

Starters & Sharing

CAESAR SALAD \$14

Bacon, parmesan, romaine lettuce, garlic croutons, and creamy caesar dressing

- Add chicken or beef \$6

MIXED GREEN SALAD GFO \$14

Mixed greens, grape tomatoes, carrots, cucumber, crispy tortilla, and honey lime dressing

- Add chicken or beef \$6

NACHOS \$18

Shredded cheese, tomatoes, peppers, olives, jalapeños, and green onions served with sour cream and salsa

- Add guacamole \$2
- Add chicken or beef \$6

SWEET CHILI CAULIFLOWER..... \$10

Battered cauliflower tossed in house-made sweet chili sauce, green onions, and sesame seeds

MARGHERITA FLATBREAD \$16

Grape tomatoes, mozzarella, parmesan, pesto (*nut free*), and balsamic glaze

TRUFFLE FRIES..... \$8

Tossed in truffle oil, parmesan, and fresh herbs

SWEET POTATO FRIES \$8

Served with curry mayo

DEEP FRIED PEPPERONI \$11

Served with honey mustard

CHICKEN WINGS..... \$16

Deep fried crispy wings with choice of sauce

- Hot
- Honey Garlic
- BBQ
- Medium
- Ranch
- Honey Mustard
- Mild
- Sweet Chili

Soups

ATLANTIC SEAFOOD CHOWDER GF..... \$20

Haddock, mussels, clam, scallop, and prawn

CANVAS FRENCH ONION SOUP GFO..... \$14

Rich beef broth with caramelized onion, topped with smoked cheddar, and croutons

Sandwiches & Burgers

BLACKENED CHICKEN SANDWICH \$18

Grilled chicken with cajun spice, basil pesto aioli, lettuce, tomato, smoked cheddar, and bacon

STEAK SANDWICH \$20

Grilled beef, mushroom, caramelized onion, mixed greens, tomato, and smoked cheddar

CANVAS BURGER \$18

Cheddar, lettuce, tomato, sweet relish, mayo, and pickle

BEYOND CHEESE BURGER v \$20

Plant-based patty topped with smoked cheddar, lettuce, tomato, and vegan spicy mayo

Served with choice of fries, or sweet potato fries

- Substitute truffle fries or salad \$2

Main Dishes

THAI BEEF PEANUT SALAD vo \$22

Slow roasted beef, avocado, tomato, cucumber, pineapple, corn tortilla, carrots, peanuts, and noodles, tossed in Thai peanut dressing

VEGAN GODDESS BOWL vo..... \$20

Maple soy glazed tofu, tomato, roasted turmeric cauliflower, fresh avocado, cucumber apple salad, seeds, and noodles topped with green goddess dressing

- Add chicken \$6
- Add salmon \$8

FISH AND CHIPS GFO \$18

Beer battered or pan-fried haddock, and served with tartar sauce, coleslaw, and fries

PAD THAI GF..... \$18

Choice of chicken, shrimp, or tofu, cabbage, carrots, egg, peanuts, sesame seeds, and rice noodles

PAN FRIED ATLANTIC SALMON GF \$22

Potato, buttered vegetables, maple bacon jam

MUSHROOM STUFFED RAVIOLI..... \$18

Grape tomato, spinach, cream sauce

- Add chicken \$6
- Add seafood \$8



CANVAS

Red Wine

	6 oz	9 oz	BOTTLE
JOST COMTESSA, BLEND	\$8	\$11	\$28
TRAPICHE MALBEC	\$9	\$13	\$32
RUFFINO CHIANTI, SANGIOVESE	\$10	\$14	\$34
FAT BASTARD, CABERNET SAUVIGNON	\$11	\$16	\$37

White Wine

	6 oz	9 oz	BOTTLE
JOST COMTESSA, BLEND	\$8	\$11	\$28
SANTA RITA, SAVIGNON BLANC	\$9	\$12	\$29
BOLLA, PINOT GRIGIO	\$10	\$16	\$37

Sparkling Wine

	BOTTLE
RUFFINO, PROSECCO	\$38

Beer & Ciders

DOMESTIC BEER.....	\$5.5
Ask Server	
IMPORTED BEER.....	\$6.5
Heinken, Corona, Michelob	

Draught Beer

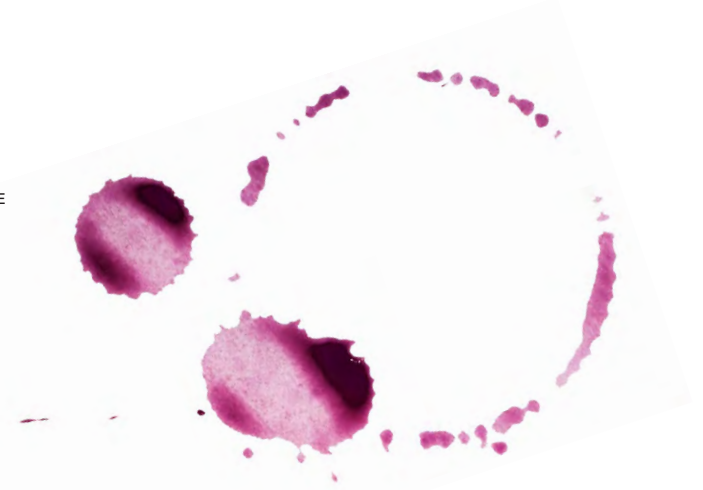
	12 oz	20 oz	PITCHER
COORS LIGHT, RICKARDS RED, RADLER	\$6	\$7.75	\$22

Seltzers

COLD STREAM PEACH ICED TEA	\$7
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Non-Alcoholic Beer

LIBRA NON-ALCOHOLIC BEER, IPA	\$5
HEINEKEN NON-ALCOHOLIC BEER	\$5



NINE LOCKS DIRTY BLOND.....	\$8
PROPELLER GALAXY IPA.....	\$9
NO BOATS ON SUNDAY	\$10

Dessert

DOUGHNUT HOLES..... \$11

Made fresh to order, served with Nutella and dulce de leche

CHEESECAKE..... \$12

Cheesecake served with seasonal berry compote

CARAMEL APPLE GALETTE..... \$14

House-made apple pie smothered in warm caramel sauce, almond crumble, vanilla bean ice cream (*Lactose free option available*)