



Soups

Winner of the 2011 PEI & International Chowder Competition - 11
Velvety Chowder Containing Haddock, Shrimp and Scallops

Chef's Soup Creation - 7

STARTERS AND SMALL BITES

Greek Salad - 10

Chopped Tomatoes, Cucumbers, Mixed Peppers, Kalamata Olives, Feta Cheese
Tossed with Zahtar, Lemon Olive Dressing

Chopped Caesar - 11

Hand Cut Romaine, Double Smoke Bacon Bits, Herb Croutons and Our Homemade
Garlic Dressing Topped with Parmesan Cheese

Lobster Poutine - 16

Poached ½ Lobster with Hand Cut Potatoes
Tossed with Truffle Oil & Cheese Sauce

Chicken Drops with Hummus and Flat Bread - 12

Mediterranean Spiced Ground Chicken on Chick Pea Puree
Roasted Peppers & Grilled Pita Points

Seafood Spheres - 13

Three Deep Fried, Crisp Morsels with Lime Aioli

'Our Kitchen is Your Kitchen'

Our Chefs at Delta Hotels take great pride in accommodating your special requests! If you have a special dietary need or simply are in the mood for something you cannot find on our menu, please let us know and our Chefs will do their utmost to accommodate you.



ENTREES AND BIG BITES

Atlantic Salmon - 25

Seared Wild Atlantic Salmon with Roasted Winter Squash Risotto
Haricot Verde and Citrus Butter

Skin on Atlantic Sea Trout - 23

Pan Fried Atlantic Sea Trout Crowned with a Marriage of Bacon and Tomato
Concasse, Cold Water Baby Shrimp and Smoked Gouda Risotto

Braised Island Boneless Short Ribs - 24

Gahan Beer and Cilantro Braised Short Ribs Stewed Sweet Peppers and Jasmine Rice

8oz Grilled Beef Tenderloin - 32

Juicy “Atlantic Choice” Beef Served with Garlic PEI Potato Wedges and
Stewed Baby Tomatoes

Island Pork Ribs - 21

Slow Braised Pork Ribs Cooked in Gahan Beer BBQ Sauce
With Hand Cut Potato Wedges and Coleslaw

Deep Seared Scallops - 27

Digby Scallops on Lentil and Edamame Stew Crowned with Glazed Mushroom and Bacon
Café Con Leche Sauce

Skillet Ratatouille with Brulée Creamed Tofu - 19

Winter Vegetables Slow Cooked in a Tomato Sauce

Angel Hair Pasta - 21

Local Smoked Salmon with Broccoli and Herb Cream Sauce

Supreme of Local Chicken Breast - 25

Pan Seared, Drowned with Mixed Mushroom & Fall Vegetables, Roast Nugget Potatoes

Local Inspiration

We pride ourselves on our relationships with local farmers, producers and fishers. Whenever possible, we use the freshest, locally produced products to further reduce our carbon footprint. We are featuring products from Island Taylored Meats, Soy Hardy Organic Tofu, Cheese Lady, Prince Edward Island Pasta Company and a variety of others throughout the menu.