



Protein Choose 2

Beef Bourguignon Ragout of beef seared with garlic & mushrooms, deglazed with red wine Provencal sauce.

English Cut Roast Beef Hand carved beef with pan gravy, horseradish sour cream served with mini Yorkshire pudding.

Mediterranean Chicken Roulade

Boneless breast of chicken stuffed with sun-dried tomato, basil and spinach sauté and feta.

Signature Chicken

Tender chicken breast seasoned with our house blend and finished with coconut-mango sauce.

Maple Glazed Poached Salmon

Poached salmon fillets served with our house maple glaze.

Pork Loin

Stuffed pork loin with apple, bacon & walnuts finished with an apple cider glaze.

Seasonal Vegetables Choose 2

Mediterranean Style Grilled Vegetables

- Roasted Root Vegetables
- Grilled Squash or Grilled Zucchini

- Heirloom Carrots
- Corn on Cob (Steamed or Grilled)



- Sous Vide baby potatoes with sea salt, cracked pepper and rosemary
- Pasta of choice with either olive oil and fresh herbs, tomato basil, blush sauce or Alfredo
- Roasted Mediterranean style potato
- Curried Sweet Potato or Qunioa
- Rice Pilaf

Mashed Potato



Appetizers Choose any

Goat Cheese & Red Pepper Jelly Crostini

Delicious fresh crostini with goat cheese spread and topped with our house-made red pepper jelly.

Thai Chicken Satay

Chicken tenders marinated in Thai sweet chilli, coconut milk, Thai Green Curry and mango.

Pear & Smoked Gouda Crostini

Crostini brushed with basil oil topped with pears and smoked Goud.

Stuffed Mushroom Caps

Mushroom caps stuffed with artichoke & spinach -a Hawley Crescent fan favourite.

Melon bits

Cantaloupe wrapped with prosciutto and finished with balsamic glaze.

Brie Bites

Puff pastry stuffed with brie and a variety of jelly and curried meats.

Bacon Wrapped Jalapeño Poppers

Sweet or jalapeños stuffed with our signature smoked cream cheese wrapped in bacon.

Garlic Shrimp Skewers

Shrimp marinated in white wine, smoky paprika, garlic and olive oil grilled to perfection.

Bacon Wrapped Water Chestnuts

Water chestnuts marinated in maple overnight wrapped in bacon.

Caprese Skewers

Marinated boccancini & cherry tomato with basil leaf finished with aged balsamic glaze.

Man Candy

Beef tenderloin wrapped in bacon and cooked to perfection.



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Salad Choose 3

Caprese Salad

Fresh grape tomatoes and boccachini tossed in oil with fresh basil, sea salt and cracked pepper.

Caesar Salad

Romaine Lettuce, grated parmesan, house-made bacon and croutons tossed in either a house-made dressing or a creamy Caesar.

Watermelon Feta Salad

Perfect spring / summer salad with watermelon cubes, feta and mint.

7 Bean Salad

Mexican style 7 bean salad with corn & fresh cilantro.

Quinoa Salad

Fresh guinoa tossed with season vegetables such as tomatoes, asparagus, cucumber, Kale.

Greek Pasta Salad

Fresh pasta tossed with red pepper, tomato, cucumber, olives tossed in a light house-made Greek olive oil dressing.

Spring Mix salad

Mixed with strawberries and peppers and tossed with a house-made Lemon Poppy seed olive oil dressing.

Rustic Potato Salad

Mini potatoes mixed shallots and mayonnaise dressing.

Mango Salad

Fresh mango, red onion, cilantro finished with a Thai dressing.

Pessert Table

Assortment of bars, brownies, cookies, tarts, mini cheesecakes and other items.



Chicken Minners

Chicken Stir-Fry

Delicious strips of chicken and vegetables stir-fried in our house stir-fry sauce, served with rice or noodles. Dinner for two \$16, Family sized \$30.

Butter Chicken

Hawley Crescent's take on this Indian Classic. Chunks of chicken cooked to perfection in a velvety smooth sauce made from a blend of spices, tomatoes and coconut milk. Served with rice. Dinner for two \$16, Family sized \$30 – add naan bread for \$1.50 per person.

Bourbon Chicken

Succulent chicken braised in a sauce of bourbon, Braggs Amino, garlic, ginger and brown sugar. Our spin on this Cajun / Chinese classic dish. *Dinner for two \$16, Family sized \$30.*

Roasted Whole Chicken

Seasoned and roasted to perfection, this chicken has been butterflied and topped with our Hawley Crescent Signature BBQ sauce. \$17.50 *add two sides to complete the meal for an additional \$10.

Jerk Chicken

Seasoned with our dry rub and marinated in jerk spices, this crowd favourite combines all of the great seasonings with a fraction of the heat. Delicious and melt in your mouth goodness. Dinner for two \$16, Family sized \$30 – chicken only \$5 per piece.

Seafood * Market Priced - call for quote

Garlic Shrimp

Pacific white shrimp marinated in white wine and garlic herb seasoning, our gambas al pil pil is one of our signature dishes.

Scallops

Seared or Bacon Wrapped – fresh scallops seared to perfection with white wine, butter, truffle oil and Himalayan pink salt.

Salmon Steaks

Poached or Grilled, mildly seasoned and vaccu-sealed for freshness.

Tilapia or Basa

Mildly seasoned with lemon and seafood seasoning, poached and vaccu-sealed for freshness.



