

soup + salads

- tomato and cucumber gazpachio** ☉ 7⁰⁰
- atlantic seafood chowder** 🌊 ☉ 10⁷⁵
salmon / shrimp / haddock / scallops / mussels.
- spinach and goat cheese salad** 🌿 ☉ 8⁷⁵
julienne peppers / onions / carrots / cranberries / pistachios / maple balsamic dressing / crisp tortilla strips
- fresh leaves of romaine salad** 🌿 ☉ 7⁷⁵
romaine hearts / caesar dressing / garlic croutons / asiago cheese
- quebec raised duck confit salad** 10⁷⁵
spinach / soy + sesame dressing / braised duck

starters

- three way tapas** 12²⁵
grilled vegetables / cured meat selection / hummus / pita chips
- mussels pot** ☉ 14²⁵
choice of: red thai curry / pale ale / white wine
- spinach and saffron risotto** ☉ 🌿 9⁷⁵
garlic / spinach / goat cheese
- ravioli bites** 17²⁵
lobster stuffed ravioli / creamy garlic butter sauce
- maritime scallop sampler** 🌊 ☉ 14⁷⁵
three large scallops served on a cucumber ribbon with a maple bacon vinaigrette

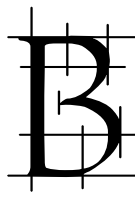
our kitchen is your kitchen

should you wish an item not found on our menu, please inform your server and our executive chef and his culinary team, will do their best to accommodate your special request.

🌿 vegetarian dish 🌊 regional cuisine ☉ dish can be made gluten free 🥜 contains peanuts



executive chef



entrées

entrées served with seasonal vegetable + choice of: roasted potato / chef's mashed potato / baked potato / rice

pork roulade ☉	25 ⁷⁵
canadian brie / smoked ham / sauce choice: stilton blue demi / port reduction / mushroom ragout / peppercorn glaze	
local steel head trout 🐟 ☉	34 ⁷⁵
goat cheese butter	
maritime lamb shank 🐏 ☉	28 ⁷⁵
thyme pan jus	
maple + whiskey marinated salmon 🐟 ☉	26 ⁷⁵
spiced onion + tomato chutney / wilted greens / salmon skin chips.	
lobster chicken supreme 🦞	27 ⁷⁵
lobster meat / asiago cheese / lobster velouté	
ctrus + sage roasted chicken ☉	25 ²⁵
maple onion butter	
bay of fundy lobster 🦞 ☉	market price

pasta

phad thai 🍜 ☉	18 ²⁵
seasonal vegetables / udon noodles, rice noodles, or basmati rice	
sweet and sour hoisin pork	14 ⁷⁵
egg noodle / garlic / olive oil	
chorizo marinara rigatoni	17 ⁷⁵
garlic / chorizo sausage / marinara sauce / asiago cheese	

steaks

*steaks served with seasonal vegetable + choice of: roasted potato / chef's mashed potato / baked potato / rice
sauce choice: stilton blue demi / port reduction / mushroom ragout / peppercorn glaze*

8oz grilled prime rib steak ☉	34 ²⁵
6oz tenderloin of beef ☉	33 ²⁵
smoked bacon	
8oz center cut strip loin of beef ☉	27 ⁷⁵
8oz blakened ribeye steak ☉	34 ²⁵

sides

chicken ~ 4 ⁵⁰	pan seared scallops ~ 1 ⁷⁵
lobster meat (3 oz) ~ 9 ⁵⁰	shrimp ~ 1 ⁷⁵
asparagus ~ 5 ⁰⁰	sautéed mushrooms ~ 4 ⁰⁰