

Appetizers

House Salads Sm. \$6.95 Lg. \$8.95

Choice of Caesar, Mediterranean or Mixed Green. (Add chicken \$4)

Creamy Maritime Seafood Chowder Cup \$6.95 Bowl \$8.95

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

Onion Soup Gratinée \$7.95

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.

Malpeque Oysters \$14.95

Plump choice oysters on the half shell 'au naturel'. Served with cocktail sauce or Mignonette.

D&J Mussels from New London Bay \$9.95

Dundee classic mussels poached in a savoury white wine and garlic bouillon or "Chef's Flavor of the Night" \$10.95

Escargot "Diables rouges" \$10.95

Red Devils (Diables rouges) sauteed in oil with tomato, garlic, red pepper, cayenne pepper and tobasco. Topped with chopped parsley and garnished with toast points.

Seafood Sample Plate \$13.95

Seared scallop with grapes and spinach, mixed seafood ceviche (shot glass), mini crab cake with aioli and salmon gravlax on potato crisp.

Classical Shrimp Cocktail \$10.95

6 jumbo tiger prawns poached in garlic, shallots and spices.

Served with traditional cocktail sauce.

Savoury Herb and Goat Cheese Cheesecake \$8.95

A blend of creamy goat cheese, thyme, rosemary and sage baked on a pistachio crust garnished with baby greens, black olives and our roasted red pepper tomato jam.

Smoked Duck Breast Sweet Potato Salad \$9.95

House smoked duck breast, thinly sliced, on roasted spiced sweet potato and spinach garnished with a sweet chili vinaigrette, sunflower seeds, dried cranberries and currants.

Entrees

Sour Cherry Chicken \$22

*Supreme breast of chicken filled with goat cheese and apple.
Baked and glazed with sour cherry sauce.*

Duck Breast \$24

Hard seared Brome Lake duck breast with a blackcurrant drizzle.

Maple Porkloin \$18

Maple marinated porkloin chargrilled. Served with peach relish and apple butter.

Atlantic Salmon "Pepe Rosa" \$19

Pan seared salmon topped with roasted red pepper and tomato garlic salsa.

Blackened Halibut \$26

Pan seared halibut, baked then topped with lobster butter sauce. Served on lime rice.

Lobster Linguini \$27

Plump pieces of Island lobster sauteed with sweet cherry tomatoes, garlic and cheese in a brandy cream garnished with black olive croustini.

Ginger Mango Shrimp and Scallops \$27

*Jumbo sea scallops and plump tiger prawns pan roasted. Served with a ginger mango sauce.
(6 shrimp only \$25 / 4 Scallops only \$26)*

Roast Rack of Lamb (5 point) \$27

Sage and mint rubbed lamb rack roasted to perfection. Served with red currant, balsamic and mint reduction.

Beef Tenderloin \$30

Generous portion of AAA beef tenderloin chargrilled with portabello mushrooms and rich port sauce.

New York Striploin \$27

*8 oz striploin of beef grilled and topped with a herb garlic butter.
(Add a lobster tail for \$7 extra)*

Seafood Bouillabaise \$28

This classic Marseilles seafood stew recipe uses a variety of fish and shellfish to make a seafood lovers delight. Served with couscous.