



DINNER

SOUPS & SALADS

Seafood Chowder

Cup 8 Bowl 12

Local fish and shellfish, dill flavoured creamy broth with Yukon potatoes

Soup Kettle

Cup 5 Bowl 8

Our daily creation

Caesar Salad

Small 6 Large 10

Crisp romaine lettuce, crumbled bacon, shredded parmesan with our garlic infused dressing and grilled focaccia crouton

Taco Salad 14

Chopped romaine and taco beef in a south west inspired dressing with shredded cheese, pico de gallo and guacamole topped with crisp tortilla strips

Seasons Greens

Small 6 Large 10

Spring mix with carrot ribbons, cucumber, grape tomatoes and spiced pecans, finished with a honey and lime vinaigrette

Spinach Salad

Small 6 Large 10

Baby spinach leaves with harvest apples, dried cranberries, smoked gouda and sweet peppers with our Acadian maple balsamic vinaigrette

Add Chicken 5 Add Shrimp 7

STARTERS

Maritime Mussels 14

1 lb of **local** mussels sautéed with garlic and white wine, served with garlic baguette

Calamari 14

Buttermilk marinated squid, flash fried and served with Thai chili sauce and curry mayo

Spinach & Artichoke Dip 14

Parmesan, goat and cream cheese, wilted spinach and artichoke hearts with grilled flat bread and corn tortillas

Shrimp 14

Creamy Arborio risotto with sun dried tomatoes and shrimp

Bacon and Scallops 15

Digby sea scallops, house made smoked bacon jam, sweet corn and jalapeno cream

Charcuterie 18

Cured meats, smoked salmon, cheeses

Hummus Meze 14

Hummus, honey roasted feta and vegetable antipasto with grilled flat bread

Add smoked salmon 5

ENTRÉES

10 oz Strip Loin Steak 34

Hand cut grilled AAA strip loin served with Seasons garlic mashed potatoes, seasonal vegetables and herb infused jus

Pork Tenderloin 24

Bacon wrapped and stuffed with apricots, goat cheese and walnuts

Chicken 26

Pan roasted breast of chicken with grape tomatoes, garlic, capers and prosciutto

Pan Fried Haddock 22

Pan fried 'meuniere' style with butter and lemon served over jasmine rice with seasonal vegetables

Lamb 25

Braised lamb and mushroom ragout tossed with pan fried gnocchi

Salmon 26

Roasted Atlantic salmon filet with an Acadian maple cream, jasmine rice and seasonal vegetables

Seafood Bowl 28

Shrimp, scallops and lobster in a roasted pepper cream with scallions and Parmesan tossed with linguine

Maple Curry Chicken Penne 19

Sautéed chicken and sweet peppers in an Acadian maple curry cream with penne

Thai Curry 17

Vegetarian Thai style red curry with tofu and fresh vegetables with jasmine rice

Stir Fry 17

Rice noodle and vegetable stir fry in a homemade 'sweet and sour' sauce

Add chicken 5 Add shrimp 7

LIGHTER FARE

The Burger 15

6oz house made burger on an egg kaiser with frizzled onions, garlic aioli, lettuce and tomato

Add smoked cheddar or bacon 2

Traditional Clubhouse Sandwich 15

Triple decker with roasted chicken, bacon, smoked cheddar, tomatoes, lettuce and garlic mayonnaise

Lobster Roll 20

Atlantic lobster on a split 24 Carrot bun with lemon spiked mayonnaise

Fish and Chips 1 piece 9 2 pieces 14

Haddock in a light crispy beer batter with house made slaw

Pulled Pork 15

Memphis style, maple smoked and braised pulled pork topped with house made coleslaw on an egg kaiser

Grilled Vegetable Sandwich 14

House made hummus, grilled vegetables, feta, garlic aioli, baby greens on sour dough

 Gluten Free Option