

# the DIP

pool . bar . grill

## STARTERS

### Dip it up

Warm roasted garlic & artichoke dip	9 <sup>50</sup>
Warm spinach and feta dip	9 <sup>00</sup>
Warm roasted red pepper and basil dip	11 <sup>00</sup>
All served with pita and sliced baguette	

### Mozzarella Sticks 7<sup>75</sup>

Served with crudités & ranch dressing

### PEI Mussels 12<sup>00</sup>

Cooked in white wine, garlic & tomatoes served with grilled baguette

### Bruschetta 9<sup>75</sup>

Tomato, basil, red onion & balsamic vinaigrette piled on Parisian style bread & served au gratin with Asiago cheese

Add chicken (4<sup>00</sup>), shrimp (5<sup>00</sup>), or both (8<sup>00</sup>)

### Shrimp Sampler 14<sup>75</sup>

A combination of coconut breaded shrimp, cilantro shrimp poppers, grilled shrimp skewer, baby shrimp, dill antipasto with bread & crudités

### Bacon Wrapped Scallops 12<sup>75</sup>

Served with crudités & spiced Thai dipping sauce

### Bay of Fundy Smoked Salmon 14<sup>75</sup>

Classic smoked salmon served with capers, red onion, cream cheese & toasted pita points

### Leaves & Goat Cheese 12<sup>75</sup>

Tossed mesculin greens with julienne peppers, onion, carrot, our signature maple balsamic dressing, topped with Canadian goat cheese & crisp tortilla strips

### Roasted Garlic Caesar Salad 10<sup>75</sup>

Made with our own roasted garlic & citrus dressing all tossed together with Asiago cheese & hand made croutons

### "COB" Salad 11<sup>75</sup>

Crisp lettuce served with grilled chicken, bacon, blue cheese, chopped tomato, cucumber & hard boiled egg

### Vegetable & Boccachini Salad 12<sup>00</sup>

Local seasonal vegetables and boccachini cheese tossed in a herb balsamic vinaigrette & sea salt

### Greek Salad 12<sup>75</sup>

Peppers, tomato, sweet red onion, cucumber, Kalamata olives, fresh greens, feta cheese & tossed with our homemade herb vinaigrette

### Spinach Salad 9<sup>75</sup>

Spinach topped with red onions, mushroom, peppers & drizzled with a mango poppy seed dressing

### Zinger Wings (6) 7<sup>75</sup>

Big & Bold lightly breaded spiced chicken wings

Served with crudités & potato wedges

(12) 14<sup>25</sup>

(18) 20<sup>00</sup>

### Deluxe Nachos for Two 13<sup>75</sup>

A heaping plate of corn chips, topped with our three cheese blend, tomatoes, onion, olives & shredded lettuce

Served with sour cream & salsa

Add chicken or seasoned ground beef 2<sup>75</sup>

### Party Platter 19<sup>75</sup>

Great for the team or a group

Zinger wings, onion rings, chicken fingers & mozza sticks

Served with nacho chips & crudités

### Down by the River Platter 24<sup>25</sup>

A variety of boneless dry ribs, beef samosas, onion rings, sweet potato fries, & artichoke dip

Served with pita & crudités

## OUR KITCHEN IS YOUR KITCHEN

Should you wish an item not found on our menu, please inform your server and our **Executive Chef Jason Gower** and his Culinary Team will do their best to accommodate your special request

# SANDWICHES

## Express Lunch 11<sup>25</sup>

Please ask your server about our daily Soup, Sandwich & Salad creation  
Guaranteed in 39 minutes or it's FREE

## Maritime Club 12<sup>75</sup>

Grilled locally raised chicken breast, tomato, lettuce & Canadian back bacon. Served on old world multi grain bread with basil mayonnaise

## Lobster Club 16<sup>75</sup>

New Brunswick lobster with tomato, lettuce & Canadian back bacon  
Served on toasted multi grain bread with dill mayonnaise

## Steak "SAMMY" 15<sup>75</sup>

6 oz AAA strip loin of Canadian beef topped with onion rings, red wine demi-glace & served on a grilled garlic baguette

## Purdy Cheeseburger 12<sup>75</sup>

House made 8oz beef burger with Cheddar cheese & all the fixings  
Add bacon, mushrooms, caramelized onions | <sup>50</sup>each

## Portobello Mushroom Burger 11<sup>75</sup>

A balsamic braised Portobello mushroom cap topped with lettuce, onions, tomato & sprouts

## Quesadilla 13<sup>25</sup>

Your choice of spiced chicken or beef, topped with tomato, lettuce, three cheese blend & served with salsa & sour cream

## Classic Lobster Roll 16<sup>75</sup>

Three ounces of chopped lobster meat with celery & onion on a fresh bun topped with shredded lettuce

## Beef Dip 13<sup>75</sup>

Shaved prime rib of beef, topped with fried mushrooms, onions & served open face on a baguette

## Fish & Chips 15<sup>75</sup>

Classic battered haddock with fries or potato wedges served with our homemade tarter sauce

# SUNSET ENTREES

SERVED DAILY FROM 5:00PM TO 9:00PM

## Marinated Chicken Supreme 19<sup>75</sup>

Locally raised & topped with green peppercorn demi-glace  
Served with chef's daily starch choice & seasonal vegetables

## Maple and Canadian Whiskey Marinated Salmon 26<sup>75</sup>

A Fredericton Favorite, cooked on locally made cedar planks & topped with spiced onion & tomato chutney  
Served with wilted greens salmon skin chips

## Grilled North Atlantic Arctic Char 28<sup>00</sup>

Grilled Arctic char topped with smoked tomato beurre blanc

## Center Cut Strip Loin of Beef 8oz 27<sup>75</sup> 10oz 31<sup>75</sup>

Grilled to your specification & topped with a port & pearl onion demi-glace reduction

## Best of Both Worlds 38<sup>75</sup>

4oz tenderloin of Canadian beef & lobster thermadore casserole  
Tenderloin cooked to your recommendation, served with our chefs signature barley & lobster thermadore casserole

## Lemon Pepper Fussili 16<sup>75</sup>

Fussili pasta tossed together with tomato & spinach in a creamy lemon & black pepper sauce  
Served with garlic baguette  
Add chicken (4<sup>00</sup>), shrimp (5<sup>00</sup>), or both (8<sup>00</sup>)

## Lobster Platter 29<sup>95</sup>

One pound lobster served with drawn butter coleslaw & baked potato

## Sunset Sampler for Two 68<sup>50</sup>

Here is a sampler of what the region has to offer  
Grilled spicy chorizo sausage, two grilled half lobsters, steamed mussels, four lamb chops, arctic char & pan seared scallops  
Served with seasonal vegetables & chefs daily starch choice



Indicates items that can be prepared quickly