

## Soup

### **Creamy Curried Carrot**

Cup \$4 Bowl \$6

### **Seafood Bisque**

Sherry-Laced with Crab Ceviche  
Cup \$5 Bowl \$7

### **Chef's Creation of the Day**

Appropriate Garnishes  
Cup \$4 Bowl \$6

## Salad

### **The Original 86 West \$7**

Sprouts, Organic Greens, Cucumbers, Tomatoes,  
Ginger Soy Dressing

### **Iceberg Wedge \$7**

Smoked Bacon, Hard-Boiled Egg  
Creamy Bleu Cheese Dressing

### **Rustic Chopped \$7**

Chickpeas, Cucumbers, Croutons, Manchego Cheese,  
Tomatoes, Hot Cherry Pepper Vinaigrette

### **Classic Caesar Salad \$7**

Hearts of Romaine, Creamy Parmesan Dressing

### **Watercress & White Endive \$7**

Mandarin Oranges, Goat Cheese, Citrus Vinaigrette

## Appetizers

### **Vincent's Tomato Salad \$8**

Red Onion  
Chunky Bleu Cheese

### **(3) Oyster Shooter \$9**

Citron Spiked Bloody  
Mary with Celery

### **Fried Calamari \$11**

Garlic Aioli  
Tomato Vinaigrette

### **Carpaccio of Beef \$11**

Olives, Capers, Tostadas, Aioli

### **(6) Gold Band Oysters \$13**

Horseradish & Cucumber  
Mignonette

### **Tuna Tartare \$13**

Avocado, Seaweed,  
Salmon Caviar, Lemon Ponzu,  
Wasabi & Pickled Ginger

### **Jumbo Lump Crab Cocktail \$14**

Petite Salad

### **Pub Cheese & Pâté \$6**

Homemade Cheddar, Tostadas,  
Whole Grain Dijon,  
Petite Salad of Micro Greens

### **Buffalo Chicken Flatbread \$9**

Caramelized Onions  
Bleu Cheese

### **Prosciutto Flat Bread \$11**

Manchego Cheese  
Caramelized Onions, Dijon Aioli

### **Chicken Sandwich \$12**

Tomato, Romaine, Avocado, Garlic  
Aioli on Brioche Roll, French Fries

### **Bromm's Knight House Pie \$13**

Chicken, Parsnips, Peas & Carrots  
Crispy Mashed Potato Topping

### **Cheeseburger \$13**

English Cheddar, Smoked Bacon  
on the Brioche Roll, French Fries  
Add Fried Egg \$1

### **Cheese Plate \$16**

Selection of Five Artisan Cheeses  
Goat, Manchego, Cheddar,  
Bleu & Gruyere  
Featuring Our Pistachio Crusted Pâté

### **Honey BBQ Fried Shrimp \$16**

Petite Salad

### **Canadian Mussels \$9**

White Wine, Bacon  
Basil Crème Sauce

### **Chickpea Hummus \$9**

Feta Cheese, Radish,  
Cucumbers & Pita Points

### **Macaroni & Cheese \$11**

Crispy Potato Chip Topping

### **Shrimp Cocktail Martini \$13**

Petite Salad

### **Crab Cake \$13**

Garlic Wilted Spinach  
Tartar Sauce

### **Pan Seared Diver Scallops \$13**

Citrus Beurre Blanc  
Mandarin Oranges,  
Toasted Pinenuts & Couscous

### **Lobster Macaroni & Cheese \$15**

Crispy Potato Chip Topping

*Ask to speak to one of our culinary experts about your next catered event*