

A P P E T I Z E R S

Chicken Skewers

With a sweet chili dipping sauce..... \$10

Creamy Artichoke Cheese Dip

Artichoke, mushroom and brie with home baked flat bread for dipping..... \$12

Acadian Crab Cakes

Fresh Atlantic snow crab blended with a hint of regional seasoning and served with a roasted red bell pepper tartar sauce and scallion slaw..... \$13

Sautéed Indian Point Mussels

Steamed and finished with white wine, butter and garlic..... \$8

Calamari

Lightly seasoned, crispy golden cornmeal crusted calamari rings served with seafood sauce..... \$8

S O U P S

Creamy Maritime Seafood Chowder

The freshest in local seafood and fish tenderly cooked in a creamy Lunenburg County style broth.

Cup..... \$9 Bowl..... \$12

Roasted Sweet Potato, Bacon, Corn Chowder

Our own hearty chowder of roasted sweet potatoes, bacon and corn.

Cup..... \$7 Bowl..... \$10

Soup of the Day

Each day we prepare a new soup using only the finest of local ingredients.

Cup..... \$5 Bowl..... \$7

S A L A D S

Spinach Salad

Baby spinach topped with slices of seasonal fruit, slivered almonds, portabella mushrooms, crumbled goat cheese and a drizzle of lemon poppy seed dressing..... \$9

Grilled Seasonal Vegetable Salad

Artisan lettuce blend tossed with a maple pear dressing and topped with grilled seasonal vegetables..... \$9

Steak Salad

Grilled striploin topping artisan salad greens and toasted almonds, served with balsamic vinaigrette..... \$13

Grilled Caesar Salad

Romaine heart grilled, bacon lardons, warm Caesar dressing and garlic crostini..... \$8

D I N N E R E N T R E E S

Filet of Atlantic Salmon

An oven roasted, cedar planked filet of Atlantic salmon brushed with a Nova Scotia maple glaze or grilled or poached with fruit salsa..... \$22

Pan Seared Haddock

South Shore haddock lightly dusted in a cracked black peppercorn panko crust, pan seared and finished with our classic sundried tomato basil cream sauce..... \$18

North Atlantic Seared Scallops

Hard seared sea scallops served on top of a roasted corn, and cilantro salsa, drizzled with a silky sweet ghost chili butter sauce..... \$24

BBQ Pork Back Ribs

Baby back ribs, rubbed with a hickory spice blend, slow roasted, smothered with a house made bourbon barbecue sauce

Full rack..... \$26 Half rack..... \$18

Liver, Bacon & Onions

Beef liver pan seared and served with grilled bacon and caramelized onions..... \$17

Beef Striploin

An 8 oz. prime cut striploin grilled and served with your choice of bourbon barbecue sauce or peppercorn sauce..... \$24

Add caramelized onions and mushrooms..... \$4

Beef Tenderloin Medallion

A 6 oz. medallion of beef tenderloin, pan seared with grilled portabella mushroom and wild mushroom ragout..... \$29

Grilled Vegetable Phyllo Wrap

Seasonal mix of grilled fresh vegetables, goat milk cheese and slivered almonds in layers of phyllo pastry..... \$16

Pasta Primavera

Light tomato sauce with Valley mushrooms, zucchini, carrot and green pepper tossed with linguini..... \$15

With grilled chicken..... \$19

Annapolis Valley Chicken

Breast of Annapolis Valley raised chicken, topped with your choice of lemon pepper sauce, Asian citrus glaze or wild mushroom sauce..... \$19

Farm Fresh Duck Breast

Tender breast of organic duck, pan caramelized, finished with a Terra-Beata Cranberry sauce..... \$23

All mains are served with seasonal vegetables and choice of basmati wild rice, garlic mashed potato or potato of the day.