

BERNARD STANLEY

GASTROPUB



APPETIZERS & SHARING PLATES

BSG Nachos 15

Corn Tortilla Chips topped with Vegetarian Chili, Salsa Con Queso Sauce, Sour Cream, Guacamole & Green Onion
ADD BBQ PULLED PORK 3

Kettle Chips 9

Maple Rosemary Aioli, Curry Aioli, & Spicy Ketchup

Garlic Parmesan Kettle Chips 9

Garlic Aioli

Tortilla Chips & Dip 12

Guacamole, Sour Cream, Pico de Gallo

Spicy Cornmeal Crusted Shrimp 15

Tossed in Thai Chili Aioli, Cilantro, and Green Onion

Bacon Wrapped Jalapenos Poppers 12

Stuffed with Shrimp & Cream Cheese, Finished with a Lime Crema

Arancini 12

Tomato Sauce, Basil, & Parmigiano - Reggiano

Chicken Wings 16

Choose one of the following sauces:

Sriracha & Blue Cheese

Creamy Dill & Cracked Pepper

Root Beer Glaze

Dry Spice

Cod Tongues 12

Pork Scrunchions, Tartar Sauce, & Mustard Pickles

Crispy Calamari 13

Chipotle Aioli Dipping Sauce

Newfoundland Mussels 14

Choose Either:

Beer, Pepper, & Garlic

OR

Coconut Rum, Jalapenos, Cilantro & Lime Cream

SMALL PLATES

Pan Seared Scallops 17

Maple Rum Sauce, Crispy Prosciutto, Walnuts, Whipped Sweet Potato, Pork Belly, & Balsamic Reduction

Lamb Ragout 15

Goat Cheese, Balsamic Reduction & Creme Fraiche, served over Roasted Garlic Toast

Spicy Dr. Pepper and Chipotle Baby Back

Ribs 16

With Truffled Pomme Frites

Mushroom Sliders 13

Caramelized Onions, Garlic Aioli, Swiss Cheese, and Spicy Ketchup, served with Truffled Pomme Frites

Surf "N" Turf 17

Pan Seared Steak with Blue Cheese Sauce, Buffalo Shrimp, and Truffled Pomme Frites

SOUPS & SALADS

Tomato & Gin Soup 9

Topped with Crème Fraiche, served with a Grilled Baguette

Curried Sweet Potato, Carrot, and Apple Soup 9

Topped with Basil, Cilantro, and Sriracha

Spicy Crab Chowder 12

Root Vegetables, Bacon, Cream, Marinara Sauce, & House made Cajun Spice, served with a Grilled Baguette

Kale Caesar 10

Creamy Caesar Dressing, Bacon, Croutons, Hard Boiled Egg, Parmigiana - Reggiano, Lemon

Pear, Prosciutto, & Goat Cheese Salad 10

Artisan Greens, Red Onion, Pine Nuts, & Creamy Maple Dijon Dressing

Beet, Apple, & Blue Cheese Salad 10

Spinach, Red Onion, Candied Walnuts, & Citrus Vinaigrette

ENTREES / LARGE PLATES

Pan Seared Portobello Mushroom 25

Port Wine Jus, Fried Onions, Smashed Potatoes, & Grilled Asparagus

Vegetarian Coconut Curry 25

Tomatoes, Mushrooms, Onions, Chickpeas, and Zucchini served over rice

Shellfish Rockpool 32

Shrimp, Scallops, and Mussels, tossed in a White Wine Cream Sauce with Grape Tomatoes, Garlic, and Green Onion served over Sour Cream and Onion Smashed Potatoes and topped with Puff Pastry

Pan Roasted Chicken Breast 27

Tossed with Grape Tomatoes, Green Onions, Kalamata Olives, Basil and Capers over a Red Pepper and Spinach Pilaf, served with Green Beans, Feta, and a Balsamic Reduction

Bacon Wrapped Pork Tenderloin 30

Stuffed with Five Brothers Logy Bay Jack Cheddar & Jalapeños, finished with a Caramelized Onion & Apricot Brandy Cream Sauce, served with Mushroom Risotto, & Broccolini

