



BOFFINS

PUBLIC HOUSE

THE EVENING MENU



Appetizers

CALAMARI Light and crispy tempura battered, served with green olive aioli 13

BACON & SCALLOPS Eight baked, bacon-wrapped scallops served with a whiskey cocktail sauce 15

LEMON GNUDI (vg, n) Handmade lemon and ricotta cheese gnudi, pan seared with spinach and summer squash, tossed with brown butter, fresh rosemary and toasted walnuts 11

Salads

ADD GRILLED CHICKEN BREAST OR SIX GRILLED PRAWNS FOR \$5

BOFFINS SUMMER CAESAR Fresh romaine, corn, green onions, bacon and hard-boiled eggs tossed in an ancho Caesar dressing with Parmesan cheese and cornbread croutons 13

CAULIFLOWER & AVOCADO (v, gf) Fresh greens, cauliflower, fresh avocado, apple, mint, parsley, shallots and spicy roasted chickpeas tossed in a lemon dressing 13

BERRY & PEACH MESCLUN (v, gf, n) Fresh berries, peaches, house made almond ricotta cheese, toasted almonds and salted pumpkin seeds with a blackberry vinaigrette 14

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS

Light Fare

CHICKEN FETTUCCINE CARBONARA Creamy Alfredo sauce, grilled chicken, red onion, cherry tomatoes and smoky bacon topped with Parmesan and served with a side of garlic toast 19

ADD SIX GRILLED PRAWNS FOR \$5

B4 BURGER Our famous 7 oz. grilled sirloin patty with cheddar, cherry-smoked bacon, lettuce, tomato and pickles, served on a potato bun with a smoked paprika and honey aioli and your choice of side 16

ADD \$1.50 TO MAKE IT GLUTEN FREE

LOBSTER ROLL Delicate chunks of lobster meat, celery and green onions generously tossed in a roasted lemon and tarragon aioli, then stuffed into a buttery Viennese brioche roll and paired with a creamy slaw and clarified butter on the side for dipping, plus your choice of side 18

WEST AFRICAN PEANUT STEW (v, gf, n) Roasted sweet potato and fire-roasted tomato simmered in coconut-peanut broth until tender, then served with basmati rice, toasted peanuts, cilantro and lime wedges 13

ADD FRAGRANT BERBERE CHICKEN \$3

STIR FRY (gf) A fresh blend of vegetables, stir fried in a tamari, ginger and pear sauce, served over your choice of basmati rice, Shanghai noodles or rice noodles 14

ADD CHICKEN \$1 ADD BEEF OR SHRIMP \$3

Soup

PLEASE ASK FOR TODAY'S FRESH SELECTIONS

ENTRÉE SOUP with freshly baked bread 8

CUP OF SOUP with freshly baked bread 5

SOUP & SALAD cup of soup with any half salad 13

Mains

SERVED WITH YOUR CHOICE OF SOUP, SALAD, FRENCH FRIES, SWEET POTATO FRIES, UNION RINGS OR DAILY POTATO OPTION

STEAK FRITES (gf) 6 oz. sirloin steak, seasoned with Montreal steak spice and grilled to your liking, served with a horseradish mayonnaise 22

ADD SIX GRILLED PRAWNS \$5

MAHI MAHI (n) 6 oz. fillet, lightly grilled and brushed with a garlic-soy glaze, served with sautéed green beans and topped with roasted peanuts 17

VEGAN MEATLOAF (v, n) Garden-fresh vegetables, flax seeds, almond milk and chickpeas baked until golden and finished with a maple glaze and fresh tossed greens 14

LAMB SHANK Slowly marinated and braised lamb shank served with a reduced red wine sauce and sautéed green beans 22

DUCK CONFIT Duck leg, slowly cooked in its own fat until tender, crisped and served traditionally with green beans and a berry gastrique 19

CHEF'S RECOMMENDATION: TRY IT WITH OUR DAILY POTATO OPTION

Desserts

PINEAPPLES FOSTER Fresh pineapples, coated in brown sugar and butter, flambéed with spiced rum and served with vanilla ice cream 7.5

STRAWBERRY PEPPERCORN Fresh strawberries, tossed in sugar and peppercorns, finished with orange juice, flambéed with an orange liqueur and served with vanilla ice cream 7.5

CHEF'S CREATION Ask your server about today's creation