



Appetizers

Chef's Feature Soup of the Day

Ask your server about our daily creation

Thirteen

Chef Norman Day's "Award Winning" Seafood Chowder

A Rich, Creamy Broth loaded with plenty of Island Seafood. (Ask about our DF Seafood Stew option)

Eighteen

Thai Style Steamed Island Mussels (GF, DF)

A large portion of Island Blue Mussels steamed in a Broth of Coconut Milk, Kaffir Lime Leaf, and Fresh Thai Herbs, finished with Fresh Lime and Cilantro

Sixteen

Island Crab Cakes (DF)

Topped with a Tomato Chutney and a drizzle of Spicy Lemon Aioli. Served with Fresh Island Greens tossed in our House Vinaigrette

Eighteen

Rosemary Butter Poached Pear Salad (GF)

A Bouquet of Baby Greens and Rosemary Poached Pears tossed in a Honey Dijon Vinaigrette, topped with Moroccan Pickled Carrots, Candied Pecans, and Crumbled Blue Cheese

Twenty

Rustic Italian Wild Mushroom Bruschetta

Toasted Baguette topped with Lemon infused Ricotta, Sautéed Wild Mushrooms in Red Wine, Garlic Aioli, and a Fresh Medley of Tomatoes, finished with a Balsamic Reduction

Eighteen

Our Legendary Brie and Pear Pizza (Substitute GF Crust +\$3)

Cilantro Cashew Pistou, Pears, Brie, Grand Marnier Infused Cranberries, and Toasted Cumin

Nineteen

Baked Caramelized Onion Dip (Substitute GF Crackers and Bread +\$3)

The classic 3-Cheese Caramelized Onion Dip with a twist. Always a favourite! Served with Grilled Garlic Pita Bread and Crostini.

Seventeen

Entrees

Banana Bread Crumb Crusted Halibut

Forty-Five

Halibut Coated in Old-Fashioned Banana Breadcrumbs, drizzled with a Sweet Curried Granny Smith Apple Cream Sauce. Served with Rice of the Day and a Vegetable Medley

Seafood Linguine (GF when substituted with Rice Noodles)

Thirty-Six

Halibut, Salmon, Shrimp, Scallops and Mussels bathed in a Rich and Creamy Lemon Tarragon Sauce, topped with a Julienne of Vegetables

Butcher Block

<Priced Daily>

Ask your server what the Chef is roasting or grilling this evening!

Chef's Chicken (GF)

Thirty-Three

Chicken Breast stuffed with Sage, Apples, Cranberries, Cream Cheese, and White Cheddar, topped with a Spiced Rhubarb Chutney. Served with Rice of the Day and a Medley of Vegetables

Thai Panang Curry (Vegan, GF, DF)

Thirty-Six

Stir Fried Vegetables, Panang Coconut Curry Sauce, Grilled Vegetables and Grilled Tofu, tossed in a Thai Peanut Sauce. Served with White Rice, Crushed Peanuts, and Bean Sprouts (Add Grilled Shrimp or Grilled Chicken for \$8.00)

Cedar Planked Salmon (GF)

Thirty-Five

Brushed with Atlantic Canadian Maple Syrup, topped with a Mango Salsa. Served with an Iceberg Wedge Salad, drizzled with a Creamy Feta Cheese Dressing and Toasted Coconut

Creamy Spinach Walnut Pistou Linguine (V, GF when substituted with Rice Noodles)

Thirty-Four

Roasted Walnuts blended with Lemon Ricotta Cheese and Spinach, tossed with Linguine, Mushrooms, Tomatoes, and a Julienne of Vegetables, garnished with Parmesan Cheese

Kid's Menu (*Served to Kids Under 12 Only)

Linguine Bolognese

Sixteen

Linguine topped with a Traditional Meat Sauce

Thin Crust Cheese Pizza (Substitute GF Crust +\$3)

Sixteen

Tomato Sauce and Mozzarella Cheese. Served with a Green Salad

****Please inform your server of any food allergies before ordering and we will do our best to accommodate.*

A base auto gratuity of 15% will be added to all parties of 8 or more.

(GF - Gluten Friendly, DF - Dairy Free, V - Vegetarian)