



RNSYS CLUBHOUSE MENU

<p style="writing-mode: vertical-rl; transform: rotate(180deg);">appetizers</p>	<p>Calamari \$13 Lightly dusted in seasoned flour & flash fried, served with house-spiced lemon mayo</p> <p>Baked bruschetta \$10 Artichoke, tomato, cheddar cheese, topped with goat cheese and a balsamic reduction</p> <p>Mini spring rolls \$10 Crispy vegetarian spring rolls served with plum sauce</p>	<p>One lb buffalo wings \$17 Traditional crispy wings, hot/medium/mild, served with celery & carrot sticks with a side of ranch sauce</p> <p>Bacon-wrapped scallops \$18 Six Digby scallops wrapped in bacon strips, served with house orange-sesame dipping sauce</p> <p>Nachos \$16 + Chicken or Beef \$5 Stacked tri-colour tortilla chips, mozzarella, cheddar, tomato, green onion, banana peppers, salsa & sour cream</p>
<p style="writing-mode: vertical-rl; transform: rotate(180deg);">entrees</p>	<p>Fish & chips \$16.5 8oz of fresh haddock loins golden-fried in our signature beer batter, served with fries, coleslaw & house tartar sauce</p> <p>Grilled halibut \$24 Fresh Halibut fillet, grilled and basted in garlic butter, topped with in house-made mango salsa, served with seasonal vegetables and choice of side</p> <p>Hebridee haddock \$17.5 Our classic pan-fried haddock, served with seasonal veg and choice of side</p>	<p>Striploin \$31 Char-grilled 12oz AAA center-cut striploin seasoned with house-made herb butter, served with seasonal vegetables and choice of side</p> <p>Green Goddess Chicken \$14 Chicken breast supreme, marinated in our zesty version of the classic sauce, roasted and served with a refreshing cucumber salad and baked rice pilaf</p> <p>Pesto penne \$14 Our house pesto, mushroom, tomato, green onion, parmesan, served with garlic toast + Chicken or Shrimp \$5</p> <p>Sides \$4 Fries, baby red potatoes, baked potato, seasoned rice</p>
<p style="writing-mode: vertical-rl; transform: rotate(180deg);">hand-helds</p>	<p>Lobster roll \$19 Fresh Atlantic lobster with our signature house-mix of green onion, celery and our house lemon-dill mayonnaise served New-England style in a buttered & grilled split bun</p> <p>Chicken BLT \$13 Chicken breast, applewood bacon, leaf lettuce, tomato, sriracha mayo on a toasted Portugese bun</p> <p>Squadron burger \$14 Our famous house-ground 6oz patty, lettuce, tomato, pickle and red onion, on a toasted white bun</p> <p><i>add cheese or bacon to any hand-held \$2</i></p> <p><i>all served with fries or garden salad</i></p>	<p>Smoked bacon blue burger \$18.5 Our famous house-ground 6oz patty, topped with blue cheese, applewood bacon, lettuce, caramelized onions and tomato jam</p> <p>Veggie burger \$12 Mixed vegetable patty, lettuce, tomato, pickle and red onion, with curry mayo on a toasted white bun</p> <p>Smoked salmon & BLT wrap \$16 Smoked salmon, lettuce, cucumber, tomato, red onion applewood bacon, with our house lemon dill mayo (available as a vegetarian wrap)</p> <p>Lamb burger \$16 Nova Scotia lamb patty with pickled cucumber relish, lettuce and five-spice mayo</p>
<p style="writing-mode: vertical-rl; transform: rotate(180deg);">soups and salads</p>	<p>Soup of the day \$5/\$8 Chef's famous daily special served with a roll and butter</p> <p>Halfsandwich & cup of soup Chicken BLT + Soup of the Day \$11 Lobster sandwich + Chowder \$15</p> <p>Maritime seafood chowder \$7/\$11 An authentic soup of haddock, scallops, shrimp and clams, served with a roll and butter</p>	<p>Garden salad \$4/\$9 Lettuce, tomato, cucumber, carrot, radishes, sprouts, red onion, house dressing</p> <p>Caesar salad \$5/\$10 Romaine, croutons, applewood bacon, parmesan, house caesar dressing</p> <p>Mandarin pomegranate Spinach salad \$6/\$11 Baby spinach, mandarin, pomegranate, almonds, walnuts, poppyseed dressing</p> <p><i>add chicken + \$5 add seafood + \$7 to any salad</i></p>
<p style="writing-mode: vertical-rl; transform: rotate(180deg);">little tackers</p>	<p>Fish & chippies \$6 One piece of our famous battered haddock served with house tartar sauce and chippies</p> <p>Junior cheeseburger \$6 Kid-sized Squadron burger, lettuce, tomato and cheese on a bun and choice of side</p> <p>Three-cheese ravioli \$6 Three-cheese ravioli pasta, with parmesan in tomato sauce</p>	<p>Chicken caesar wrap \$6 Chicken strips wrapped in a tortilla with lettuce and house caesar dressing and choice of side</p> <p>Chicken fingers \$6 Classic seasoned chicken strips served with ketchup and plum sauce for dipping and choice of side</p> <p>Sides Fries, Garden Salad, Steamed Vegetables</p>



