



*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*





## Soups

### ***Nova Scotia Seafood Chowder ~ \$10***

*Assorted local seafood served in a savory cream and finished with a seared Digby sea scallop*

### ***Traditional French Onion Soup ~ \$7***

*Caramelized onion served in a rich beef broth with house-made crouton and melted Swiss cheese*

### ***Soup de Jour ~ \$5***

*Mouth-watering homemade soups made in house daily by our talented Culinarians*

## Salads

### ***Caesar Salad ~ \$9***

*House made focaccia croutons, shaved asiago, pancetta and a parmesan crisp*

### ***Baby Spinach Salad ~ \$9***

*With white cheddar, cherry tomatoes, toasted pine nuts, and smoked bacon balsamic dressing*

### ***Mixed Greens and Shoots ~ \$8***

*"River View" micro greens and shoots with dried cranberries, toasted pecans, crumbled goat cheese, and Champagne vinaigrette*



## Starters

### ***Crown Appetizer Sampler ~ \$16***

*Tantalize your taste buds with the following seafood fusion:  
"Indian Point" mussels steamed in Garrison Ale  
grilled jumbo shrimp & a cup of housemade seafood chowder*

### ***Atlantic Lobster Trio ~ \$16***

*Claw tempura and wasabi coulis, butter poached tail and fennel pickle,  
and mini lobster sandwich, with micro greens and dill aioli*

### ***Maritime Mussels ~ \$9***

*"Indian Point" mussels steamed in Garrison Ale, leeks and garlic,  
served with a side of garlic foccacia.*

### ***Atlantic Salmon Spring Roll~ \$10***

*Marinated in Thai coconut sauce, wrapped in rice paper, pan fried crisp,  
micro greens, strawberry vinaigrette, and curry and vanilla essence*

### ***Jumbo Shrimp ~ \$12***

*Chipotle lime scented shrimp, grilled, with River View shoots in a  
watermelon roll, with marinated cucumber and tomato ice*



## Entrées – Seafood

### *Scallops and Lobster ~ \$34*

*Pan seared Digby scallops and a butter poached cold water lobster tail, served with truffle risotto and tarragon coulis*

*Wine Suggestion: Hardy's Collection, Semillon Chardonnay ~ \$7*

### *Local Halibut ~ \$28*

*Roasted filet of Nova Scotia halibut on a bed of seven grain rice, smoked tomato nage, and basil drizzle*

*Wine Suggestion: Gaspereau Vineyards, New York Muscat (white) ~ \$8*

### *Traditional Nova Scotia Lobster Dinner ~ \$36.95*

*Served with our famous seafood chowder, Garrison Ale steamed mussels, fresh seasonal vegetables, roasted nugget potatoes and drawn butter.*

*Served with vanilla cheesecake topped with sweetened Nova Scotia berries.*

*Wine suggestion: Blomidon Reserve Chardonnay ~ \$10*

### *Seafood Pasta ~ \$26*

*House made fettuccini tossed in a rosé sauce with shrimp, Digby scallops, salmon and mussels. Topped with fresh Grana Padano and served with grilled foccacia*

*Wine Suggestion: Jost Vineyards, L'Acadie Pinot Grigio (white) ~ \$7*

### *Atlantic Salmon ~ \$26*

*Roasted on a maple plank, with nugget potatoes and dill cream*

*Wine Suggestion: Grand Pré Vineyards, L'Acadie Blanc Reserve (white) ~ \$8*





## Entrées – Continued

### *Pork Tenderloin ~ \$27*

*Oven roasted pork tenderloin with creamy risotto, fresh herbs, plum compote, and Cabernet jus*

*Wine Suggestion: Sainte Famille Vineyards View Farm Marechal Foch (red) ~ \$8*

### *Striploin ~ \$29*

*Atlantic Choice beef striploin grilled to perfection, topped with sautéed wild mushrooms. Served with roasted garlic mashed potato and red wine jus*

*Wine Suggestion: Jost Vineyards, Reserve Marechal Foch (red) - \$9*

### *Beef Tenderloin ~ \$34*

*Atlantic Choice beef tenderloin topped with grilled Portobello mushroom, two-year aged smoked cheddar, and Cabernet jus*

*Wine Suggestion: Rex Goliath, Cabernet Sauvignon ~ \$7*

### *Chicken Supreme ~ \$25*

*8 oz chicken breast stuffed with Brie, fresh herbs, oven dried tomatoes, on a bed of house made fettuccini in a Chardonnay Dijon cream sauce*

*Wine Suggestion: Ruffino Chianti - \$9*

### *Sweet Potato Gnocchi ~ \$21*

*House made, tossed with roasted Annapolis Valley pears, spinach, pine nuts and goat cheese cream sauce. Served with grilled foccacia.*

*Wine Suggestion: L'Acadie Vineyards, L'Acadie (white) ~ \$9*

#### **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.