

eleven21

restobar

21 @ dusk

LIQUIDS & LEAVES

- Market Inspired Soup** 7
Ask your server about our chef's daily creation.
- Caesar Salad** 7/10
Crisp romaine lettuce, double smoked bacon, shredded Parmesan, signature house made creamy vegan garlic dressing.
- 21 Greens** 7/10
Artisan greens, grape tomatoes, cucumber, julienne sweet peppers, carrot ribbons, chili lime vinaigrette.
- Baby Spinach Salad** 9/12
Baby spinach leaves, Valley apple, toasted pecans, dried cranberries, tomato, feta, creamy lemon yogurt
Add chicken or beef +5 / Add shrimp +6 to any salad.

FIRST FLAVOURS

- Maple Bacon Wrapped Scallops** 15
Tender plump large scallops wrapped in double smoked bacon, drizzled in heavenly Glen Breton Whiskey & Acadian Maple Syrup reduction.
- Artisanal Bread** 6
A basket featuring select artisanal breads from local bakeries, served with extra virgin olive oil and balsamic vinegar.
- Wings** 13
10 plump and juicy wings, sauced up (or on the side) choice of Honey Garlic, Thai Chili, BBQ, or Frank's Red Hot, crudites, blue cheese or ranch dip.
- Les Frites (THE Fries)** 9
Hand cut PEI potatoes, lightly dusted with our signature seasoning, roasted garlic and truffle aioli.
- Antipasto Board** 15.5
Daily selection of local cheeses, cured meats, olives, pickled veg, red pepper jelly, "Stone Hearth Bakery" rye bread, Rainforest crisps, and Carr's crackers.
- Arancini** 12
Italian rice balls stuffed with "That Dutchman's Gouda" cheese served with house made Arrabbiata sauce.
- Nachos** 14.5
Fully loaded with peppers, tomatoes, caramelized onions, olives, jalapenos, cheese blend, served with salsa and sour cream. Add seasoned taco beef or chicken +5 / guacamole +3.

HANDHELDS

- TBB - THE Best Burger** 15
6oz. house made burger with frizzled onions, jalapeno crisps, garlic aioli, lettuce, tomato, on a signature brioche bun with a side of Frites. Add smoked bacon +2; cheddar cheese +2.
- Scotia Cheese Steak** 17
Our twist on the classic "Philly". Tender seasoned steak, sauteed onions & mushrooms, open faced atop toasted garlic focaccia, melted local cheese with a side of Frites.
- Calderra Whiskey Pulled Pork** 16
Tender pulled pork simmered in our signature Calderra Whiskey BBQ sauce, topped with house made slaw, on a signature brioche bun with a side of Frites.
Substitute Caesar or 21 Greens Salads +3

BOWLS

- Tuscan Penne** 15
Penne pasta, creamy garlic sauce, spinach, sundried tomatoes, parmigiano-reggiano.
- Thai Noodle Bowl** 14.5
Rice vermicelli noodles, julienne vegetables, peanuts, house made peanut sesame chili sauce.
Add beef or chicken +5 / Add shrimp +6.
- Poke Salmon Power Bowl** 21
Oven roasted ponzu (think citrus, soy, honey) glazed wild pink salmon. Served over a warm blend of quinoa and feta rice, with spinach, cheery tomatoes, guacamole, pickled beets, carrots, roasted red peppers, cucumbers, and sesame seeds.

PLATES

- 21 Fish 'N Chips** 2pc 18 3pc 21
Nine Locks "Dirty Blonde" beer battered haddock, house made malt vinegar tartar sauce, Frites, and slaw. Pan fried also available.
- 14oz. PEI Top Sirloin Steak** 26
14oz. AAA Atlantic, Albany, PEI Top Sirloin, horseradish butter, frizzled onions, garlic mashed potatoes, seasonal vegetables.
- Fire Roasted Chicken Breast** 20
5oz. all natural roasted chicken breast, on bed of feta rice, accompanied by cranberry orange chutney, seasonal vegetables.
- Honey Buttered Pork Loin** 22
Pork loin slow roasted in house made Nova Scotian Honey butter, garlic mashed potato and seasonal vegetables.