

# GROUP MENU

## TANK 36



### CHOICE OF STARTER

#### Beet Carpaccio

Finely sliced beet, orange, radish, goat cheese, spiced honey, flower salad, thyme and roasted garlic oil.

#### Authentic Mini Poutine

Fries, poutine sauce and cheese curds.

### CHOICE OF MAIN COURSE

#### Fried Chicken Caesar Salad

Fried chicken, smoked bacon, romaine lettuce, creamy garlic dressing, Asiago cheese and house-made croutons.

#### Fish & Chips

Two pieces of crispy cod fillet, house beer batter, tartar sauce and lemon. Served with fries and coleslaw.

#### Halloumi Burger

Brioche bun, "Halloumi patty", grilled onions and zucchini, arugula, sun-dried tomato pesto.

#### Flammekueche Lilloise

Smoked pork cheek, caramelized onions, mushrooms, house-made Flamm sauce, Swiss and mozzarella cheeses.

#### Beer-Braised Ham & Brie Sandwich

Baguettine, beer-braised ham, brie, pear and Dijon mustard.

#### Flank Steak & Fries (+\$15)

Lightly seasoned and grilled with herb butter. Served with fries. Add peppercorn sauce +\$1.50

#### Grilled Salmon Fillet (+\$15)

Grilled salmon fillet, mashed potatoes, honey-glazed carrots, roasted beans, hollandaise sauce, fried capers, roasted garlic and thyme oil.

### CHOICE OF DESSERT

#### Liège Waffle

Liège-style waffle, beer caramel topped with vanilla ice cream.

#### The Carroty

Carrot cheesecake topped with salted caramel.

