

On Tap

Moosehead Pale Ale
Moosehead Light Lager
*\$3.75 (12 oz glass) and \$5 (17 oz glass)
\$15 for a pitcher*

Pumphouse Blueberry Ale
*\$4 (12 oz glass) and \$5.50 (17 oz)
\$16 for a pitcher*

Rickard's Red
Rickard's White
Clancy's Amber Ale
*\$4 (12 oz glass) and \$5.50 (17 oz)
\$16 for a pitcher*

Picaroon's Irish Red
Picaroon's Best Bitter
Picaroon's Seasonal
*\$4 (12 oz glass) and \$5.50 (17 oz)
\$16 for a pitcher*

Stella Artois
*\$4.50 (12 oz glass) and \$6.50 (17 oz)
\$19 for a pitcher*

"Beer of the Month"
*Isaac's Way loves to try new beer!
Ask your server for the latest on tap.*

☸ **menu pricing** ☸
All menu prices subject to additional HST.

Reds

House Red (00) **Naked Grape**
Shiraz (Canada)
\$6 / \$24

Merlot (01) **Marcus James**
(Argentina)
\$6.25 / \$25

Sangiovese Merlot (01) **Zonin Primo Amore**
(Italy)
\$6.50 / \$26

Malbec (00) **Finca Flichman Misterio**
(Argentina)
\$6.50 / \$26

Pinot Noir (00) **Patriarche**
(France)
\$7 / \$27

Cab Sauvignon (00) **Finca Flichman Reserva**
(Argentina)
\$7.50 / \$28

Zinfandel (00) **Woodbridge**
(California)
\$7.50 / \$28

Tempranillo (00) **Torres Coronas**
(Spain)
\$8.25 / \$29

Roodeberg (00) **KWV**
(South Africa)
\$8.25 / \$29

Shiraz (00) **McWilliam's**
(Australia)
\$8.50 / \$30

Whites

House White (01) **Naked Grape**
Sauvignon Blanc (Canada)
\$6 / \$24

Pinot Grigio (01) **Barefoot**
(California)
\$6.25 / \$25

Sauvignon Blanc (01) **Two Oceans**
(South Africa)
\$6.25 / \$25

Torrontes P. Grigio (00) **Fuzion Alta**
(Argentina)
\$6.25 / \$25

Riesling (00) **Deinhard Classic**
(Germany)
\$6.50 / \$26

White Shiraz (01) **Banrock Station**
(Australia)
\$6.50 / \$26

Chardonnay (00) **Lindemans Bin 65**
(Australia)
\$7 / \$27

Wolf Blass Red Label
Unwooded Chardonnay (00) (Australia)
\$7.75 / \$28

d'Arenberg The Stump Jump
"White" Blend 3 Grapes (00) (Australia)
\$8.50 / \$30

Sauvignon Blanc (00) **Santa Rita Reserva**
(Chile)
\$8.50 / \$30

Cocktails

*cocktails \$6 **cocktails \$8

Fogcutter *

brandy, rum, gin, lemon, and pineapple

Frost Bite **

chocolate, blue curaçao, tequila, and cream

Blue Heaven *

blue curaçao, rum, amaretto, pineapple, and lime

Cranberry Beach *

vodka, peach schnapps, orange and cranberry

Black Banana **

a martini with vodka, crème de banane, kahlua

Dreamsicle *

an adult version of the creamsicle!

Gin Sunny *

refreshing gin, lemonade and bubbles

Rowdy Ruth **

vodka, strawberry and fresh squeezed lemon

Sir Alexander **

crème de cacao, gin, nutmeg and cream

Dutch Velvet *

mint, chocolate, banana, and cream

Candy Apple *

vodka, lime, sprite, and sweet grenadine

Caramilk Bar **

caramel bailey's, chocolate, and butterscotch

Traditional Cocktails also available!

Munchies, Starters and Salads

Bourbon Chicken Samosas

*"Sweet Ginger, these samosas are good!"
Three bundles of marinated chicken wrapped in flavour!
Yes, you will crave this sweet ginger bourbon sauce. \$8*

Chorizo Cigars

*Our chorizo cigars are well known, and oh so tasty!
Made with fresh local chorizo, mushrooms & cream cheese,
four cigars served to you "smoke free" with sour cream. \$9*

Sweet Potato Fries

*Fabulous with our creamy basil for irresistible dipping,
this snack is especially tasty with a tall cold beer! \$8*

Nachos Isaac's Way!

