Sauces: Korean Barbecue, Sweet and Sour or Honey Mustard

Montreal Style Poutine

\$10 Small / \$15 Large

Large cut Kennebec fries with cheese curds and house-made poutine gravy.

Add beef, chicken or bacon \$5

Mussels Mariniere

\$17

1lb of steamed Atlantic mussels, finished in white wine, tarragon, and garlic. Served with garlic bread

The Mallory Restaurant

Burgers and Sandwiches

Served with fries or tossed salad

Sweet potato fries or onion rings \$2

Add Canadian Cheddar cheese, Swiss cheese, double smoked bacon or fried mushroom \$2

Add an additional side \$3

Beef Burger

\$18

Beef patty with lettuce, tomato, red onion, pickles and house-made burger sauce on a brioche bun

Veggie Burger

\$19

Vegetarian patty with lettuce, tomato, red onion, pickles, and burger sauce on a brioche bun

Crispy Chicken Burger

\$19

Breaded chicken breast with lettuce, tomato, red onion, pickles, and thousand island dressing on a brioche bun

Beef Dip

\$19

Shaved beef with caramelized red onion, Swiss cheese and horseradish aioli on an onion hoagie. Served with a side of au jus

Classic Reuben

\$18

Shaved corned beef, white wine sauerkraut, Swiss cheese, thousand island, and Dijon mustard on marble rye

Pesto Chicken

\$20

Grilled chicken breast with lettuce, red onion, tomato, Swiss cheese, and pesto mayo on a ciabatta bun

Chicken Panini

\$19

Smoked chicken breast with apple chutney and brie served on toasted spent grain bread

Entrées

Cote de Boeuf

\$32

8oz Ribeye steak, sliced and served with marchand de vin sauce, smashed baby potatoes, and roasted asparagus

Chicken Tonkatsu

\$22

Panko breaded chicken breast, deep fried and served over red Himalayan rice with tonkatsu sauce and kimchi coleslaw

Pork Picatta

\$24

Pan fried pork cutlets served with a lemon caper sauce over herbed pasta with a side of roasted asparagus

Duck Confit

\$25

Slow roasted duck breast, seared crispy and served Dijon caper sauce, smashed potatoes and roasted asparagus

Lobster Ravioli

\$30

Lobster stuffed ravioli tossed in a white wine cream sauce topped with chives and shaved parmesan, served with a side of garlic bread

Sukiyaki Rice Bowl

\$20

Beef or chicken, pan fried in a yakiniku sauce with seasonal vegetables and served on red Himalayan rice

Beef Donair

\$22

Shaved spiced beef with shaved cabbage, tomato, onion and sweet garlic sauce, served with fries and chickpea salad