

# OAK & GAR

## lunch

### SMALL PLATES

#### CAESAR SALAD

romaine, bacon bits, croutons, parmesan cheese, garlicky Caesar dressing DF

\$12

#### GREEN SALAD

tender greens, petit tomatoes, radish, carrot strings, cucumber with raspberry vinaigrette

GF/DF/Vegan

\$10

#### SEAFOOD CHOWDER

bay scallops, shrimp, haddock, clams, potato's house made buttermilk biscuit

\$18

#### MUSSELS

1lb PEI Mussels

choice of

herbed white wine & garlic broth or thai coconut curry sauce

GF/DF

\$14

#### FRIED CALAMARI

flour dusted fried calamari, olives, tomatoes and pickled onions, chipotle aioli DF

\$21

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED

### LUNCH PLATES

#### BUTTER CHICKEN SANDWICH

breaded fried breast, East Indian butter sauce, arugula, tomato on a toasted brioche bun served with fries or green salad, sub Caesar add3

\$ 21

#### FISH & CHIPS

Nine locks dirty blonde beer battered haddock, crispy fries, tartar DF

2 pieces \$24 | 1 piece \$18

#### HAMBURGER

6oz island beef, lettuce, tomato, roasted garlic aioli served with fries or green salad, sub Caesar add3

\$21

add bacon \$2 | add cheese \$2| GF bun \$3

#### CHICKEN KORMA

chicken thighs, mushrooms, potatoes

rich coconut curry sauce, basmati rice, garlic naan

\$22

#### ① MUSHROOM KORMA

\$18

#### SEAFOOD LINGUINI

shrimp, clams, mussels, scallops, parmesan cheese tossed in tomato

\$38

#### VEGAN

crafted by our team of culinarians using local fresh ingredients

Ask your server

\*THE RESORT CAN NOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS  
ALL PRICES AND MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE