

Traders' Specialties

All entrees are served with your choice of garlic mashed potatoes, herb risotto, steamed basmati rice and seasonal vegetables. Excludes pasta.

Seafood Papardelle Pasta \$20

Shrimp, scallops and salmon sautéed and tossed in rose sauce, topped with Grana Padano cheese



Apple Stout BBQ Chicken Breast \$23

Chicken Supreme char broiled with Garrison Stout and apple BBQ sauce



Grilled Portabella Mushroom and Asparagus Risotto \$16

Creamy Italian rice slow cooked with grilled mushrooms and asparagus topped with grated parmesan cheese



Grilled Salmon \$22

Served with lemon and dill compound butter



Atlantic Beef Striploin \$26

9oz Atlantic Beef striploin grilled your way with sautéed mushrooms and red wine demi glace



Pan Seared Digby Scallops \$24

Served with lemon caper brown butter

Half Rack Of Ribs \$20

Slow roasted, half rack of glazed pork ribs with coleslaw

Trader's Sweet Selections

Our pastries are baked fresh in house

Maple Tiramisu \$7

Maple mousse with lady fingers soaked in hazelnut liqueur and topped with a house made ginger snap

Caramel Crème Brûlée \$7

Served with vanilla bean madeline

Warm Apple Crisp \$8

Served with Vanilla Ice Cream

Peanut Butter Cup Cheesecake \$9

Served with raspberry coulis and a house made peanut butter cup

Apple Cheesecake Spring Roll \$9

Apple cheesecake wrapped in a crispy spring roll shell, served with Chef Mullett's pumpkin ice cream, maple anglaise and "Tideview" cider reduction

