

# TALO CAFE BAR MENU

## »→ STARTERS AND SNACKS ←«

**Crispy Parmesan Fries with Garlic Aioli** – Hand-cut fries tossed in a herb salted parmesan spice blend. Served with creamy garlic aioli. VEG \$7

**Cheese Board** – Perfect for wine pairing. Three-cheese selection with pickled vegetables, toasted rustic bread and crackers. VEG \$12

**Chicken Quesadilla** – Chicken breast topped with fresh onions, green and red peppers. Sprinkled cheese and folded in a soft flour tortilla. Served with salsa and sour cream. \$13

**Sweet Potato Fries** – Crisp sweet potato fries served with a curry dip. VEG \$8

**Poutine** – Hand cut fries topped with mozzarella cheese and hot brown gravy. \$9

**Bacon Wrapped Scallops** – Five bacon wrapped scallops served with paprika mayo and simple salad. GW \$15

**Mussels** – 1 lb of mussels steamed in garlic, white wine, onion and fresh herbs. Served with garlic bread. \$12

**Nachos** – Tri-coloured nacho chips with veggies and a three-cheese blend. Served with sour cream and salsa. VEG \$15

+ ADD: Ground Beef for \$3. Chicken for \$4. Guacamole for \$2.

**Chicken Wings** – Ten (10) wings tossed in your choice of buffalo, hot, BBQ, Thai chili or honey garlic sauce. Served with Blue Cheese sauce for dipping. GW \$12

**Roasted Beet Hummus** – Signature roasted beet hummus served with pita chips. VEG, V \$6

## »→ THE CROCK POT ←«

**Chowder, Chili and Soup. Served with a homemade tea biscuit.**

**Seafood Chowder** – A chunky, creamy chowder loaded with fresh fish, shellfish and veggies. \$13 Bowl \$8 Cup

**Classic Beef and Two Bean Chili** – A slow-cooked, ground beef stew with green peppers, onion, and beans in a spicy tomato gravy. \$10 Bowl \$6 Cup

**Bowl of Comfort Tomato Bisque** – Our creamy tomato bisque dressed with cheddar and basil. GW, VEG \$8 Bowl \$5 Cup

**Soup du Jour** – Created daily. Ask your server for today's cauldron. \$7 Bowl \$4 Cup

## »→ SALAD AND SLAW ←«

**Add chicken (\$4) or shrimp (\$6) to any salad.**

**Beet and Goat Cheese Salad** – Fresh Romaine, beets, candied pecans, and honey Dijon dressing topped with goat cheese. \$10 Full \$6 Side

**Mixed Garden Salad** – Romaine, tomato, cucumber, green pepper, and red onion topped with shredded carrot. \$10 Full \$6 Side

**Creamy Blue Cheese Slaw** – Rich blue cheese gives cabbage, carrots, and red onion a luxurious flavor in this delicious coleslaw. Try it on its own, or on our new Blue Cheese Bacon Burger. \$5 Side

**Rustic Caesar** – Fresh romaine tossed with Caesar dressing, croutons, bacon and Parmesan cheese. VEG \$10 Full \$6 Side

**Southwestern Salad** – Lettuce, beans, corn, tomato, avocado, chicken and tortilla chips topped with a cilantro ranch dressing. GW \$18 Full

**Seafood Cobb Salad** – Scallops and shrimp served over a traditional Cobb salad with lettuce, avocado, bacon, egg and blue cheese. GW \$21 Full

GW– Gluten-Wise  
VEG– Vegetarian  
V– Vegan

We kindly ask you to advise your server of any allergies or food sensitivities.

**Book a lobster dinner at TALO!**  
48-hours notice required.  
Market price.



## »→ GOURMET SANDWICHES AND BURGERS ←«

Served with your choice of French fries, home-made kettle chips or sweet potato fries. Substitute potato with side soup or side salad for \$3.

**Blue Cheese Bacon Burger** – AAA beef topped with bacon and our delicious blue cheese slaw. Served on an artisan pretzel bun. \$16

**Grilled Chicken and Roasted Red Pepper Panini** – Grilled chicken paired with roasted red peppers, basil pesto, mozzarella and drizzled balsamic vinegar on grilled ciabatta bread. \$13

**Steak, Mushroom and Onion Sandwich** – Juicy beef tenderloin served on an open-faced brioche bun and topped with mushroom sauce and fried onions. \$16

**Grilled Vegetable and Goat Cheese Panini** – Grilled veggies with roasted red pepper pesto mayo on grilled flatbread. VEG \$11

**Fish Taco** – Pan-fried haddock wrapped in crunchy nacho bits, folded in a grilled flatbread topped with lime sour cream, salsa, cheddar, lettuce and tomato. \$15

**TALO Burger** – A traditional burger topped with white cheddar, crispy bacon, lettuce, tomato, red onion and mayo on an brioche bun. \$15

**Chipotle Chicken Club** – Chicken breast with crisp bacon, white cheddar, tomatoes and lettuce with Chipotle aioli on a grilled ciabatta bun. \$14

**Lobster Roll** – An Atlantic Canada staple! Large lobster chunks tossed in a lemon zest herb sauce served on a pretzel bun. \$21

## »→ ENTRÉES AND SEAFOOD ←«

**Pan-Fried Haddock** – Pan-fried haddock dusted with dill and garlic and served with choice of potato or rice and seasonal vegetable. \$18

**Tenderloin with Mushroom Risotto** – 6 oz of beef tenderloin topped with a creamy blue cheese sauce served on mushroom risotto. Dressed with seasonal vegetable and fried onions. \$26

**Roasted Cauliflower Mac and Cheese** – A creamy white cheddar mac and cheese blended with roasted cauliflower and kale. Served with garlic toast and side salad. VEG \$17

**Lobster Mac and Cheese** – White cheddar mac and cheese with lobster. Served with garlic bread and side salad. \$21

**Pad Thai** – Spicy Thai Noodle and veggie bowl. VEG, V, GW \$15

**Baked Salmon** – Baked salmon with a creamy Hollandaise sauce. Served over a bed of rice with vegetable. \$19

**Butter Chicken with Naan** – Smooth, velvety Indian butter chicken sauce served over Basmati with warm Naan bread. \$17

**Haddock Fish and Chips** – Light and crispy haddock with home-cut fries. \$12 (1Piece) \$15 (2 Pieces)

## »→ KIDS ←«

**Grilled Cheese with Tomato Soup \$6**

**Nachos and Salsa \$9**

**Macaroni with Tomato Sauce \$7**

**Chicken Fingers and Fries \$7**

**Kids under-12 eat free on Saturdays and Sundays with the purchase of a regular-priced burger, sandwich or entrée!**