SOUPS & SALADS

DELI SANDWICHES

Note: Replace fries or potato with caesar or

side salad – 3.00 extra.

Sweet potato fries – 2.75 extra.

SEAFOOD CHOWDER 12.00 A traditional recipe with haddock, clams, scallops and lobster in light cream.	THE DELI COMBO 9.00 Black forest ham, smoked meat, havarti & swiss cheese, served hot or cold.		
SOUP OF THE DAY 7.50 A variety of hearty homemade soups.	ROAST BEEF 9.00 Choice of Spanish onions & horseradish, served cold.		
THE CAESAR 9.00 & 12.00 Romaine, mushrooms & bacon, our famous dressing & parmesan.	SMOKED MEAT 9.00 Montreal style smoked meat, served hot or cold.		
THE CHICKEN CAESAR 11.50 & 14.50 Add a grilled chicken breast to the Caesar to make a hearty meal.	HAM & CHEESE 9.00 Black forest ham & Swiss cheese, served hot or cold.		
THE MULL SALAD 15.50 A meal of garden veggies, topped with cheddar cheese & ham.	THE VEGGIE Lightly grilled open-faced, topped with garden veggies and melted havarti.		
THE TACO SALAD Garden veggies with fresh cooked tortilla chips, red beans. Topped with cheddar cheese & catalina dressing.	Deli sandwiches are served on choice of bread. Served with lettuce, tomato, dill pickle & choice of spreads.		
THE GREEK SALAD 12.00 & 14.00 Romaine, feta cheese, greek olives & garden veggies tossed in our own house	THE CLUB 12.50 Turkey breast, bacon, lettuce & tomato. Served with fries.		
vinaigrette dressing.	PHILLY STEAK SANDWICH 12.50		
GARDEN SALAD 11.00 Mix of garden veggies with choice of dressings.	Steak, onions, mushrooms. peppers & cheddar cheese. Served with fries & coleslaw.		
The above soups & salads are served with a choice homemade bread.	HOT SANDWICHES 12.50 Turkey or hamburger served with fries, gravy, coleslaw and veggies.		
SIDE SALAD 7.50	All white turkey meat add 1.80		

BURGERS & DOGS

THE MULL BURGER 6 ounces of lean beef, bacon	, mushrooms, onio	n, mozzarella, lettuce & tomo	11.00 ato.	
QUARTER POUNDER QUARTER POUNDER WITH THE CHICKEN BURGER Se THE FISH BURGER Served g HOT DOG WHISTLE DOG With bacon	rved grilled with co grilled with coleslaw		Plain Works 6.00 & 6.60 6.60 & 7.10 8.50 8.50 5.00 6.00	
S	SNACKS & SA	ANDWICHES		
NACHOS & CHEESE DELUXE NACHOS Hamburger, onions, green p	8.00 14.00 peppers, hot	POUTINE POTATO SKINS Cheddar cheese & bad		
	3.50 & 4.50 6.00 & 8.00 4.00 5.50	EGG ROLLS (2) ONION RINGS MOZZA STICKS (8) With ranch dressing	4.00 5.00 & 6.50 9.00	
VEGGIE FRITTERS A blend	of zucchini, onions	s, and mushrooms.	9.00	
BRUSCHETTA French bread with a blend of Italian veggies and melted mozzarella. 10.00				
CHEESE QUESADILLAS Flour tortillas layered with veggies & Tex-Mex style Cheese. 8.50 & 10.00 With chicken 10.50 & 12.50				
GOLDEN DEEP FRIED JUMI	BO SHRIMP With	n cocktail or tartar sauce.	11.00	
B.L.T. Grilled Cheese Turkey	6.00 5.50 7.00	Ham & Cheese Western	6.50 7.00	
PASTA FAVORITES				
PASTA PRIMAVERA			16.50	

PASTA PRIMAVERA	16.50
Italian style veggies tossed with garden rotini, garlic, cream & parmesan.	
SPAGHETTI CARBONARA	16.50
Smothered in creamy egg & parmesan, with mushrooms, onions & bacon.	
CHICKEN ALFREDO	17.50
Fettuccine in cream & parmesan, with broccoli, mushrooms & onions.	
TOMATO BASIL CHICKEN	17.50
Fettuccine in spicy tomato sauce, with zucchini, mushrooms, onions & peppers.	
LASAGNA 12.00 &	16.00
Deaf an amount to the private and a second a	

Beef, mozzarella, ricotta, spinach, mushrooms, onions & peppers.

