



The best food begins with the freshest ingredients. The freshest ingredients come from local sources. We make great effort to seek out Nova Scotia farmers, fishers, and other producers who demonstrate the same care and attention refining our ingredients as we do preparing them. Both our culinary and service teams are committed to delivering an extraordinary dining experience. We welcome you as our guest and wish you a memorable dining experience.

Executive Chef Jamie Mullett



Salads

Caesar Salad ~ \$9

*In a parmesan basket with focaccia croutons,
crisp bacon and cherry tomatoes*

Baby Spinach~ \$9

*Tossed with double smoked bacon bits, roasted pine nuts,
watercress and blue cheese dressing*



Soups

Acadian Seafood Chowder ~ \$9

Assorted local seafood served in a savory cream

East Coast Baked French Onion Soup ~ \$8

*Slow cooked onions, sherry and beef stock finished with
local micro brewed ale and topped with Swiss cheese.*

Smoked Chicken and Maple Roasted Corn Chowder ~ \$8

*Smoked chicken, maple roasted valley corn and potatoes served piping hot in a rich
silky cream.*

Our Kitchen Is Your Kitchen... Should you wish an item not found on our menu, please tell your server and Chef Jamie Mullett and his team will do their best to accommodate your special request.

To Start

Appetizer Sampler Platter for Two ~ \$15

*“St. Mary’s” smoked salmon, Jumbo Shrimp Tempura
and “Indian Point” steamed mussels*

Citrus Pasta Wrapped Atlantic Lobster Tail ~\$15

*Poached in clarified butter and served on a bed of wild mushroom ragout with
orange and ginger reduction.*

Nova Scotia Smoked Salmon ~ \$11

*“St. Mary’s River” smoked salmon, micro greens, crème fraîche,
Brioche toast points and marinated onion*

“Indian Point” Mussels ~ \$9

*Steamed with double smoked bacon, shallots and white wine
Share a platter for Two ~ \$13*

Lamb Ravioli and Pan Seared Scallop~\$11

With roasted butternut squash, wilted watercress and caramelized apple cream

Jumbo Shrimp Tempura ~ \$11

Golden crisp, with Asian-style rémoulade



Entrées

Rack of Lamb ~ \$28

*Marinated with white balsamic and fresh lavender, sweet potato mashed,
Lamb jus and wine syrup*

Wine suggestion: Sainte Famille Vineyard View Marechal Foch \$8

Regional Filet ~ \$32

*Atlantic Choice beef tenderloin wrapped in Brothers double smoked bacon, served
with fresh garden vegetable and "Dragon's Breath" twice baked baby potato and
red wine jus*

Wine Suggestion: Jost Trilogy \$7

Grilled Chicken Breast ~ \$23

House made chipotle and maple BBQ sauce, sweet potato mashed and onion relish

Wine suggestion: Grande Pre Moulin Rouge \$8

Grilled Beef Striploin ~ \$28

*Atlantic Choice beef strip loin scented with garlic and fresh herbs,
wild mushroom risotto, sautéed wild mushrooms, red wine jus*

Wine suggestion: Jost Maréchal Foch Reserve \$8

Fall Harvest Pasta ~ \$19

*With roasted root vegetables sautéed wild mushrooms, cherry tomatoes, baby
spinach fresh grated Grana Padano cheese, fresh herbs and extra virgin olive oil*

Wine suggestion: Domaine de Grand Pré Vinter's Reserve Ortega \$8

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Entrées from the Sea

Atlantic Salmon ~ \$24

*Molasses marinated and slow roasted with fresh basil mashed
and tomato beurre blanc*

Wine Suggestion: Tide View Cider Heritage Semi-Dry \$6

Local Halibut~ \$27

*Atlantic fresh, with orange and tarragon glaze,
preserved lemon risotto, candied ginger, butter sauce*

Wine Suggestion: Gaspereau New York Muscat ~ \$8



Catch Yourself a Lobster Deal!

*Seafood chowder, mussels in white wine followed by 1¼ lb. steamed Nova Scotia
Lobster with roasted baby red potato, fresh corn on the cob & drawn butter
finished with a choice of Warm raspberry rhubarb crisp or wild blueberry “nest”*

\$34.95

Wine suggestion: Blomidon Estates Chardonnay \$10



Pistachio Digby Scallops ~ \$26

Pan Seared, lobster risotto, caramelized fennel cream, wine syrup

Wine suggestion: L'Acadie Vineyards L'Acadie \$9

Seafood Pappardelle Pasta ~ \$23

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

Wine suggestion: Sainte Famille Siegfried \$7