draft & craft	draft beer 12oz 18oz PIT 	N.S. craft beer CAN
	Moosehead Brewing, Radler, \$4.80 \$5.50 \$18 Moosehead Brewing, Lager, \$4.80 \$5.50 \$18 Garrison Brewing, Irish Red Ale \$4.80 \$5.50 \$18 Garrison Brewing, Tall Ship Pale Ale \$4.80 \$5.50 \$18 Alexander Keith's Brewing, IPA \$4.80 \$5.50 \$18 Propeller Brewing, IPA \$4.80 \$5.50 \$18 Stella Artois, Pilsner \$4.80 \$5.50 \$18	Breton Brewing, Seven Years Pale Ale, Sydney \$7.25 Tatamagouche Brewing, North Shore Ale, Tatamagouche \$7.25 Garrison, Juicy Double IPA, Halifax \$7.25 Big Spruce, Tag You're It IPA, Baddeck \$7.25 Boxing Rock, Wild Axe Pilsner, Shelburne \$7.25 Nine Locks, Dirty Blonde Weizen, Darmouth \$7.25 Good Robot, Espinazo del Diablo, Halifax \$7.25 Propeller, Stone Fruit Blonde Ale, Halifax \$7.25
cider	N.S. cider CAN 	N.S. coolers CAN
	Bulwark, Apple Cider \$7.25 Chill St. Brewing, Skinny Dippin Apple Cider \$7.25 No Boats On Sunday, Apple Cider \$7.25	Nova Scotia Spirit Co, Blue Lobster Rocket \$7.25 Chill St. Brewing, Wild Thing Blueberry Sangria Blend \$7.25
white wine	glass bottle 6oz 9oz BTL 	bottle BTL
	Rustenberg, Sauvignon Blanc, South Africa \$8 \$11.50 \$33 Las Moras, Chardonnay, Argentina \$8 \$11.50 \$33 Vega Sindoa, Garnacha Rosado Rose, Spain \$8 \$11.50 \$33 Villa Mura, Pinot Grigio, Italy \$8 \$11.50 \$37	Benjamin Bridge, Tidal Bay, Nova Scotia \$42 Concilio Contessa Giovanna, Pinot Grigio, Italy \$38 Coral Do Mar, Albarino, Spain, \$42 Kim Crawford, Sauvignon Blanc, New Zealand \$45 Rustenberg, Roussanne, South Africa \$38 Thomas Goss, Chardonnay, Australia \$46
red wine	sparkling BTL 	
	Nova 7, Light Sparkling Blend, Nova Scotia \$42 Freixenet Cordon Negro, Paredada, Spain \$36 Zonin Prosecco Special Cuvee, Glera, Italy \$38	glass bottle 6oz 9oz BTL
pop & juice + tea & coffee	Smoking Loon, Cabernet Sauvignon, USA \$8 \$11.50 \$33 Ca'Lunghetta, Merlot, Italy \$8 \$11.50 \$37 Lindeman's, PS Shiraz Cabernet, Australia \$8 \$11.50 \$33 Villa Mura, Valpolicella Blend, Italy \$8 \$11.50 \$37 Las Moras, Malbec, Argentina \$8 \$11.50 \$33	bottle BTL
	Lockett, Phone Box, Blend, Nova Scotia \$42 Garnacha de Fuego, Spain \$38 Kim Crawford, Pinot Noir, New Zealand \$45 Masi, Modello Merlot, Italy \$42 Salentein, Malbec, Argentina \$42 Falernia, SV Titon Syrah, Chile \$77 Thomas Goss, Cabernet Sauvignon, Australia \$38 Vega Sindoa Tempranillo, Spain \$38 Nero d'Avola, Naturalmente Bio Organic, Italy \$45	
pop & juice + tea & coffee	pop & juice + tea & coffee	desserts
	Dasani Bottled Water 591ml \$2.5 Perrier Sparkling Water 500ml \$3 Coke /Diet Coke 500ml \$2.5 Sprite 500ml \$2.5 Canada Dry Gingerale 500ml \$2.5 Minute Maid Orange Juice 355ml \$2 Minute Maid Apple Juice 355ml \$2 Herbal & black tea \$2 Coffee \$2	Turtle cheesecake (gf) \$6 Lemon cream cake \$6
<div style="border: 1px solid black; padding: 10px;"> <h2 style="margin: 0;">GALLEY TO GO - HOW TO ORDER</h2> <p style="margin: 5px 0;">Takeaway available 12pm-9pm. To order, call or text (902) 943-7933 with your full name, member number, order and pick up time. Members are to pick up orders from the Sailor's Bar entrance.</p> </div>		