*Another house favourite! Tomatoes, green pepper,
onion, jalapeños, salsa, melted cheese, and sour cream.
Add a yummy side of seasoned guacamole for \$2.*

***Spicy Chorizo Nachos \$14**
Grilled Chicken Nachos \$13.5
"Veggies Only" Nachos \$11*

Bacon Artichoke Dip

*Dive in and enjoy our new recipe!
Served to you warm and cheesy with crisp
nacho chips and sliced parisian baguette. \$10*

Tomato Olive Bruschetta

*Prepare to fall in love! Feta cheese, roasted
red peppers, kalamata olives, plum tomatoes,
red onions and seasonings. C'est l'amour! \$9*

Smoked Salmon Plate

*This appetizer goes well with wine & company.
"Hot" smoked salmon, raw veggies, sliced cheese,
and warm bread for sharing! \$12*

Goat Cheese 'n Chutney

*A tasty plate of warm goat cheese, dukka garnish,
warm bread, and our homemade fruit chutney.
Divine with a glass of wine! \$9.5*

The Skinny Dipper

*Here's a healthy dipping platter great for guests.
You'll love our homemade creamy basil dip,
and our roasted red pepper pecan spread!
Served with raw veggies and fresh bread. \$10*

Cajun Shrimp Caesar Salad

*Try our new Caesar dressing! Grilled Cajun
style, these ten seasoned shrimp add great flavour.
Fresh romaine lettuce, homemade croutons, real
bacon, and freshly grated parmesan. \$13*

Asian Chicken Salad

*A dish influenced by flavours of the Orient!
Garlic sesame chicken served on mixed greens with
shredded carrot, onions, red peppers, pea pods,
a garnish of rice and toasted sesame seeds. \$12*

Smoked Salmon Salad

*"Hot" smoked salmon served on a bed of greens
with cucumber, sliced onion, dried cranberries,
mandarin oranges, toasted walnuts, and
a kiwi citrus vinaigrette. \$13*

I Love Spinach Salad

*Baby spinach, red pepper, fresh mushrooms,
bacon, egg, toasted almonds & mozzarella cheese,
with our addictive creamy basil dressing! \$11
Add grilled chicken for \$3 more.*

Balsamic Steak Salad

*Slices of tender NY striploin grilled to order and
nestled on a bed of greens with tomato, red pepper,
sliced red onion and mushrooms. You'll love it
with feta and a balsamic dijon vinaigrette! \$14*

Isaac's Way All Day

Our All Day Menu is available daily from 11am to close.

Vegetarian Dishes

Lentil Bulgur Salad

With the flavours of dill and feta, this healthy salad will do the body good! Minced veggies, lentils, cracked wheat, herbs & seasonings with toasted walnuts. Yum!

\$9.5

Veggie Quesadilla

Served in a grilled whole wheat tortilla, with sour cream and salsa for dipping, this quesadilla is filled with zucchini, spinach, grilled red peppers, onions and cheese, with a side of wild rice pilaf and mixed greens.

\$11.5

Veggy & Swiss Focaccia

Sliced mushroom, zucchini, red pepper and fresh spinach, grilled and seasoned, then topped with melted swiss. Delicious with our pesto mayo on toasted focaccia bread with your choice of side. Try it with a bowl of soup!

\$10

Coconut Curry Tofu on Rice

Marinated tofu, grilled with an assortment of veggies, and tossed with our mildly spicy coconut curry sauce. Served on rice. A delicious way to go meat free today!

\$12

Chicken Dishes

Mediterranean Chicken Sandwich

Strips of chicken sautéed with plum tomatoes, Kalamata olives, onions, garlic, spinach, parmesan and seasonings. It will become your new favourite!

Served on multigrain with your choice of side.

\$11.5

Apple Chicken Curry

Strips of chicken simmered with a mild curry sauce, diced tomatoes and onion, and sweetened with our own apple chutney. Served on wild rice pilaf. Extra hungry today? Try it in a larger size for \$15.

\$11.5

Ultimate Crispy Chicken Burger

Crispy on the outside, moist on the inside! Served with bacon, melted swiss, ranch dressing, lettuce and tomato on a kaiser with choice of side.

\$11.5

Chicken Clubhouse on Focaccia

Grilled chicken breast topped with crisp bacon, fresh lettuce, tomato, and mayonnaise.

Make it cheesy with swiss or cheddar for \$1.

\$11



Our sandwiches and burgers come with your choice of fries, wild rice pilaf, mixed greens, or our soup of the day. If you wish instead for Isaac's garden salad, creamy caesar salad, or sweet potato fries, simply add \$2.

