

Canal Street Lunch Menu

Soups

Soup of the Day
2.50/3.50

Crab, Roasted Corn and Red Pepper

Chowder 3.50/4.95

Tomato Dill Soup 2.50/3.50

Chili

Vegetarian chili
4.95

with grilled chicken

5.95

in a spent-grain bread boule
add 1.50

Salads

Garden Salad

Assorted mixed greens, Field Vegetables, and Sprouts. Served with your choice of House Dressing.

Side \$2.95 Entrée \$4.95

Caesar Salad

Crispy Romaine Lettuce, Fresh Parmesan and Homemade Croutons. Tossed with our own Creamy Caesar Dressing. Entree \$4.95

With Grilled Chicken \$6.95/With Grilled Shrimp \$8.95

Grilled Beef Salad

Grilled Beef Loin prepared to your liking. Served over an assortment of mixed salad greens, fresh garden vegetables and freshly grated cheeses. Served with your choice of house dressings.

Entree \$7.95

Grilled Chicken Chef Salad

Grilled Chicken Breast served over an assortment of mixed field greens, assorted garden vegetables, with freshly grated cheeses, hard-boiled egg, Bermuda onion, black olives and croutons. Served with your choice of house dressings.

Entree \$6.95

Traditional Chef Salad

Freshly sliced turkey and ham, with mixed provolone and Swiss cheese on a bed of assorted field greens with ripe olives, Bermuda onion, assorted garden vegetables, hard boiled egg and croutons. Served with your choice of house dressings.

Entree \$6.95

Soup Special

Please ask your server for the croissant sandwich selection served with fresh fruit and choice of soup.

Regular Soups \$6.25/ Seafood or Chili \$7.25

Canal Street Growlers

8oz Beef Burger or Grilled Chicken Breast
Served on Kaiser Roll, with or without Bacon
Entree \$6.95

Veggies

Lettuce, Tomato, Bermuda Onion,
Sweet Pepper Slices, or Sprouts

Cheeses

Swiss, American, Provolone and
Cheddar

Condiments

Mayonnaise, Dijon Mustard, Ketchup,
Spicy Buffalo Sauce and Honey
Mustard Dressing

**All Growler, Deli Board and
Sandwich Platters served with
Potato chips, Coleslaw and
Pickles. Up-grade to Specialty
Fries or Fresh Fruit for \$1.25.**

Sandwiches

Deli Board

1/4 lb of your choice meat, cheese, and
unlimited veggies and condiments.
Entree \$5.95

Meats

Tavern Ham, Roast Turkey, Roast Beef,
Corned Beef, Pastrami and Tuna

Cheeses

American, Swiss, Provolone and
Cheddar

Cold Turkey Reuben

Freshly sliced turkey and Swiss cheese
Russian dressing and cole slaw. Served
on rye bread.

Entree \$6.95

Canal Street Reuben

Traditional style with lean corned beef
brisket,
sauerkraut, Swiss cheese and Russian
dressing...served on grilled marble rye

Entree \$6.95

Tavern Cod

Fresh Atlantic cod dusted with chili
flour then beer battered and fried
golden brown with lettuce, tomato and
tartar sauce served on a Kaiser roll

Entree \$7.25

Crab Cake Sandwich

Sautéed all-lump crab cake served on
butter croissant with tartar sauce, lettuce
and tomato

Entree \$9.95

Breads

White, Whole Wheat, Seedless Rye,
Pumpnickel, Kaiser Roll and Butter
Croissant

Veggies

Lettuce, Tomato, Bermuda Onion or
Sprouts

Pennwalker

Roast turkey, Tavern ham, bacon,
provolone cheese, lettuce, tomato
mayonnaise and Dijon mustard on
Hyroller cracker bread.

Entree \$6.25

CSR Steak Sandwich

Grilled beef loin, served open-faced
with a wild mushroom demi glace on
toasted garlic bread. Served with batter
dipped onion rings.

Entree \$8.95

Vegetable Hyroller

Fresh garden vegetables, Swiss cheese,
lettuce, tomato and honey mustard
dressing

on Hyroller cracker bread

Entree \$6.25

The Club

"Beat your hunger" - your choice of
ham or
turkey, served as a double-decker with
bacon, lettuce and tomato,

Entree \$6.50

Entrees

Crab Stuffed Portabella Mushroom

Marinated and stuffed with jumbo crab, blue cheese, spinach and artichokes, with field greens, crispy noodles and balsamic syrup.

Entree \$10.95

Quiche DuJour

Please ask your server for our current quiche selection, served with mixed field greens.

Entree \$5.95

Canal Street Stuffed Chicken Breast

Breaded stuffed chicken breast with smoked ham, havarti cheese and asparagus, with shitake mushroom cream sauce. Served with mixed field greens.

Entree \$9.95

Doubled Baked Three Cheese Potato

Twice baked three cheese potato served with mixed field greens.

Entree \$5.95

Canal Street Dining Room Dinner Menu

APPETIZERS

HOSTILE MUSSELS

TENDER FARM RAISED MUSSELS,
SERVED IN A SPICY WHITE WINE AND BUTTER BROTH SERVED WITH GARLIC TOAST .

