

# armada Lounge



**Hidden above the Brig Pub, Armada Lounge stands as an urban escape from the front lines of the Byward Market.**

**With seating for up to 40 guests, and a bar hosting capacity of 60, Armada provides an impressive departure and secluded venue for your luncheon, dinner or party.**

**From open air summer dining to cozy fire lit winter evenings, Armada transforms and accommodates with mixed mediums of natural stone, steel and wood to offer Ottawa's most secretly casual drinking and dining experience.**

**For more information on how to book your private event, or if you would like to see the space, please ask your server or visit [www.armadalounge.com](http://www.armadalounge.com)**

# Appetizers

**daily soup 5.99**

## **duck confit quesadilla**

with black bean salsa, three cheeses  
and a chipotle chevre drizzle 9.99

## **calamari**

crispy ancho breaded calamari with a  
wasabi-ginger cocktail sauce 10.99

## **eggplant dip**

smoked eggplant, artichoke heart,  
and asiago dip served with tortilla chips  
and warm focaccia 9.99

## **roaster wings**

sautéed in a honey lime and chili glaze with  
a side of sour cream 10.99

## **crispy shrimp**

rolled in shaved phyllo pastry and deep fried  
with jalapeño tartar sauce 9.99

## **nachos**

corn tortilla chips with fresh homemade salsa and a  
three cheese blend with sour cream 11.99  
*(add grilled chicken 3.00)*

---

## **combo plate # 1**

nachos and wings 19.99

## **combo plate # 2**

calamari and crispy shrimp 18.99

---

## Salads

### simple salad

mixed greens, cherry tomatoes, cucumber, shaved red onions and house vinaigrette 7.99

### supreme caesar

with sweet blackened chicken breast, smoked bacon, shaved asiago and romaine lettuce tossed in an ancho chili caesar dressing 12.99

### yucatan steak salad

sirloin steak rubbed with a cocoa yucatan spice and grilled rare, romaine hearts, black beans, roasted corn, tortilla ribbons, bacon and a goat cheese and chipotle dressing 13.99

---

### the burger

charbroiled house ground wellington county premium ontario corn-fed beef, with fresh tomato, lettuce, dill pickle, shaved red onion and served with choice of fresh cut fries or simple salad 11.99

*(additions 1.50 each – aged cheddar, blue cheese, gruyere, smoked bacon)*

---

## Pizza

### pepperoni


pepperoni, basil tomato sauce and mozzarella finished with a dry chili olive oil 14.99

### hawaiian heat

caramelized pineapple, double smoked bacon, banana peppers, basil tomato sauce and mozzarella 15.99

### fresh

overnight tomatoes, garlic olive oil and buffalo mozzarella finished with fresh basil leaves 13.99

 = vegetarian

## Entrees

### **fish and chips**

bass ale battered haddock on fresh cut fries with salad and jalapeño tartar sauce 16.99

### **mac & blue cheese**

orecchiette in a gorgonzola & leek cream sauce with red grapes and chopped toasted walnuts 14.99

### **wild game burger**

bison and red deer with a toasted walnut goat cheese, port caramelized apples and "secret sauce" served with sweet potato fries 14.99

### **lobster linguine**

linguine tossed in a charred tomato rose topped with fresh P.E.I. lobster, prosciutto ribbons, asparagus and basil 17.99

### **salmon soba**

asian marinated sashimi grade pacific salmon seared rare and served on a field greens and soba noodle salad with cherry tomatoes, avocado and toasted sesame seeds 17.99

### **spaghetti and meatballs**

spaghetti pasta topped with a slow roasted pinenut and angus beef meatballs, fresh basil tomato sauce and shaved asiago cheese 13.99

### **sherry juniper chicken**

free range pan seared supreme of chicken in a sherry juniper glaze with saffron and wild garlic risotto 17.99

### **steak feature**

*cuts, sauce and sides change weekly...  
your server will give you the details*