

Soups & Chowder

Daily Culinary Inspirations

5



French Acadian Onion Soup

Blend of red & Yellow Onions, Fresh Herbs, Simmered in our House Beef stock and Nova Scotia's Grand Banker Cabernet Sauvignon. Finished with Toasted Crostini's & Swiss Cheese.

7



Nova Scotia Harvest Chowder

Seafood Medley in a Rich & Creamy Base

10

Warm & Mouth Watering

Lobster & Mushroom Neptune

Roasted Portobello's, Seasoned Lobster Meat, Cold Water Baby Shrimp & Cream Cheese

12

Calamari

Marinated in Milk to Perfection & Dusted Lightly with Flour. Chipotle May & Lemon Wedge

12

P.J.'s

(Potato Pajamas)

We remove the P.J.'s from our Potatoes Friends and Crisp them up to Golden Delicious, Dusted with Seasonings, and Topped with Bacon, Mixed Cheese, and Green Onion. Served with Sour Cream

10

Crab Cakes A La Louisburg

A Duo of Hand Crafted Panko Coated & Crisped Cakes. Tartar, Lemon, Scallions

12

Nova Scotia Sea Scallops

¼ lb Seasoned & Seared w/ House Made Spiced Tomato Jam

12

Classic Escargot

Baked with Garlic Butter & Mozzarella Cheese

8

Mussels

1lb Sautéed in your choice of White wine & Garlic or Marinara

12

Thai Chicken Bites

Crispy Chicken Tenders in a Thai Sauce with Crispy Asian Noodles

9

Stacked Burgers & Sandwiches

Trio Burger

1/3 lb Fire Grilled Hand Made All **Canadian** Beef Patty, Rustic Bun, Aged Cheddar, Bacon, Chipotle Mayo, Lettuce, Tomato, Onion Ring

14

Swiss & Mushroom Trio

1/3 lb Fire Grilled Hand Made **Canadian** Beef Patty, Rustic Bun, Swiss Cheese, Mushroom, Chipotle Mayo, Lettuce, Tomato

14

Shaved Canadian Prime

8oz of Mouth Watering **AA Canadian** Prime Rib of Beef, Aged Cheddar, Crispy Frizzled Onions, Horse Radish Mayo. Served on Garlic Sour Dough Baguette with Spicy jus for Dipping

18

Ultimate Chicken Club

Panko Crusted Breast of Chicken, Lettuce, Tomato, Frizzled Onions, Bacon & Mayo. Served on Rustic Bun

14

Double Dog Dare Ya Burger

1/3 lb Fire Grilled Hand Made All **Canadian** Beef Patty, Sautéed Mushrooms, Chipotle Mayo, Bacon, Cheddar Cheese & Packed between Two.....That's Right.....Count em..... 2 Grilled Cheese Sandwiches!

16

"We Double Dog Dare Ya!"

All Stacked sandwiches Served with French Fries

Dust your fries for .25 cents with Sour Cream & Onion, or Dill Pickle!

****Gluten Free Available – Please inform your server of this or any other allergy****

From the Garden

Classic Caesar

Crisp Romaine, Parmesan, Lemon, Bacon, Croutons, Creamy House

9

Garden Greens

Romaine, Spinach, Julienne Peppers, Red Onion, Carrot, Shallot Vinaigrette

8

Spun Spinach

A Fresh Spin on Traditional Spinach Salad

Baby Spinach, Bacon, Crisp Apple, Mixed Cheese, Onion, Tomato, House Lemon Maple Vinaigrette

9

Trio

Beet, Goat Cheese, Fresh Greens, Toasted Pumpkin Seed, Cherry Tomato, Orange Filets, Honey Dijon

9

The Greek

Medley of Fresh Peppers, Onions, Kalamata Olives, Cherry Tomato, Cucumber & Feta, then Tossed in our House Made Greek Balsamic Vinaigrette. Served on a Bed of Romaine.

