



## **APPETIZERS**

### **CHEF'S FEATURE SOUP OF THE DAY**

FIFTEEN

Ask your server about our daily creation!

### **CHEF NORMAN DAY'S "AWARD WINNING" SEAFOOD CHOWDER**

TWENTY

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

### **THAI STYLE STEAMED ISLAND MUSSELS (GF, DF)**

NINETEEN

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

### **ISLAND CRAB CAKES (DF)**

TWENTY

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

### **RUSTIC ITALIAN WILD MUSHROOM BRUSCHETTA**

TWENTY

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

### **OUR LEGENDARY BRIE AND PEAR PIZZA (V) (Substitute GF Crust +\$4)**

TWENTY-THREE

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

### **BAKED CARAMELIZED ONION DIP (V) (Substitute GF Crackers and Bread +\$4)**

TWENTY

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

### **PECAN AND SMOKED PEAR BLUE CHEESE SALAD (V, GF, DF without Cheese)**

TWENTY-THREE

A Bouquet of Baby Greens tossed in a Maple Dijon Vinaigrette, topped with House Smoked Pears, Candied Pecans and Crumbled Blue Cheese

# ENTREES

## **BANANA BREAD CRUMB CRUSTED HALIBUT**

FORTY-EIGHT

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; V without Seafood)

FORTY

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-EIGHT

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 Vegetable Medley

## **THAI PANANG CURRY** (Vegan, GF, DF)

THIRTY-EIGHT

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 Shrimp or Chicken for \$9.00)

## **CEDAR PLANKED SALMON** (GF)

THIRTY-SEVEN

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

## **PAN SEARED SCALLOPS** (GF)

FORTY-TWO

Smothered in a Bailey's Cream Sauce, topped with Toasted Coconut. Served with Rice of the Day and a Vegetable Medley

# KID'S MENU (\*Served to Kids Under 12 Only)

## **LINGUINE BOLOGNESE**

NINETEEN

Linguine topped with a Traditional Meat Sauce

## **THIN CRUST CHEESE PIZZA** (Substitute GF Crust +\$4)

NINETEEN

Tomato Sauce and Mozzarella Cheese. Served with a Green Salad

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\*\*\*Please inform your server of any food allergies before ordering and we will do our best to accommodate.  
(GF - Gluten Friendly, DF - Dairy Free, V - Vegetarian)