Our All Day Menu is available from 11am to close.

Isaac's Way All Day

Lamb, Beef & Pork Succulent Seafood

Balsamic Beef & Blue Cheese

Slices of top grade beef tenderloin, sautéed with a balsamic sauce, onions, mushrooms, red pepper and topped with melted blue cheese! Heavenly! Served on multigrain with your choice of side.

\$13.5

Curried Lamb Burger

Ground lamb seasoned with curry, grilled and topped with our roasted red pepper pecan spread, spinach, goat cheese and fresh red peppers. This burger is great with sweet potato fries. Only \$2 more!

\$12.5

Chorizo Burger

Have you tried this burger? Premium ground beef mixed with local chorizo sausage, grilled and topped with lettuce, tomato, onions, melted mozzarella and basil pesto mayo. Enjoy it with your choice of side.

\$11

Backyard BBQ Burger

A classic! 5 oz of premium ground beef, with bacon, barbeque sauce, cheese, grilled onions, lettuce and tomato. Who can resist a side of fries?

\$10.5

The Big Isaac Burger

Is your mouth large enough for The Big Isaac? This burger is piled high with onion rings, grilled mushrooms, mozzarella, lettuce, tomato, and pesto mayo. Served with choice of side, of course!

\$10.5

Smoked Salmon Focaccia

Smoked salmon lovers... this sandwich is for you! "Hot" smoked salmon served on focaccia bread with cucumber, sliced onion, red pepper, and our new lemon dill sauce.

\$12

Fish Cakes with Lemon Dill Sauce

These aren't your ordinary fish cakes! Haddock and salmon together are a class act, and the new lemon dill sauce gives them a standing ovation. Served to you with a side of mixed greens.

\$11.5

Isaac's Fish Stew with Mixed Greens

An East Coast favourite! A generous portion of seafood simmered in a Manhattan style stew with veggies and seasonings! Dairy free. Served with bread and a side of fresh mixed greens.

\$11 (fish stew alone \$8)

Haddock & Chips

Two lightly battered haddock fillets, deep fried to perfection. This dish is a classic! Served best with french fries.

two pieces \$12.5 / \$15 three pieces

Lemon Pepper Haddock Tips

These lightly breaded bite sized pieces of haddock are lemon pepper seasoned and irresistibly good! A twist on our traditional fish & chips. Delicious with a garden salad or caesar salad for \$2 more.

\$12

Evenings at Isaac's Way

Our Evening Menu is available for your pleasure from 4:00 pm to close.

*Ask your server about our famous homemade **Gourmet Desserts!***

"Four Pepper" Beef Tenderloin \$17

Mild, medium or spicy? Yes, this dish is custom ordered for you. Strips of tender beef tenderloin sautéed with a variety of peppers, hungarian peppers, green and red peppers and of course jalapeño, in a flavourful au jus sauce. Served on a bed of wild rice pilaf.

New York Striploin \$18

Charbroiled as you like it, this 8 oz "AAA" New York Striploin is tender! Served with wild rice pilaf or choice of potato. To accompany, may we suggest a pint of Stella Artois?

French Cut Pork with Tomato Ginger Chutney \$16

Oh-là-là! A beautiful french-boned pork steak, thick sliced, char broiled, and topped with our new tomato ginger chutney. Delish! Served to you with roasted vegetables and sweet potato mash.

Pork Tenderloin with Apricot Sauce \$17

So tender, seasoned with five spices, and cooked on the grill, this pork tenderloin will please everyone that tries it. Accompanied with a barbeque style sauce that is simmered with apricots and ginger, it comes with veggies and choice of potato. We recommend this delicious tenderloin for any season!

Roasted Red Pepper Pecan Salmon \$18

We call it "salmon by the fire" with lots of roasting to make this dish memorable! An Atlantic fillet dressed in a homemade pesto of roasted pecans and red peppers. Served with veggies, and choice of potato or wild rice pilaf. Pinot Noir pairs well with the rich flavours of salmon.

Mediterranean Haddock \$17

A generous haddock fillet seasoned, grilled moist, and served with a beautiful sauce of marinated plum tomatoes, kalamata olives, roasted red peppers, garlic oil, and herbs. This catch comes with roasted veg and wild rice pilaf or potato.

Dukka Trout \$17

Have you "seafood lovers" tried this grilled fillet? A fresh serving of Newfoundland Steelhead Trout seasoned, grilled and encrusted with a Middle East inspired nut topping! Served with veggies, and choice of potato or a wild rice pilaf.

