

Appetizers

House Salads (Add chicken \$4)

Choice of Caesar or Garden. Sm. \$6.95 Lg. \$8.95

Mediterranean Salad or Spinach Salad Sm. \$7.95 Lg. \$9.95

Creamy Maritime Seafood Chowder Cup \$6.99 Bowl \$10.99

The Dundee's award winning recipe of local seafood simmered in a creamy New England style broth. GF

Onion Soup Gratinee \$9.99

Savoury Spanish onions simmered in a traditional French broth and baked under a crust of domestic three cheese mix.

Chef's Soup Feature Cup \$4.95 Bowl \$5.95

Each day the chef prepares a featured soup using only the freshest ingredients.

Goat's Cheese Bruschetta \$10.95

Breaded goat's milk cheese lightly baked, topped with a fresh tomato, onion and black olive bruschetta, with a balsamic reduction

Coriander Scallops with orange ginger dressing \$10.95

Cracked Coriander, seared sea scallops, tossed garden greens, orange segments and orange ginger dressing

Hot Cajun Crab Dip \$11.95

Louisiana style (Bell River crab meat) spiced with Cajun spices, cream cheese hot pepper sauce topped with aged cheddar cheese, served with garlic toasts.

Chicken Liver Pate \$10.99

French style Tender roasted chicken liver . Accompanied with red onion marmalade, sour cherry port compote and house made toasts

Mexican Seafood Cocktail "Ceviche" \$13.99

Calamari, shrimp, halibut, salmon marinated and cured in lemon lime then served in a spicey tomato, jalepeno and red pepper broth.

Morroccan Chicken Roulade \$12.95

Cream cheese filled breast of Morroccan spiced Chicken with greens, fresh fruit chutney and minted sour cream. GF

Garlic Escargot Stuffed Mushroom Caps \$10.95

Classically prepared pan roasted mushrooms, plump escargot sauteed in garlic butter, topped with grated parmesan cheese and baked to perfection GF

PEI Mussels \$10.95

Dundee Classic mussels poached in a savoury white wine and garlic bouillion GF or Chef's flavour of the night.\$11.95

Our desserts are made fresh daily by our pastry chef. A dessert tray will be presented tableside. Applicable taxes are not included in prices. Sauces may be served on the side. If you require a special diet, our chef will be happy to modify any of the dishes or prepare something for you.

Entrees

Bourbon Pecan Chicken \$21.99

*Plump breast of chicken, topped with a pecan crust and baked.
Served with a sweet mustard bourbon sauce*

Duck Breast \$27.99

*Hard seared Brome Lake duck breast with a house made green apple and
rhubarb chutney and ginger rhubarb glaze. GF*

Pork Tenderloin \$24.95

*Smoked bacon wrapped pork tenderloin pan seared and baked, served on
braised leeks with a light pork sauce GF*

North Atlantic Salmon \$23.99

*North Atlantic salmon wrapped in bacon, glazed in maple syrup and oven roasted. Served
with a soya onion jam, chefs potato and vegetables*

Sea Scallops \$24.95

*Fennel crusted sea scallops hard seared and served with cream spinach, lentils,
ginger and carrot puree*

Lamb Biryani \$25.95

*Sri Lankan inspired curry dish blends together mild Asian spices,
basmati rice, vegetables and braised lamb shank GF*

Rack of Lamb \$27.99

Dundee style sage and mint rubbed Lamb rack with mint jelly and blackcurrant reduction.

Beef Tenderloin (Double Mushroom) \$32.95

*Crack peppered tenderloin of beef, grilled with hand made wild mushroom ravioli
and topped with a light shittake mushroom sauce*

Cast Iron New York Striploin \$27.95

*Triple A Striploin pan roasted in cast iron, with roasted onion , GF
mushrooms and light cream sauce.*

Tempura Halibut \$27.99

*Lightly battered halibut served with a wasabi drizzle ,
a soya ginger dip, chefs potato and vegetables.*

Spanish Seafood Stew \$28.95

*Spanish inspired dish blends together roasted red peppers and tomato with the best Island
seafood (Mussels, scallops, lobster and halibut). Served with rice GF*

Blackened Trout \$26.95

Blackened trout with a lobster sauce, chefs potatoes and vegetables. GF

Surf and Turf and More

Add 3 scallops \$6.75 Add 3 shrimp \$6.75 Add butter poached lobster \$8.00

Add Sauteed Mushrooms \$2.50 Add Sauteed onions \$1.50 Add side Peppercorn sauce \$3.00