BOFFINS

PUBLIC HOUSE

EVENING MENU

APPETIZERS

1 LB. OF CLAMS | 18 | East Coast clams with spicy chorizo sausage, red onion, yellow peppers, garlic, white wine, lemon juice and cilantro.

CHARCUTERIE | 22 | House selection of cured meats, seafood, salami and cheeses arranged on a slate with a variety of pickled vegetables, mustards, jams and artisan breads.

TUSCAN PORTOBELLO MUSHROOMS (vg, gf) | 13.5 | Gently roasted Portobello mushrooms, marinara sauce, sautéed spinach, Ricotta cheese and chives.

SALADS

Add chicken breast or grilled shrimp for $5

CAESAR SALAD | 12 | Crisp romaine lettuce, Parmesan cheese, bacon and herbed croutons, tossed in a creamy Caesar dressing.

HOUSE SALAD (vg, gf, n) | 9 | Field greens, cherry tomatoes, red radishes, goat cheese, sliced almonds, dried cranberries and an apple-Dijon vinaigrette.

SEARED DUCK CHOP SALAD (gf) | 16 | Grilled Brome Lake duck breast chop, asparagus spears, beets, Saskatchewan lentils, kale and a raspberry vinaigrette.

SOUPS

Add fresh baked bread for $3

BUTTERNUT PUMPKIN SOUP (gf) | 6 | Fresh butternut squash, pumpkin, shallots and garlic cooked in a vegetable stock, blended and finished with a nutmeg cream.
Get a cup for $4.

FRENCH ONION SOUP | 5 | Homemade slow cooked beef broth, thinly sliced onions, fresh thyme, croutons and gratinéed Swiss cheese.

LOUISIANA SHRIMP GUMBO | 6 | Crumbled Andouille sausage, baby shrimp, roasted tomatoes and garlic in a Louisiana Cajun broth.
Get a cup for $4.

(vg) vegetarian
(gf) gluten free
(n) contains nuts

Boffins accepts cash, debit, major credit cards or on account for Boffins members with pre-approved billing privileges.

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SANDWICHES

Served with your choice of housecut fries, small Caesar or House Salad or a cup of soup

GRILLED CHIPOTLE CHICKEN FOCACCIA SANDWICH | 16 | Marinated chipotle chicken breast, bacon, lettuce, tomato, red onion and a guacamole mayo on fresh baked herbed focaccia.

HALF LB. BURGER | 16 | Half lb. sirloin patty, bacon, white cheddar, lettuce, tomato, red onion and a roasted red pepper aioli on a house-made Brioche bun.

PRETZEL DUCK CONFIT SANDWICH | 18 | Pulled duck leg confit, sage blackberry marmalade, red onion and field greens on a pretzel bun.

MAINS

BACON AND BLACKENED SHRIMP LINGUINE CARBONARA | 17 | Smokey bacon lardons, a peppery alfredo sauce and Parmesan cheese, topped with Cajun blackened shrimp and served with garlic toast.

FISH N' CHIPS | 17.5 | Light n' crispy tempura beer battered halibut with Kennebec fries and creamy rémoulade sauce.

POTATO GNOCCHI (vg) | 20 | House-made potato gnocchi and creamy mushrooms with wilted greens and Parmesan cheese.

RED THAI CURRY BRAISED LAMB SHANK | 23 | Lamb shank, marinated in a red Thai curry and braised until tender, served in a spicy broth on rice noodles with snow peas and crispy shallots.

STIR FRY (vg, n) | 16 | A blend of fresh vegetables, stir fried in a yellow Thai curry coconut sauce with your choice of shrimp, chicken or vegetable served on your choice of basmati rice or rice noodles.

STEAKS

All our steaks are certified AAA Canadian Beef and are served with vegetables and your choice of side

8 OZ. TENDERLOIN | 34 | 8 oz. AAA beef tenderloin, pan seared and finished with Bordelaise sauce.

10 OZ. NEW YORK STRIPLOIN | 28 | 10 oz. AAA New York striploin steak, pan seared and finished with a crushed black pepper cream sauce.

SURF N' TURF | 32 | 8 oz. AAA sirloin steak with sautéed shrimp and scallops topped with a Sriracha butter sauce.