

SNACKS

SNACK TRIO **V/DF**

Spiced Nuts | Marinated Olives | Dried Fruits \$12

KETTLE CHIPS **VEG/VO**

Peri Peri Spice | House Made Chips | Honey Onion Yogurt Dip \$10

BACON CARAMEL POPCORN

Popcorn | Bacon Bits | Caramel Drizzle \$10

TO SHARE

TRUFFLE FRIES **VEG**

Asiago | Black Garlic Aioli \$15

VEGAN FRITES **V**

Hearts of Palm | Za'atar Fry Sauce \$14

LARDER BOARD

Prosciutto | Urban Cheeses | Cured Salmon | House Mustard | Olives | Crostini \$22

POURHOUSE NACHOS **GF**

Caramelized Onions | Banana Peppers | Maple Bacon | Shredded Cheddar \$18

WINGS & RIBS **DF**

Whole Wings | Side Ribs | Gochujang Sauce (medium spice) \$17

PEAR FLATBREAD

Arugula | Prosciutto | House Made Ricotta | Fig Balsamic Jam | EVOO \$16

SEARED SCALLOPS

Burnt Squash Puree | Oven Dried Mushrooms | Pecorino Romano | Fresh Oregano \$20

SHORT RIB ENCHILADAS

Braised Short Rib | Tequila Salsa Verde | Flour Tortilla | Chive Cilantro Crema | Peri Peri Oil \$17

SPICED CRAB CAKES

Lump Crab Meat | Coriander Mint Drizzle | Pickled Chilies | Crushed Peanuts \$19

ODDS AND SODS

THE CHOWDER

Shrimp | Scallop | Salmon | Haddock | Mussels | Cream \$16

SOUP OF THE MOMENT

Ever-Changing | Always Delicious \$9

CAESAR SALAD

Confit Garlic Dressing | Asiago | Maple Bacon | Crouton \$16

SEAFOOD COBB SALAD

Scallops | Salmon | Shrimp | Alexis de Portneuf Blue | Lime Chickpeas | Roasted Corn | 6 Minute Egg
Maple Pancetta | Avocado Citrus Ranch \$23

ROASTED BEET SALAD **GF/VEG**

Arugula | Seasoned Sweet Potato | Walnuts | Goat Cheese Dressing \$18

Harbourstone

POUR HOUSE

HANDHELDS

On The Side: House Fries, Greens, Daily Soup, Truffle Fries [+7], Chowder [+6], Caesar Salad [+4]

PEI GRILLED CHEESE **VEG**

PEI Clothbound Cheddar | Sourdough Bread | Roasted Tomato Bisque \$18

THE BURGER **GFO/DFO**

Certified Angus Beef | Bacon | Cheddar | Caramelized Onions | Fried Egg | Lettuce | Tomato | Pickle House 'Mac' Sauce \$21

LENTIL BURGER **V/GFO**

Arugula | Tomato | Spicy Tahini \$19

GRILLED TURKEY CLUB **DF/GFO**

Brined Turkey Breast | Smoked Bacon | Lettuce | Tomato | Mayo \$18

EL CUBANO

Pulled Ham | White Cheddar | Mustard Pickle | Spiced Maple Pineapple Jam | Ciabatta \$20

ENTRÉE

CAST IRON HALIBUT **GF/VO**

Wild Rice Succotash | Roasted Brussel Sprouts | Green Pea Puree
Vegan Option – Cauliflower Steak \$32

BRAISED LAMB SHANK

Cheddar Chive Polenta | Kernel Corn | Cipollini Onion Jus | Seasonal Vegetables \$30

FISH AND CHIPS **DF**

Garrison Beer Batter | Local Haddock | Hand Cut Fries | Tartar \$23

CHARGRILLED RIBEYE

PEI Blue Dot Ribeye | Steak Butter | Scallion Potato Cake | Seasonal Vegetables \$37

TAGLIATELLE **VEG**

Mushrooms | Roasted Pine Nuts | Crumbled Feta | Marsala Leek Cream Sauce | Fresh Herbs \$26

TUNA POKE BOWL **GF/VO**

Marinated Tuna | Rice | 6 Minute Egg | Pickled Vegetables | Avocado | Edamame Drizzle
Vegan Option – Tofu \$28

V VEGAN | VO VEGAN OPTION | VEG VEGETARIAN | GF GLUTEN FREE | GFO GLUTEN FREE OPTION | DF DAIRY FREE

DFO DAIRY FREE OPTION

Halifax Marriott Harbourfront Hotel | 1919 Upper Water St | Halifax, NS | B3J 3J5 | 902-428-7852