Seafood Linguine \$18

Scallops, shrimp, and fresh haddock, seasoned and sautéed with tomatoes and onions! Served on linguine noodles with a creamy sauce, seasonings, parmesan cheese and garlic bread.

Evenings at Isaac's Way

Cranberry Chèvre Chicken \$18

Customers tell us this chicken dish is stuffed with a taste of heaven. Cranberries and goat cheese are splendid together, as each breast is marinated overnight and grilled to order with a maple dijon glaze. Served with roasted seasonal veggies and wild rice pilaf.

Chorizo Pesto Penne \$16

Made locally, this spicy chorizo sausage is a real treat! Sautéed with onion, red pepper, tomato, spinach & a creamy basil pesto. Served on penne noodles with a side of garlic bread.

Chicken Carbonara \$17

Strips of chicken, mushrooms, sun dried tomatoes and smoky bacon are grilled together in a creamy sauce, on penne with garlic bread. A splash of Chardonnay with your Carbonara?

Apple Chicken Curry \$15

Strips of chicken thighs simmered with fresh tomatoes and diced red onions, spiced mildly with our red curry sauce, then sweetened with our very own apple chutney! Served on wild rice pilaf with a side of bread.

Bourbon Chicken \$17

Well you begged for it to be on the menu, so here it is! An eight ounce chicken breast quarter marinated in a sweet ginger bourbon sauce and oven roasted to perfection. A delicious meal with sweet potato mash and seasonal veg. Rumour has it... you won't want to share.

Harvest Veg Linguine \$15

With oven roasted veggies and parmesan cheese, this pasta dish is a tasty way to go meat free today! Served on basil pesto linguine with a side of garlic bread. A glass of Pinot Grigio, perhaps?

Go Ahead... Indulge!

Cakes, pies, and cheesecakes ... these treats are all made by Chef Laurie in the Isaac's Way kitchen!

Our Gourmet Desserts are Fabulous!

Our Evening Menu is available 4:00 pm to close.

Breakfast Isaac's Way

Available Saturdays 9am until 2pm, and Sundays from 10am until 2pm.
Our breakfast plates come with a yummy serving of fresh fruit!

Cinnamon French Toast

A Canadian classic done right!
Choose your bread and enjoy three slices
dipped in eggs with a hint of cinnamon!
Choose from a side of bacon or ham.

\$8

Isaac's House Frittata

Isaac's traditional Italian frittata filled
with bacon, mushrooms, onions,
tomatoes, diced potatoes, and cheese.
Served with toast or an English muffin.

\$9

Isaac's Omelettes

Our famous three egg omelette is filled
with veggies and topped with cheese.
Served with toast or an English muffin.
For an egg white omelette, add \$2.

Veggy Omelette \$8

Ham & Swiss Omelette \$9

Spicy Chorizo & Eggs

Try our quality, locally made, spicy
chorizo sausage with two eggs
cooked your style, homefries, and
toasted bread or an English muffin.

\$9

Breakfast Combo

Here is our eye-opener breakfast!
Choose from bacon or breakfast ham
with two eggs, homefries, and toasted
bread or an English muffin.

\$8

Jesse's Breakfast Poutine

Chef Jesse is tempting you with a
Montréal tradition! Homefries, diced
tomatoes, onions, Cajun seasoning,
melted cheeses and Hollandaise sauce.

Veggy Poutine \$7

Veggies and Chorizo (or Bacon) \$9

Traditional Eggs Benny

Everyone loves eggs benedict! Poached eggs, ham, Swiss
cheese and yummy Hollandaise sauce on a toasted
English muffin. Served with homefries.

\$9

Santa Fe Eggs Benny

Two poached eggs, guacamole, mushrooms, tomato,
Cajun spices, and Hollandaise sauce! Served to you on a
toasted English muffin. Served with homefries.

\$9

Smoked Salmon Eggs Benny

Two poached eggs, hot smoked salmon, spinach,
mozzarella cheese, and Hollandaise sauce!
Delicious on a toasted English muffin.
Served with homefries.

\$11

Bacon Egger Sandwich

Feel like a sandwich for breakfast?
One fried egg cooked with Worcestershire,
crisp bacon, cheddar cheese and a slice of tomato.
Served on toast with a side of homefries.

\$7

Breakfast Notes

Ask your server about our many juices, herbal teas and specialty coffees.
Are you an early riser? Have you already had your breakfast this morning?
From 11am, you can also order from our Appetizer page, and our All Day Menu.