



**THE
BLACK HORSE
PUB**

SALADS

HOUSE SALAD

\$9

Mixed greens, cherry tomatoes, red & green peppers, red onion, cucumber and shredded carrots tossed our house citrus honey Dijon vinaigrette.

GREEK SALAD

\$9

Iceberg lettuce, red & green peppers, red onions, cherry tomatoes, black olives and cucumber tossed in our House made Greek dressing & topped with feta cheese.

CAESAR SALAD

\$10

Crisp romaine, Caesar dressing, herbed croutons, Parmesan & bacon.

APPLE PECAN SALAD WITH GOAT CHEESE

\$11

Crisp apple and goat cheese with toasted pecans on a bed of lettuce in a refreshing lemon maple dressing.

ASK YOUR SERVER FOR TODAY'S FEATURE SOUP

COBB SALAD

\$18

Crispy lettuce and grape tomatoes in our Citrus Honey Dijon Vinaigrette and topped with cold grilled chicken, bacon, boiled egg, avocado & feta.

ADD A 6OZ GRILLED CHICKEN BREAST TO YOUR SALAD ~ \$7

APPETIZERS

DUCK WINGS 1/2 LB \$12 1 LB \$22

Oven baked duck wings , crisped in the fryer and tossed in our house made orange Thai sauce.

BREADED JALAPEÑO POPPERS \$12

7 breaded jalapeño poppers served with ranch dressing

POTATO SKINS \$12

Topped with pub mix cheese, bacon bits, whiskey BBQ Sauce and served with sour cream.

BRUSCHETTA \$12

Toasted Vienna loaf with our house marinated tomato and basil mix, topped with feta cheese, & finished with a balsamic reduction.

COCONUT SHRIMP \$15

6 Coconut crusted shrimp breaded deep fried & served with sweet chili Thai sauce

ORANGE BRIE W/ CROSTINI \$14

Panko Crusted Brie topped with Orange Honey Glaze, & toasted almonds. Served with Crostini.

PLATTERS

SPINACH ARTICHOKE DIP \$14

House prepared 3 cheese spinach and artichokes dip, topped with pub mix cheese then oven baked and served with fresh tortilla chip & toasted crostinis.

CRAB CAKES WITH GINGER REMOULADE SAUCE \$16

2 Breaded crab cakes topped with diced tomato & our house ginger remoulade.

BLACK HORSE PLATTER \$39

1 LB OF WINGS WITH YOUR CHOICE OF SAUCE, 6 COCONUT SHRIMP WITH THAI SAUCE, POTATO SKINS WITH SOUR CREAM, & ONION RINGS.

COLOSSAL PLATTER \$58

2 LBS OF WINGS WITH YOUR CHOICE OF SAUCE, BRUSCHETTA, ONION RINGS, 6 COCONUT SHRIMP WITH THAI SAUCE, POTATO SKINS WITH SOUR CREAM.

PUB FARE

IRISH ALE INFUSED

BACON MAC & CHEESE \$18

Gruyere and Cheddar mac 'N cheese infused with 6 Miles From Bangor Irish Red Ale and combined with fresh cut bacon and topped with bread crumbs, sundried tomato and jalapenos.

FISH & CHIPS 1 PC \$14 2 PC \$19

House beer battered haddock served with coleslaw, tartar sauce & fresh cut fries

STRIPS & FRIES 3 PC \$14 5 PC \$18

Crispy breaded chicken breast strips fried until golden and served with plum sauce

NACHOS SMALL \$13 LARGE \$22

House cut corn tortilla chips layered with diced tomatoes, red & green peppers, red onion, black olives, jalapenos and pub mix cheese. Served with sour cream & salsa

Add grilled Chicken Breast or Beef \$7

Make them Irish with Lattice Fries \$3

IRISH STEW \$12

Chunks of tender beef, potatoes, onions, carrots, peas & Guinness Served with toasted baguette.

MUSSELS \$19

PEI Blue Mussels sautéed in butter, lemon wedges, garlic and white wine served steaming hot with toasted Vienna loaf.

POUTINE SMALL \$7 LARGE \$12

Fresh cut fries and mozzarella cheese curds smothered in gravy

LARGE CUT ONION RINGS \$10

LATTICE FRIES \$10

CHICKEN QUESADILLA \$18

Pub mix cheese, grilled chicken, red & green peppers, red onion and diced tomatoes grilled in a flour tortilla. Served with Sour cream & salsa

WINGS

CHICKEN **1 LB \$16 2LB \$28**

Breaded wings fried until golden brown and tossed in your choice of sauce. Accompanied by carrot & celery sticks with ranch dipping sauce.

DUCK **1/2 LB \$12 1LB \$22**

Oven baked duck wings, crisped in the fryer and tossed in our house made orange Thai sauce.

Mild, Medium, Hot, BBQ, Thai, Buffalo, Honey Garlic, GarPar, Dry Cajun rub, Dry Chipotle Mango rub

BURGERS, WRAPS & SANDWICHES

CLASSIC CHEESE BURGER **\$18**

6oz burger patty with cheddar cheese, lettuce, tomato, red onion, dill pickle & garlic aioli on a toasted Brioche bun.