\$7.85

GREEK SALAD

KALAMATA OLIVES, ARTICHOKE HEARTS, FRESH RIPE TOMATOES, CUCUMBERS, AND FETA CHEESE
SERVED ON A BED OF CRISP GARDEN FRES ROMAINE LETTUCE, FINISHED WITH OUR HOUSE GREEK VINAIGRETTE

\$7.95

CHILI RILENOS

FRESH POBLANO PEPPERS STUFFED WITH RICH MANCHEGO AND MONTEREY JACK CHEESE,
DIPPED IN BEER BATTER AND FRIED TO A GOLDEN BROWN, SERVED WITH A CHIPOLTE CREAM SAUCE.

\$9.95

APRICOT & CHEVRE BROCHETTE

TOASTED SLICES OF FRENCH BREAD WITH WARM CREAMY GOAT CHEESE, TOPPED WITH DRIED APRICOTS, TOASTED
PISTACHIOS AND DRIZZELED WITH HONEY.

\$7.85

SHITAKE MUSHROOM SPRING ROLL

A SELECTION OF SHITAKE MUSHROOMS AND ASIAN VEGETABLES IN THIN CRISPY SPRING ROLL WRAPPERS,
SERVED WITH A HONEY GINGER DIPPING SAUCE.

\$6.95

SALADS

GARDEN SALAD

MIXED SEASONAL FIELD GREENS,
ASSORTED GARDEN FRESH VEGETABLES AND CHOICE OF DRESSING
\$3.95

CAESAR SALAD

FRESH ROMAINE LETTUCE, HOUSE-MADE CROUTONS, GRATED AND SHREDDED PARMESAN CHEESES,
ANCHOVIES AND OUR OWN CAESAR DRESSING
\$5.95

SOUPS

TOMATO DILL SOUP

\$2.95/\$3.95

CRAB CORN CHOWDER

\$3.95/\$4.95

SOUP DU JOUR

\$2.95/\$3.95

** ALL ENTREES INCLUDE A SMALL HOUSE SALAD WITH CHOICE OF DRESSING,
AND ROLLS WITH BUTTER, SUBSTITUTE A SMALL CAESAR SALAD FOR A \$1.00 SURCHARGE.

**AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF EIGHT OR MORE GUESTS.

PASTAS

CANAL STREET VEGETARIAN PASTA

SHITAKE MUSHROOMS, ASPARAGUS, ZUCCHINI AND SPINACH SERVED IN A WHITE WINE BUTTER CREAM SAUCE OVER FETTUCCINE PASTA, ADD GRILLED CHICKEN FOR \$3.95
\$16.50

SEAFOOD PASTA

SAUTEED SHRIMP, SCALLOPS, JUMBO LUMP CRABMEAT,
AND EDAMAME BEANS SERVED IN A WHITE WINE TOMATO CREAM SAUCE OVER FETTUCCINE PASTA
\$21.95

SOUTHWESTERN CHICKEN PASTA

CHAR-GRILLED CHICKEN BREAST, ROASTED WHITE CORN, BLACK BEANS,
AND SMOKED CHEDDAR CHEESE, SERVED IN A SOUTHWESTREN CHIPOLTE CREAM SAUCE OVER PENNE PASTA.
\$17.95

ENTREES

MEDITERANNEAN CHICKEN

SEARED CHICKEN BREAST, KALAMATA OLIVES, CAPERS,
AND A RED WINE MARINARA SAUCE, SERVED WITH BASMATI RICE AND HOUSE VEGETABLE.
\$18.95

VEAL PICATTA

THIN AND TENDER SAUTEED VEAL SCALLOPS, SERVED IN A WHITE WINE, CAPER AND LEMON BUTTER CREAM SAUCE WITH
BASMATI RICE AND HOUSE VEGETABLE.
\$21.95

BEEF TENDERLOIN

8 oz. HAND CUT NEW ZEALAND BEEF FILET, GRILLED TO YOUR LIKING
AND SERVED WITH SAUTEED SHITAKE MUSHROOMS, MATCHSTICK FRIES AND HOUSE VEGETABLE
\$26.95

DELMONICO STEAK

TENDER HAND CUT 14 oz. DELMONICO STEAK, PREPARED TO YOUR LIKING
AND SERVED WITH MATCHSTICK FRIES AND HOUSE VEGETABLE.
\$22.95

JUMBO-LUMP CRAB CAKE

TWO 4 oz. BROILED JUMBO LUMP CRAB CAKES, SERVED WITH YAM FRIES,
AND HOUSE VEGETABLE.
\$24.50

BLACK & WHITE SESAME TUNA

8 oz. SUSHI GRADE TUNA LOIN, PREPARED TO YOUR LIKING,
SERVED OVER ASIAN VEGETABLES IN A PONZU SAUTEE,

WITH JASMINE GINGER RICE AND WASABI MAYONNAISE.
\$22.85

FRANGELICA SCALLOPS

SEARED DRY SEA SCALLOPS, FINISHED WITH A FRANGELICA BUTTER,
AND TOASTED HAZELNUTS, SERVED WITH BASMATI RICE AND SAUTEED SNOW PEAS
\$21.85

CATCH OF THE DAY

PLEASE ASK YOUR SERVER ABOUT TODAY'S FRESH CATCH,
SERVED WITH BASMATI RICE AND HOUSE VEGETABLE .
MARKET PRICE

An 18% gratuity is added to parties of 8 or more
You are more than welcome to bring a wine not available on our list. A \$7.00 corking fee will be charged.
We are a cigar-friendly establishment, however, cigar smoking is limited to Pub smoking areas after 9 pm.