Buraers

Our 6 oz homestyle beef burgers precooked or ready to grill. \$4 per burger.

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Chilli – Lots of fresh ground beef, black and kidney beans and peppers in a perfect blend of Southwest and Tex-Mex seasonings. *Dinner for two*, \$16 Family sized \$30.

Beef Stir-Fry

Delicious strips of beef and vegetables stir-fried in our house stir-fry sauce, served with rice or noodles. *Dinner* for two \$16, Family sized \$30.

Beef Stew

Tender beef braised to perfection with a medley of potatoes, carrots, peas, corn and beans. A real crowd pleaser. Comfort food at it's best. Dinner for two \$16 Family sized \$30.

Teriyaki Beef

Succulent beef strips sautéed in our house-made teriyaki sauce served with vegetables, served on rice or noodles. *Dinner for two \$16, Family sized \$30.*

Beef Curry

Melt in your mouth chunks of beef slowly braised in our blend of curry spices and coconut milk. Mildly spiced to allow all palates to enjoy. *Dinner for two \$16,Family sized \$30.*

Stuffed Pepper

A blend of ground beef, rice or quinoa, beans, cheese, seasonings and tomato sauce. *\$5 per pepper.*

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Stuffed Peppers

A blend of rice or quinoa, beans, cheese, seasonings and tomato sauce. \$4 per pepper.

Stuffed Mushrooms

Portabella mushrooms stuffed with a blend of sundried tomatoes, garlic, onions. \$6 per mushroom.

Zucchini Boats

Zucchini stuffed with rice, peppers, onions, garlic and black beans. *\$5 each.*

Butter Potatoes

Delicious potatoes stewed in our butter chicken sauce. *\$8 or \$15*.

Veggie Korma

A delicious blend of vegetables stewed in a mild curry and coconut milk sauce served on a bed of rice or with glass noodles. *Dinner for 2 \$14, Family \$25, Side of Korma only \$10 or \$20.*

Chana Masala

A savoury mixture of chick peas, tomatoes, coriander, onions and spices. \$8 or \$15

Lentil Shepherd's Pie

Green lentils are substituted for beef in this traditional English meat pie dish consisting of carrots, peas and corn seasoned and topped with mashed potatoes. *\$12 or \$22*.



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LIVE TASTEFULLY

Roasts

Stuffed Pork Tenderloin BBQ Pork Roast Jerk Pork Roast Porchetta *Market Pricing – please allow 48 hours notice for porchetta.

Pork

Baby Back Ribs

Meaty back ribs dry-rubbed and slow cooked to perfection. ½ Rack \$16 Full Rack \$24.

Beef

Eye of Round, Striploin, Prime Rib, Brisket, Top Sirloin *Market Pricing

Beef Rib

Beef Chuck Ribs slow cooked for 12 hours. Melt in your mouth goodness, a meal unto itself – 1lb of sheer goodness (choose bone in or boneless) \$12 per rib.

Bacon Wrapped Beef Tenderloin aka "Man Candy"

Tender strips of beef tenderloin, marinated, wrapped in bacon and seared to perfection. A Hawley Crescent staple. *\$22.50 per dozen.*

Chicken

Hunters Chicken

Our take on this French classic, stewed chicken with traditional seasonings, mirepoix, potatoes and white wine. *Dinner for two \$20, Family sized \$38.*

Coq au Vin

Another classic French dish, chicken is braised in red wine, mushrooms, lardons and carrots. *Dinner for two \$20, Family sized \$38.*

Italian Stuffed Chicken

Ballentine chicken stuffed with prosciutto, mozzarella and basil and topped with our tomato basil sauce. *\$12 each.*

Casseroles and Baked Pastas

Shepherd's Pie

Ground beef cooked in a seasoned gravy with carrots, corn, peas and topped with mashed potatoes. *\$14 or \$30*.

Cheesy Mac

Southern style mac & cheese, seasoned and baked to cheesy perfection. *\$7 single, \$10 for two, \$28 family.*

Veggie Lasagna

Classic lasagna without the beef. \$7 single, \$10 for two, \$28 family.

Lazy Lasagna

Same great flavour as our lasagna served on fusilli noodles and topped with mozzarella cheese. *\$7 single, \$10 for two, \$28 family.*

Lasagna

Our signature sauce, plenty of ground beef, spinach and three cheeses (cottage, ricotta and mozzarella) make this classic Italian dish to die for. \$8 single, \$12 for two, \$32 family.

Sides, Sauces Pub Pies & Condiments



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Chicken, Beef, Lamb or Seafood \$12 Veggie \$8 *for single serving pies **Tourtiere** French Canadian meat pie *\$18*

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Tomato Basil 1 litre jar \$7

Alfredo 500 ml jar \$8.99

Bolognese 1 litre jar \$11.99

Mushroom, Peppercorn or Mango Jus 500ml jar \$7.99

Jides Portioned for two

Sous Vide Potatoes \$5 Mashed Potatoes \$4

Smashed Potatoes \$4

Baked Potatoes \$4

Basmati Rice \$4 Wild Rice \$4 Brown Rice \$4 Yorkshire Puddings \$5

Spicy Pickled Beans \$7 Pickled Peppers \$7 Pickled Onions \$7 Pickles \$8 Hummus \$5

Sundried Tomato Pesto \$6 Red Pepper Jelly \$8 Basil Pesto \$6 Tapenade \$5







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