



APPETIZERS

CHEF'S FEATURE SOUP OF THE DAY

SIXTEEN

Ask your server about our daily creation!

CHEF NORMAN DAY'S "AWARD WINNING" SEAFOOD CHOWDER

TWENTY-TWO

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

THAI STYLE STEAMED ISLAND MUSSELS (GF, DF)

TWENTY-ONE

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-TWO

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-TWO

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-FIVE

Cilantro Cashew Pistou base, Poached Pears, Brie Cheese, Orange-Infused Cranberries, topped with Toasted Cumin.

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

TWENTY-THREE

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

CRISP APPLE & CRANBERRY SALAD (V, GF, DF-without Cheese)

TWENTY-FIVE

Mixed Greens with Sliced Apples, Orange-Infused Cranberries, Carrots, Red Onions, Candied Pecans, and Goat Cheese, tossed in a Maple Dijon Vinaigrette.

ENTREES

BANANA BREAD CRUMB CRUSTED HALIBUT

FORTY-NINE

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-THREE

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)

FOURTY-ONE

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)

FOURTY-ONE

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 \$10.00)

CEDAR PLANKED SALMON (GF)

THIRTY-NINE

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

THAI CURRY BRAISED BEEF (GF, DF)

FORTY-THREE

Stir Fried Vegetables simmered in Coconut Curry. Served with White Rice, Grilled Bok Choy, and Cilantro. *Ask your server for today's featured Curry!* (*Contains Shrimp Paste)

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

LINGUINE BOLOGNESE (DF, GF when substituted with Rice Noodles)

TWENTY-ONE

Linguine topped with a Traditional Meat Sauce

THIN CRUST CHEESE PIZZA (V, Substitute GF Crust +\$4)

TWENTY-ONE

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