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# VINCENT'S RESTAURANT

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Vincent's Homemade Focaccia Bread served with your choice of Butter or Balsamic Vinegar and Olive Oil

## Appetizers

Spinach, arugula and strawberry salad with balsamic poppy seed dressing and feta cheese \$7

Artichoke dip with corn chips \$7

Coconut Shrimp on a bed of spring mix served with sweet chili sauce \$9  
*(please confirm with our reservation assistant, as this dish might not be available at every restaurant opening)*

## Main Meals

Creamy chicken tikka with garlic dip, maple roasted Brussels sprouts, carrots and basmati rice \$12

Asian Pepper Pork with rice pilaf/Vegetarian option available \$12

## Desserts

Old Fashion Lemon Cake Pudding \$6

Seriously Fudgy Brownie Surprise \$7

Ice Cream Sundae \$5

*Please note, while these are standard items on Vincent's menu, some surprise items might be added to various restaurant openings as well. Please check for the most up to date menu via student advertisements or with our wonderful reservation assistant!*

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## Beverages

### Wines

#### Whites

*Villa San Martino Pinot Grigio - Italy*

*Grand Pré Tidal Bay – Nova Scotia*

*Los Cardos Chardonnay – Argentina*

*\$25 per bottle \$6 per glass*

#### Reds

*Luckett Vineyards Phone Box Red – Gaspereau NS*

*Doña Paula Malbec – Argentina*

*Fontella Chianti – Italy*

*\$25 per bottle \$6 per glass*

### Beer

*Propeller Pilsener*

*Garrison Irish Red Ale*

*\$6 per bottle*

### Cider

*Skinny Dippin'*

*\$6 per can*

### Non-Alcoholic Beverages

*Coke, Diet Coke, Root Beer, Sprite, Orange Juice, Milk*

*Tea, Regular, Decaffeinated*

*Herbal Coffee, Regular and Decaffeinated*

*\$2 each*

*Please Note: Our servers ask for ID prior to serving alcoholic beverages.*