



1st's

SOUP DU JOUR \$9 OPTION

CHILI \$10
Topped with sour cream, green onions, cheese,
served with garlic bread

FRIES \$6
Piled high, finished with XIX seasoning

PARM TRUFFLE FRIES \$9
Piled high, finished with parmesan and truffle seasoning

ONION RINGS \$10
House made, spicy mayo

CRISPY WINGS \$15
1 lb, carrots and celery, choice of sauce (hot, med, mild,
bbq, honey garlic)

TOMATO BASIL BRUSCHETTA \$10 OPTION
Topped with grated parmesan, fresh basil,
served with toasted baguette points

HUMMUS PLATTER \$14 OPTION
Traditional or spicy house made hummus, tortilla chips,
naan bread, carrots and celery

NACHOS \$17 Add guacamole for \$2
Crispy tortilla chips layered high with tomatoes, peppers,
red onions, black olives, jalapeños, cheese, served with
salsa and sour cream

COD TONGUES \$15
Served on a bed of greens with citrus vinaigrette,
lemon and house made tartar.

Greens

XIX SALAD Small \$8 / Large \$11
Mixed greens, frosted pecans, cranberries, goat cheese,
red peppers, maple vinaigrette

XIX CAESAR Small \$9 / Large \$12
Double smoked bacon, herbed croutons, shredded
parmesan, buttermilk Caesar dressing

SPINACH SALAD Small \$8 / Large \$11
Baby spinach, mandarins, strawberries, toasted almonds,
feta, red peppers, balsamic vinaigrette

Add to any Salad:
4oz. Marinated Chicken Breast \$8
4oz. Pan Fried Cod \$7
6oz. Blackened Salmon \$10

2nd's

Ask about our gluten free options

BLACK DUCK BURGER \$17
Two 4oz. beef patties topped with cheddar, duck bacon,
caramelized onions with mixed greens and tomato

XIX BURGER \$16
Two 4oz. beef patties topped with Swiss cheese, bacon,
sautéed mushrooms with mixed greens and tomato

LAMB BURGER \$17
Lamb and pork patty topped with mixed greens,
goat cheese, red onions, tomato and tzatziki

CLOVELLY CLUB \$16
Oven roasted turkey, bacon, cheddar, tomato, lettuce,
herb mayo on multigrain bread

BEEF DIP \$19
Thinly sliced striploin topped with Swiss cheese on
French baguette with a side of au jus

SOUTHWESTERN GRILLED VEGGIE QUESADILLA \$14
Black beans, corn, grilled vegetables, guacamole,
sour cream, salsa

FISH AND CHIPS Single \$13 / Double \$16
Fresh Atlantic cod with crispy batter, house made tartar,
coleslaw

SEAFOOD TACOS \$23
Catch of the day, red cabbage, green onions, mixed cheese,
lettuce, citrus vinaigrette, Ancho chipotle, XIX side salad

PAN FRIED COD \$21
Fresh Atlantic cod topped with scrunions,
house made tartar, coleslaw, warm potato salad

BLACKENED SALMON \$22
Served on mixed greens with quinoa salad,
grilled naan bread, chili oil

Junior's

For Juniors 12 and under. All Junior meals served with choice of milk, juice or fountain drink, ice cream sandwich

CHICKEN FINGERS \$10
Fries, sweet and sour sauce

JUNIOR BURGER \$10
4oz. patty, cheddar cheese, fries

GRILLED CHEESE \$10
Fries, cheddar cheese

FRESH PLATE \$10
Sliced apple, cheddar cheese, carrots and celery,
crackers, ranch dipping sauce

Please ask your server about our daily Chef's creations and dessert options

Gluten Free