



## Soups & Salads

### Seafood Chowder- \$9.50

Award Wining Creamy Seafood Chowder with Haddock, Salmon, Shrimp & Scallops  
Smoked Paprika Crème Fraiche

### Chilled Summer Tomato Soup - \$7

Oven Roasted Tomato & Fennel, Lime infused Yogurt & Cracked Pepper Crouton

### “Soliel’s Farm” Salad - \$7

Baby Tomatoes, Feta Cheese, Kalamata Olives tossed in Lemon Oil  
Basil & Olive Crustini      Add Watermelon: \$2

### Spinach - \$8

Fresh Baby Spinach, Shaved Red Onion, Toasted Pecans & Local Berries  
tossed in Cracked Pepper Vinaigrette & topped with Goat Cheese

### Painted Caesar Salad - \$10

Crisp Romaine Leaves, Painted with our Roasted Garlic & Lemon Caesar Dressing,  
“Island Taylored Meats” Smoked Bacon, Crispy Fried Capers & Shaved Parmesan

## Appetizers

### Confederation Cove Island Blue Mussels - \$8

Garlic Infused Roast Tomato with Spinach

**Or**

“Island Taylored Meats” Chorizo & Coconut Green Curry Broth

### Lobster Pizza - \$10

House Made Thin Crust, Butter Poached “North Shore” Lobster, “Island Taylored Meats”  
Chorizo, Basil Pesto, Roasted Red Pepper & “Cheese Lady” Gouda

### World Famous “Malpeque” Oysters - \$3.50 each

Fresh Shucked Oysters with a Ginger-Lime Mignonette

### PEI Lobster Cakes - \$13

Pan fried “North Shore” Lobster Cakes, Citrus Marinated Fennel & Orange Salsa,  
Lemon Grass Aioli Paint

### ‘Our Kitchen is Your Kitchen’

Our Chefs at Delta Hotels take great pride in accommodating your special requests! If you have a special dietary need or simply are in the mood for something you cannot find on our menu, please let us know and our Chefs will do their utmost to accommodate you.



## Entrée

### Seared "Atlantic Choice" Rib Eye (8oz) - \$29

Parmesan Polenta Fries, Roasted Shallot Cognac Jus & Seasonal Vegetables

### Island Made Seafood Pappardelle - \$26

Tarragon Brushed Halibut, Salmon, Scallop & Mussels, crowned with Canadian Sturgeon Caviar  
Pappardelle Noodles tossed in Caper Butter & Lemon Olive Oil

### Hard Seared "Digby" Scallops - \$27

Black Rice, Julienne Vegetables & Bok Choy in a Coconut Green Curry Sauce with Fried Nori

### Grilled Atlantic Halibut - \$25

Orange Braised Fennel Broth with Lemon Grass & Ginger  
PEI Fingerling Potatoes & Capelin Roe

### Grilled New Brunswick Sturgeon - \$27

Lime-Cilantro Butter, Yukon Gold Blini, Canadian Sturgeon Caviar & Summer Vegetables

### Stuffed "Larkin Brothers" Chicken Supreme - \$22

"Fortune" Shitake Mushroom, "Island Taylored Meats" Sausage & Boursin filled Chicken,  
Summer Vegetables & Pan Drippings

### Ancient Peruvian Quinoa Grain with Roasted Vegetables - \$19

Marinated "Hardy's" Tofu, Grilled Portabella Cap with a Roasted Tomato Sauce  
& Fried Won Ton

### "North Shore" Lobster Dinner - \$33

Lobster with Roasted Island Potatoes, Vegetables & Drawn Butter  
**Add** "Confederation Cove" Island Mussels & Seafood Chowder for 10\$

### Chilled Seafood Platter for Two - \$46

One Whole Cracked "North Shore" Lobster with "Myriad View" Moonshine Ceviche of  
"Digby" Scallops, "Confederation Cove" Mussels and "Atlantic" Salmon Gravlax,  
"Newfoundland" Shrimp Potato Salad & Creamy Julienne Salad

## Local Inspiration

We pride ourselves on our relationships with local farmers, producers and fishers. Whenever possible, we use the freshest, locally produced products to further reduce our carbon footprint. We are featuring products from Island Taylored Meats, Soliel Hutchinson's greens, Soy Hardy Organic Tofu and a variety of others throughout the menu.