Pasta favorites are served with garlic bread. Add a small Caesar salad for 7.00

WRAPS & DONAIRS

CRUNCHY (Donair	CHICKEN CAESAR WE Sliced beef, mozza and			ıd 5.00	10.00 6.00
	ŀ	ROM THE	SEA		
FISH & CHIPS				9.00 11.0	00 13.00
Deep t SEAFOOD P	fried haddock. Served v I ATTFR	vith coleslaw &	choice of potato.		17.00
Deep 1	fried scallops, clams & ho	addock. Serve	d with coleslaw & choic	ce of pota	ato.
GRILLED HA Grilled	DDOCK to perfection, served wi	th fresh vegaies	s & choice of potato.		16.50
SCALLOPS 8	k CHIPS				14.50
Deep t CLAMS & C	fried breaded scallops. : HIPS	Served with col	eslaw & choice ot poto	otk.	9.25
Deep t	fried clam strips. Served	with coleslaw 8	& choice of potato.		
	F		- A DA4		
CHICKEN FII		ROM THE F	AKM		11.00
Breade	ed chicken strips served	with choice of p	ootato, coleslaw & cho	oice of sau	
CHICKEN W	INGS ozen Mild, Medium, Hot	or Honey Garlic	Served with choice o	of potato	11.00 & coleslaw
BEEF TENDER	RLOIN	•		•	19.50
	ounce charbroiled bacces & choice of potato. G				.50
NEW YORK S					19.00
6 ounce charbroiled steak, served with coleslaw, garlic bread & choice of potato. Garnished with grilled mushrooms 3.00 – onions 1.50					
GRILLED PO		d onions & cho	ico of notato		17.50
CHICKEN ST	I with fresh veggies, grille IR FRY	a onions & cho	nce of polato.		18.00
Stir-frie	d garden veggies & chic	cken served ove	er a bed of rice.		
Note: Replace fries, potato or vegetable with Caesar or side salad – 4.00 extra.					
Sweet potato fries – 3.00 extra. DESSERTS					
FRESH	I APPLE CRISP		ICE CREAM	3.50 & 4	1.50
	VNIE PUDDING PIE		SUNDAES	4.50 & 7	
	OT CAKE	6.50 7.25	PIES	6	5.00
Спес	SECAKE	BEVERAG	FS		
FRESH	I GROUND COFFEE		TEA OR HERBAL TEA	٠ 2	2.25
POP		2.25	=	5 2.50 3	
PERRI		3.25	BOTTLED WATER		2.25
MILK	2.00 3.00		HOT CHOCOLATE		2.75
MILKS	HAKES & FLOATS	5.50	ORANGE JULIUS	5	5.50

THE MULL DINNER MENU

The Mull dinner menu is served after 5:00PM and all day Sunday.

FISHERMAN'S PLATTER

A medley of grilled haddock, lightly seared scallops and deep fried jumbo shrimp. Served with fresh vegetables and choice of potato. 26.00

SCALLOPS IN WINE

Atlantic scallops with onions, mushrooms.

Finished with white wine, cream, parmesan & parsley.

Served with rice pilaf & fresh vegetables.

24.50

SCALLOP STIR FRY

Stir fried scallops, mushrooms, peppers, zucchini & onions. Finished with white wine, garlic & parsley.

Served with rice pilaf & fresh vegetables.

24.50

LEMON CHICKEN SUPREME

Boneless breast of chicken, pan-fried in lemon butter. Served with rice pilaf & fresh vegetables. 20.00

CHICKEN PARMESAN

Boneless breast of chicken rolled in parmesan & bread crumbs, pan fried & topped with spicy tomato sauce.

Served with pasta primavera & garlic bread.

19.00 & 23.00

T-BONE STEAK

12-ounce charbroiled steak.
Served with choice of fresh vegetables or side salad, & choice of potato, 27.00

Garnished with grilled mushrooms 3.00 – onions 1.50

WINE BEER SPIRITS

HOUSE WINES		½ Litre	Litre
Saint Famille~Premium Chablis (2) Nova Scotia B & G Cuvee Speciale (2) France Lindeman's Simmilon Chardonnay (1) Australia Jost 4 Skins Red (1) Nova Scotia Concho Y Toro Cabernet Merlot (1) Chile	5.00 6.00 6.00 7.00 6.00	14.00 16.00 16.00 17.00 16.00	27.00 30.00 30.00 32.00 30.00
BY THE BOTTLE~ 750 ml.			
White Jost L'Acadie Blanc (1) Nova Scotia Sainte Famille Tidal Bay (1) Nova Scotia Yellowtail Pino Grigio (1) Australia Wolf Blass Eaglehawk Chardonnay (1) Australia Masi Soave Classico (1) Italy Gray Fox Chardonnay (1) United States Woodbridge Pino Grigio by Mondavi (1) United States Red Saint Famille Marechal Foch (0) Nova Scotia Lunenburg Premium Blueberry (2) Nova Scotia Lindeman's Bin 99 Pinot Noir (1) Australia Yellowtail Shiraz Cabernet (1) Australia Wolf Blass Eaglehawk Merlot (1) Australia Mommessin Beaujolais Village (1) France Bolla Valpolicella Classico (1) Italy Mondavi Private Sel Pinot Noir (1) United States	S	24.0 30.0 24.0 24.0 26.0 28.0 28.0 24.0 24.0 30.0 30.0	00 00 00 00 00 00 00 00 00 00
BEER Domestic Keith's, Keith's Lite, Keith's Red, Labatts Blue, Olands, N. Schooner, Coors Lite, Budweiser, Bud Lite	Mooseheac	d, 4.2	5
Imported Heiniken, Becks, Stella Artois Pilsner, Corona Pub Drought Guiness Stout (450ml)can		6.0 7.0	
Coolers Smirnoff Cranberry Lime, Bacardi Breezer Strawberry D Palm Bay Pineapple Mandarin Orange, Mike's Hard Le	•	5.0	0
Spirits 1 oz jigger with mix Cocktails priced individually HST additional	′	4.0 5.5	