10

Add Chicken

5

Add Scallops or Shrimp

10

All salads offered as half portion starters for \$3.00 less

Fire Grilled or Seared to Perfection

****Ribeye****

Rich, Beefy, Flavorful & Juicy with Generous Marbling throughout. This is one of the most Tender cuts of Beef. 10oz House Aged & Cut, Lightly Seasoned & Grilled to your specifications. Finished with Garlic Butter
25

****Beef Tenderloin****

Mouth-watering 7oz cut, Seared & Seasoned to Perfection, Confit of Mushrooms
28

****Butcher Chop****

This Chop is a Cut Above! 1 ½ in Thick Pork Chop, Jerk Seasoned with a Rosemary & Orange Maple Sauce. Fire grilled to Perfection.
22

All Perfectly Grilled Steaks & Chop are served with Choice of Side & Seasonal Vegetables

Add Scallops or Shrimp 10

Add Mushroom Neptune (1pc) 5

****A Taste of Asia Stir-fry's****

Bok Choy, Carrot, Red Onion, Broccoli, Bell Peppers, Snow Peas, Sesame Seed, Honey Ginger Sauce.

Served on your choice of Basmati Rice or Noodle

Chicken

18

Shrimp

18

****Beef & Broccoli****

Sautéed Beef, Red Onion, Broccoli, Honey Ginger Stir

19

Love Curry? Substitute our Honey Ginger Sauce for our Coconut Curry Sauce!

Pasta

Chicken & Bacon Linguini Alfredo

Boneless Breast of Chicken, Bacon, House Made Alfredo

18

Lobster Mac n' Cheese

Cavatappi Spiral Macaroni, Seasoned Lobster Meat, White Wine Cream Sauce, Parmesan & Mozzarella Cheese. Baked till an Ooey, Goey Deliciousness

19

Pasta Al Forno

Bacon, White Wine Cream Sauce, Mozzarella, Parmesan, Bread Crumb. Baked till Golden Brown and Bubbly

Served with Your Choice of Chicken or Chorizo Sausage

17

All Pasta Served with Garlic Toast

Seafood Offerings

****East Coast Hot Pot****

Shrimp, Scallops, Mussels, Salmon, Haddock in a Creamy Coconut Curry Sauce. Served over a Bed of Basmati Rice

26

****Maple Glazed Salmon****

New Brunswick Salmon in a Maple Glaze, Seasonal Vegetables, Choice of Side

24

Seafood Linguini

Shrimp, Scallops, Salmon, Haddock, Mussels. Tossed in your choice of House Made Alfredo, Marinara or Rose Sauce

20

Ocean Harvest

Panko Crusted Haddock & Sautéed Scallops, Shrimp, Breaded Clam Strips, Mussels & Calamari
Served with seasonal Vegetables & Choice of Side

25

****Skillet Haddock****

Golden Fried or Blackened and served with Seasonal Vegetables and choice of Side.

17

Chicken Offerings

****Stuffed Mediterranean Chicken Supreme****

Chicken Supreme Stuffed with Delicious Mediterranean Flavour. Fresh Peppers, onions, Kalamata Olives, Feta Cheese, Cream & Mozzarella cheese. Seared, Baked & Finished with a Tomato Florentine sauce

20

Chicken Parmesan

House breaded Panko Chicken, Topped with Marinara & Cheese then finished over a bed of Marinara Linguini

17

Disaronno Almond Chicken Supreme

Seasoned Chicken Supreme, Seared & Finished with House Made Disaronno Amaretto Almond Sauce. Served over a bed of Basmati Rice with Seasonal Vegetable

20

Oldies but

Goody's

Lamb Shank

A Hearty Helping of Slow Roasted to Fall Off the Bone Perfection. Finished with a Flavourful & Full Bodied Sauce Robert
Served with seasonal Vegetables and Choice of Side

26

Seafood Pie

Our very own Medley of Seafood, Simmered in a Mushroom Cream Sauce & served in a Puff Pastry Bowl

24

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