Stuffed Salmon 30

Stuffed with Spinach, Feta, and Ricotta Cheese, with a Lemon and Dill Cream Sauce, Warm Sweet Potato Salad with Bacon, Red Peppers, Green Onion, Toasted Pecans tossed in Grainy Dijon Aioli

Rosemary Merlot Braised Lamb Shank 29

Tomatoes, Carrots, Onion & Garlic, finished with Balsamic Reduction, served over Goat Cheese & Caramelized Onion Smashed Potatoes, & Prosciutto Wrapped Asparagus

Southern Fried Duck Breast & Waffles 34

Maple Dijon Sauce, Sunny Side Up Egg & Truffle Pomme Frites

Coconut Crusted Cod 30

With Pineapple and Mango Salsa, toasted Almond Risotto, and Broccolini

STEAK

CHOOSE YOUR STEAK, SAUCE, STARCH, & VEGETABLE FROM THE LIST BELOW

Grilled 12oz Striploin 34

Grilled 14oz Ribeye 36

SAUCE

Jack & Coke BBQ Sauce

Creamy Brown Butter Sauce

Blue Cheese Cream Sauce

Horseradish Cream Sauce

Port Wine & Mushroom Jus

STARCH

Sour Cream & Onion Smashed Potato

Goat Cheese & Caramelized Onion Smashed Potato

Rosemary Potato Wedges

Mushroom Risotto

VEGETABLE

Prosciutto Wrapped Asparagus

Steamed Broccolini

Green Bean Almandine

Sautéed Spinach & Kale

Add Sautéed Mushroom & Onion to any Steak for \$2.50

BURGERS

BURGERS ARE SERVED ON A SESAME SEED BUN. BEEF BURGER PATTIES CONTAIN BEEF, PORK, EGG, & GLUTEN. ALL BURGERS ARE SERVED WITH ROSEMARY POTATO WEDGES, UPGRADE TO A SIDE SALAD OR SOUP FOR \$2, (CRAB CHOWDER \$3)

The Bernard Burger 17

Two 4oz Beef Patties, Cheddar, Mozzarella, Bacon, Spicy Ketchup, Onion Relish, Dill Pickle, Lettuce, Bern's Secret Aioli, & Fried Egg

The Stanley Burger 17

8oz Beef Patty, Cheddar Cheese, Fried Onions, Bacon, Tomato Jam, Bourbon Aioli, Jack & Coke BBQ Sauce, Jalapeños, & Lettuce

The Veggie Burger 15

Oat, Lentil, & Mushroom Patty, Garlic Aioli, Spicy Ketchup, Lettuce, Cheddar & Mozzarella Cheese, Caramelized Onions, & Guinness Mushrooms

The Southern Fried Chicken Burger 17

Chipotle Aioli, Lettuce, Tomato, Red Onion, Mozzarella Cheese, & Dill Pickle

The Pork Belly Burger 17

8oz Beef Patty, Pork Belly, Tomato Jam, Jalapeños, Five Brothers Logy Bay Jack Cheese with Chilis, Lettuce, Caramelized Onion & Apple Relish, Maple Rosemary & Dijon Aioli

The PB & J Burger 17

8oz Beef Patty, Peanut Butter, Strawberry Jam, Jalapeños, Bacon, Caramelized Onions, Lettuce, & Brie Cheese

The Ultimate Bacon Cheese Burger 17

8oz Beef Patty, Cheddar, Mozzarella, Bacon, Chopped Onion, Banana Peppers, Dill Pickles, Lettuce, Tomato, Ketchup, Mustard, & Relish

The Nacho Burger 17

8oz Beef Patty, Cheddar, Pico de Gallo, Guacamole, Sour Cream, Jalapeños, Lettuce, & Corn Tortillas Chips

The Duck Burger 18

Ground 6oz Duck Burger Patty, Five Brothers Smoked Avalon Cheddar Cheese, Caramelized Onions, Blueberry Ketchup, Orange Cream Cheese, Bacon, & Lettuce

DESSERTS

ALL DESSERT ARE MADE FRESH DAILY. ASK YOUR SERVER FOR TODAY'S SELECTION

JOIN US FOR HAPPY HOUR MONDAY - FRIDAY 4-7PM, & FRIDAY & SATURDAY NIGHTS FROM 10 -1AM

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