



Dinner Menu

Starters

Homemade Soup of the Day - Chef's creation, made fresh daily \$5

Jameson Chicken Liver Pate - peppercorn crusted, with mini toast, gherkins and a berry compote \$8

Mixed Green Salad - Tossed with our house vinaigrette. \$6 Starter \$8 Entree. Add Grilled Chicken \$3 Shrimp \$4 Striploin Steak \$4 Blackened Salmon \$4

Smoked Salmon on Soda Bread - lemon dill cream cheese, red onion and capers \$11

Mini Irish Cocktail Sausages - with brown sauce for dipping and crisp vegetable sticks \$10

Vegetable Spring Rolls - with Thai style dipping sauce \$9

Bison Meatballs - in a Guinness BBQ sauce with fresh crisp vegetable sticks and a dill yogurt \$9

Tandori Chicken Skewers - with spicy peanut dipping sauce \$9

Bacon Wrapped Maritime Scallops - prepared with lemon garlic butter, crisp vegetables and dill yogurt dip \$11

Embassy Caesar Salad - \$7 Starter \$9 Entree
Add Grilled Chicken \$3 Sautéed Shrimp \$4 Striploin Steak \$4 or Blackened Salmon \$4

Crab and Shrimp Cakes - plump breaded cakes served with chipotle aioli \$10

Bowl of Fries - with choice of curry sauce or garlic mayo \$6

Irish Poutine - fries covered in garlic mayo topped with shredded cheddar cheese \$7

Pepperoni Flatbread Pizza - with roasted red pepper and mozzarella with a zesty tomato sauce \$10

Breaded Chicken Tenders - with french fries and sweet chilli sauce \$10

Sandwiches

All sandwiches served with your choice of select mixed greens, Caesar salad, soup or fresh fries

Embassy Sirloin Beef Burger - with crispy bacon, Havarti cheese and sautéed mushrooms \$14

Grilled Chicken Tomato Basil Wrap - with stilton mayo, bacon, arugula, tomato, red onion and Tuscan bean salad \$14

Entrees

Roasted Vegetable Salad - with Woolwich goat cheese, salad greens and a balsamic vinaigrette \$14

Cobb Salad - with toasted corn, boiled egg, grilled chicken breast, country ham, blue cheese, avocado and crispy bacon over mixed greens tossed in a citrus tarragon dressing \$15

Traditional Irish Stew - tender lamb, root vegetables and fresh herbs \$15

Chicken Curry- Indian Style - with seasoned rice, pappadum, yogurt and cilantro \$16

Kilkenny Battered Haddock - fresh cut fries, house coleslaw and homemade tartar sauce \$15

Shepherd's Pie - lean beef, carrots, peas, corn and onions topped with aged cheddar Yukon mashed potato and salad \$13

Grilled 10 oz New York Angus Striploin Steak - Hand cut "AAA" Alberta Beef, aged a minimum of 28 days. Served with garlic herb butter, mashed potatoes and sautéed seasonal vegetables \$25

Sides - Caramelized onions, sautéed mushrooms, sautéed vegetables, peppercorn whiskey gravy \$2.50 each

All prices net of applicable taxes. Please notify your server of any allergies or nutritional needs.
15% Gratuity will be added to parties of 8 or more