

Starters

- Homemade Soup of the Day** - Chef's creation, made fresh daily \$5
- Embassy Caesar Salad** - \$7 Starter \$9 Entree Add Grilled Chicken \$3 Sautéed Shrimp \$4
Striploin Steak \$4 or Blackened Salmon \$4
- Jameson Chicken Liver Pate** - peppercorn crusted, with mini toast, gherkins and a berry compote \$8
- Smoked Salmon on Soda Bread** - lemon dill cream cheese, red onion and capers \$11
- Mixed Green Salad** - Tossed with a citrus tarragon dressing \$6 Starter \$8 Entree. Add Grilled Chicken \$3
Shrimp \$4 Striploin Steak \$4
- Crab and Shrimp Cakes** - plump breaded cakes served with chipotle aioli \$10

Sandwiches

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

- Embassy Sirloin Beef Burger** - with crispy bacon, Havarti cheese and sautéed mushrooms \$14
- Grilled Cheese Sandwich** - raisin walnut bread, extra old cheddar, granny smith apple and cucumber \$12
- Guinness BBQ Pulled Pork Sandwich** - with lettuce and tomato on a francese roll \$13
- Prime Rib Sandwich** - roasted and thinly sliced on a French stick with horseradish mayo with sautéed mushroom and onion
(served medium well) \$14
- Grilled Chicken Tomato Basil Wrap** - with stilton mayo, bacon, arugula, tomato and red onion \$14

Entrees

- Chicken Curry- Indian Style** - with seasoned rice, pappadum, yogurt and cilantro \$16
- Traditional Irish Stew** - tender lamb, root vegetables and fresh herbs \$15
- Kilkenny Battered Haddock** - fresh cut fries, house coleslaw and homemade tartar sauce \$15
- 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
- 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