



THE BEST IN LOCAL

Flavour

The best meals begin 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 a guest and wish you a memorable dining experience.

Executive Chef

Les Stevens



to tempt *you*...

Soupe du jour \$6

Chef Les' soup of the day, seasonally inspired

French Onion \$7

Caramelized onion, rich beef broth, toasted french loaf, swiss cheese

Acadian Seafood Chowder \$9

Fresh Nova Scotia haddock, scallops, shrimp, onions, celery, potato, bacon

Mixed Greens \$9

Fresh River View spring lettuce, tender shoots, Terra Beata dried cranberries, maple pecans, seasonally inspired vinaigrette

Caesar \$9

Hearts of romaine, tangy dressing, fried pancetta, herb croutons, Grana Padano shavings

Goat Cheese \$8

Oven-fired Ran-Cher goat cheese, maple pecan crusted, sourdough toast, young shoots, baby watercress, rhubarb compote

Harbour City Sampler \$14

Shrimp and scallops, seafood chowder, lamb lollipop, minted slaw, tarragon lemon sauce

Jumbo Shrimp \$11

Pan-flashed, herb citrus marinated, lemon risotto, River View micro greens, butter emulsion

Risotto \$12

Young spinach leaves, asparagus, dried apricots, oyster mushroom, flatbread crisp, rhubarb red wine reduction

Shrimp and Digby Scallops \$13

Pan-roasted, brandied orange chutney, coconut masala

Lamb Lollipops \$13

Slow-roasted, mint slaw, tarragon, lemon sauce

Nova Scotia Lobster \$15

Butter-poached, asparagus, peas, tender shoots, fresh herb emulsion, fried brioche crisp

Smoked Salmon \$13

Smoked salmon, baby shoots and micro greens, caramelized apple, horseradish cream

Beverages: Coffee, tea, espresso, cappucino & soft drinks

OUR KITCHEN IS YOUR KITCHEN Should you wish for an item not found on our menu please tell your server and Chef Les Stevens and his team will do their best to accommodate your special request. Please also inform us of any allergies.

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Entrées

to entice you...

Local Arctic Char \$25

Parsnip purée, asparagus, mushroom, Terra Beata cranberry mustard

Tuna \$29

Grilled Atlantic bluefin, saffron vanilla scented risotto, fresh peach salsa, pea purée

Digby Scallops \$26

Pan-seared, Smeltzer honey glazed, vanilla saffron risotto, grilled fennel

Nova Scotia Halibut \$28

Broiled, Acadian maple and sake marinated, miso infused risotto, citrus soy broth and Just Us green tea foam

Ribeye \$28

Grilled Atlantic choice beef, pommes frites, fire kissed tomato, crisp onions, red wine jus

Traditional Nova Scotia Lobster Dinner \$37

Served with our famous seafood chowder, Garrison Ale steamed mussels, seasonal vegetables, potatoes, drawn butter, seasonal fruit crisp

Beef Tenderloin \$30

Atlantic choice beef, roasted garlic mash, creamed leek and mushrooms, maple smoked aged cheddar, red wine jus

Rack of Lamb \$30

Roasted lamb, cumin and fennel dusted, minted slaw, tarragon lemon sauce

Ravioli \$21

Goat cheese stuffed, spring vegetable cream, roasted red pepper drizzle, balsamic syrup

Chicken Penne \$24

Smoked skinless chicken breast, wild mushrooms, sweet peas, sherry cream sauce, pommery mustard, Grana Padano cheese

Seafood Pasta \$23

Spaghetti, Nova Scotia haddock, Digby scallops, shrimp, Indian Point mussels, stewed tomatoes, roasted fennel cream, garlic toast

Chicken Supreme \$25

Martock Glen Farms free range chicken, molasses brined, baked beans, double smoked bacon, roasted shallots

Strip Loin Choose your size

8 oz. **\$28** 10 oz. **\$31** 12 oz. **\$34** 14 oz. **\$37**

Grilled Atlantic choice beef, herb marinated, roasted potatoes, spring vegetables, caramelized shallot pan jus

Atlantic Salmon \$24

Pan-fried, parsley-dipped, lemon caper aioli, fingerling potato chips, Malden salt flakes

Pork Loin \$25

Brined Nova Scotia pork, pan-roasted, fingerling potatoes, rhubarb compote, pickled beet coulis



to indulge *you*...

Sweet "Sushi" for Two \$13

Coconut rice and fruit maki roll, passion fruit curd wontons, banana tempura fritters, chocolate dipping sauce, vanilla poached ginger

Afternoon Coffee Break \$9

Toasted almond semi-fredo, Just Us mini Earl Grey brulée, espresso ganache, almond madeleine

Summer Potager \$8

Gâteau Basque with rhubarb sorbet, black currant and strawberry coulis, lavender foam

Parade of Sail \$9

Milk chocolate cheesecake dome, crispy praline base, pistachio ice cream, hazelnut anglaise, orange caramel

Harbour City Skillet Crisp \$8

Skilleted seasonal fruit crisp, warm almond streusel, lemon shaker ice cream

Garrison's Root Beer Float \$8

Garrison Brewery's root beer, vanilla ice cream, house-made sponge

