

— COCKTAIL HOUR —

\$4.00 Drink Specials

4:30 p.m. to 7:00 p.m.

COCKTAILS

Cosmopolitan

Vodka, Cointreau, lime and cranberry juice.

Seabreeze

Vodka, cranberry juice, grapefruit juice
and club soda.

Woo Woo

Vodka, peach schnapps and cranberry juice.

Dragonfly

Gin, lime juice and ginger ale.

Hawaii

Gin, bitters and pineapple juice.

Jamaican me Crazy

Rum, Tia Maria and pineapple juice.

Nirvana

Dark rum, grenadine, simple syrup and
grapefruit juice.

LIQUOR

All Bar well 1oz pours with choice of pop or fruit juice.

DRAUGHT

Canadian or Coors Light

BOTTLED BEER

Stella

WINE BY THE GLASS

Sauvignon Blanc – Terra Andina
“Bodegas Centenarias” – Chile

Cabernet Sauvignon-Terra Andina
“Bodegas Centenarias” – Chile

RYAN | DUFFY'S

Ryan Duffy's Steak and Seafood | www.ryanduffy's.ca

BAR APPS

Warm Feta

Cornmeal crusted warm Foxhill Feta cheese, served with tzatziki, bib lettuce, sautéed green pepper and red onions. \$10



Fresh Oysters



A 1/2 dozen served on seaweed with Stutz cider vinaigrette. \$18



Steamed Indian Point Mussels



Simmered in white wine with house made chorizo sausage, fresh herbs, fried onions and accompanied with a garlic baguette. \$11



Lobster Nachos

Tri-coloured nachos with lobster meat, onions, and a mix of red, green and yellow peppers. Topped with melted Applewood smoked cheddar and served with Indian guacamole. \$12



Charcuterie Plate

A wonderful combination of house made prosciutto ham, salami, Italian bresaola and chorizo sausage. Served with a selection of artisan breads. \$15



Duffy's Famous Seafood Chowder



A must try! Loaded with salmon, haddock, clams, lobster, mussels and topped with crispy crumbled bacon. \$12.50



Beef Tenderloin Bites

4 ounces of sautéed beef tenderloin bites, served with micro greens and lemon balm honey dip. \$12



Beef Sliders

3 mini Alberta AAA beef burgers topped with bacon, cheese and green peppercorn aioli, on toasted buns. \$10

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