

The PATIO BITES & APPETIZERS

SOUP OF THE DAY

chef's daily creation

BRUSCHETTA

baguette, tomato, garlic, feta cheese, virgin olive oil,
fresh basil
\$8

MARINATED OLIVES

kalamata and manzanilla olives, lemon zest, garlic confit,
rosemary, crushed chilies, extra virgin olive oil
\$8

NOVA SCOTIA SEAFOOD CHOWDER

salmon, haddock, mussels, bay scallop, shrimp, dill, white wine
cream broth, house buttermilk cornmeal-poppysseed biscuit
\$20

CLASSIC CAESAR

romaine lettuce, double smoked bacon, parmesan,
croutons, Caesar dressing
\$16
Add Salmon - \$8 or Chicken - \$6

BEET & GOAT CHEESE SALAD

baby arugula, roasted beets, pickled candy cane beets,
goat cheese, pistachios, balsamic dressing
\$16



The SHARING PLATES

P.E.I. MUSSELS

local ale steamed mussels, ginger-sesame soy vinaigrette, green onion, pickled ginger, toasted baguette
\$18

SKILLET BAKED BRIE

marinated olives, sun dried tomatoes, confit garlic, roasted red pepper, balsamic glaze, soft baguette
\$18

SHAWARMA CHICKEN WINGS

house shawarma spiced chicken, garlic sauce, pickled red onion, turnip & cucumber, served plain, or with mild, medium, or hot sauce
\$20

CHARCUTERIE BOARD

prosciutto, Genoa salami, soppressata, marinated kalamata and manzanilla olives, pickled red onion, spiced walnuts, local and imported cheeses, dates, soft baguette, grainy mustard
\$26

NORTHWEST ARM NACHOS

corn tortilla chips, mozzarella-cheddar blend cheese, tomato, onion, black beans, corn, jalapeño, black olives, salsa, sour cream

\$21

Add Pulled Pork - \$6 or Chicken - \$6





The SANDWICHES & WRAPS

(served with kettle chips & pickles)

B.B.Q. PULLED PORK

pulled pork with tangy B.B.Q. sauce, corn, black beans, coleslaw, toasted brioche bun

\$20

CLUBHOUSE WRAP

roasted turkey breast, double smoked bacon, tomato, iceberg lettuce, flour tortilla

\$19

The MAIN PLATES

PAN FRIED HADDOCK

fried haddock, turmeric-basmati rice, market vegetables, lemon brown butter

\$21

ROASTED CHICKEN SUPREME

bone-in and skin-on roasted chicken, cumin mashed potatoes, market vegetables, mushroom gravy sauce

\$24

PENNE ARRABBIATA

crushed tomatoes, kalamata olives, garlic, extra virgin olive oil, crushed chilies, baby spinach, parmesan

\$21

The KIDS' MENU

(served with kettle chips, drink & dessert)

MAC & CHEESE

CHICKEN FINGERS & HASH BROWNS

VEGETARIAN PLATE

\$16

Something SWEET

MOLTEN CHOCOLATE CAKE

warm chocolate cake, vanilla ice cream,
raspberry coulis

\$10

NEW YORK STYLE CHEESECAKE

fresh strawberry, whipped cream

\$10

TIRAMISU

coffee-soaked ladyfingers, mascarpone cream,
cocoa powder

\$12