BISON BURGER **\$22**

6oz lean Canadian bison patty topped with house horseradish aioli and piled high with crispy onion frites & lettuce on a toasted Brioche bun.

VEGGIE BURGER **\$15**

Beyond meat patty topped with mixed greens, tomato, onions, cucumber, garlic aioli & balsamic reduction.

CHICKEN CLUB **\$16**

Grilled chicken breast, peameal bacon, tomato & lettuce, garlic aioli on toasted sour dough rye bread.

WHISKEY BURGER **\$22**

6oz beef patty topped with our house made whiskey BBQ sauce and piled high with bacon, cheddar cheese, fried onion rings, chipotle aioli, lettuce & tomato on a toasted Brioche bun.

BUFFALO CHICKEN WRAP **\$19**

Breaded chicken strips tossed in house made Buffalo sauce, wrapped in a tortilla with mixed greens, red & green peppers, red onions & pub mix cheese.

BEEF DIP **\$19**

5oz of sliced beef topped with sautéed onions and served on a soft brioche bun with horseradish aioli.

CHICKEN CAESAR WRAP \$18

Fresh grilled 6oz chicken breast, crisp romaine lettuce, bacon bits & Parmesan cheese, tossed in Caesar dressing and wrapped in a tortilla.

STEAK SANDWICH \$22

6oz grilled sirloin with sautéed red & green peppers, mushrooms, onions & Swiss cheese on a toasted Vienna loaf.

REUBEN \$18

6oz of shaved corned beef, sauerkraut, Swiss cheese and 1000 island sauce. Served on toasted rye bread with a sliced pickle.

SOUVLAKI ON A PITA \$14

Grilled marinated chicken topped with lettuce, green & red pepper, red onion, diced tomato and tzatziki.

VEGGIE WRAP \$16

Roasted seasonal vegetables, mixed greens, pesto mayo, avocado slices & ranch sauce wrapped in a tortilla.

Burgers, Wraps & Sandwiches are served with House Salad or Fresh Cut Fries.

Upgrade side to Greek salad, Caesar Salad, Onion Rings, Lattice Fries, Sweet Potato Fries, or Crispy Potatoes \$3

Upgrade side to poutine \$4

MAINS

BOURBON GLAZED SALMON \$23

6oz pan seared Atlantic salmon, topped with our maple bourbon sauce. Served on a bed of rice with seasonal vegetables.

SOUVLAKI DINNER \$21

Grilled chicken marinated in Greek seasonings. Served with Greek salad, crispy potatoes and a side of tzatziki.

TUSCAN CHICKEN \$22

Pan seared 6oz seasoned chicken breast, sauteed garlic, red & green peppers, red onion, zucchini, sundried tomatoes deglazed with white wine, served in a cream sauce on a bed of rice.

BLACKENED CHICKEN \$21

A 6oz Pan seared blackened chicken breast topped with lemon beurre. Served with rice & seasonal vegetables.

CHICKEN PARMESAN \$22

Breaded chicken breast topped with marinara sauce, mozzarella & Parmesan cheese. Served with creamy pesto penne & garlic toast

PENNE PRIMAVERA \$18

Seasonal vegetables sauteed in garlic, butter, house made pesto, and white wine, tossed with penne noodles and served with garlic toast.

SEAFOOD PENNE \$24

Shrimp, scallops and calamari pan seared with butter, garlic, and white wine on penne noodles with a cream sauce. Served with garlic toast.

SWEETS

FOUR LAYER CHOCOLATE CAKE \$9

4 layers of moist chocolate cake & fudge icing covered in a dark chocolate glaze.

STICKY TOFFEE PUDDING \$12

A house prepared dessert topped with caramel sauce that will leave you asking for more!!!

NEW YORK STYLE CHEESECAKE \$9

Traditional creamy cheesecake nestled in a golden graham crust. Baked in -house and served with berry coulis.

MON-FRI \$12 LUNCH SPECIALS

Served Monday to Friday from until 5 PM.

All lunch specials are served with choice of fries or house salad

MONDAY

CLASSIC CHEESE BURGER

6oz burger patty with cheddar cheese, lettuce, tomato, red onion, dill pickle & garlic aioli on a toasted Brioche bun.

TUESDAY

3 PIECE STRIPS & FRIES

Crispy breaded chicken breast strips fried until golden and served with plum sauce.

WEDNESDAY

SOUVLAKI ON A PITA

Grilled marinated chicken topped with lettuce, green & red pepper, red onion, diced tomato and tzatziki..

THURSDAY

CHICKEN CLUB

Grilled chicken breast, peameal bacon, tomato, lettuce and garlic aioli on toasted rye bread.

FRIDAY

1 PIECE FISH & CHIPS

House beer battered haddock served with coleslaw, tartar sauce & fresh cut fries