

DINNER MENU

SMALL PLATES

Bread & Butter \$4

SOUP DU JOUR

Cup \$10 Bowl \$15

SEAFOOD CHOWDER

Haddock, shrimp, scallops,
house seasonings, heavy cream, toast
Cup \$13 Bowl \$20

CAESAR SALAD 16

Romaine, house caesar dressing,
bacon, parmesan, crispy wontons
(add chicken \$6)

BURATTA CAPRESE 24

Buffalo mozzarella, stracciatella,
cherry tomatoes, garlic, pesto,
balsamic, crostini

BANG BANG CAULIFLOWER 18

Crispy cauliflower, house bang bang sauce,
sesame seeds, green onion

SEARED SCALLOPS 25

Japanese U15 scallops,
carrot & ginger purée, wilted spinach,
orange & honey glaze

RISOTTO CROQUETTES 18

Pesto, marniara, parmesan, scallions

DONAIR BAO BUNS 19

Spiced pork & beef blend, onion, tomato,
sweet garlic sauce (Halifax style)

*Vegan option available

POKE NACHOS 24

Handcut yellowfin tuna, spicy mayo,
wonton chips, nori flakes,
sesame seeds, scallions

LARGE PLATES

SHORT RIB 51

AAA Braised beef, hickory smoked mashed, roasted
vegetables, onion straws, root beer reduction

CHICKEN MARSALA 29

Chicken supreme, broccolini,
roasted duck fat fingerling potatoes, rapini pesto,
marsala wine sauce, mushrooms

DUCK CONFIT BURGER 35

Brome Lake duck, garlic aioli, smoked gouda,
pickled onion, demi-glace, lettuce, brioche bun,
side poutine

SHEEP'S HEAD BURGER 23

7oz Ground chuck, old cheddar, bacon,
lettuce, tomato, pickled onion, mayo, fries

MAHI MAHI 39

Pan seared Mahi Mahi filet, saffron risotto, basil oil,
honey & lime slaw, roasted vegetables, green onion

MIXED MUSHROOM ROTINI 29

Roasted mixed mushrooms, onions,
mozzarella, parmesan, roast garlic mornay,
balsamic reduction, toast

PORK BELLY TACOS 32

Maple BBQ pork belly, pineapple salsa,
sriracha crema, green onion, Mexican street fries

CAULIFLOWER STEAK 25

Roasted cauliflower, chimichurri, roasted vegetables,
butternut squash & miso purée, fried capers

LOBSTER & SHRIMP ROLL 35

Atlantic lobster & shrimp, butter toasted roll,
lemon & pepper mayo, house salad, hand-cut fries

CHICKEN & RIBS 34

Maple BBQ ribs, Southern fried chicken, gravy,
Cajun fries

SPECIALTY COFFEE, NESPRESSO, DIGESTIF

SPECIALTY COFFEE

\$13

BAILEYS IRISH COFFEE

Baileys, Jameson Whiskey (optional),
Whipped topping

AFTER EIGHT COFFEE

Tia Maria, creme de cacao, creme de
menthe, whipped topping

BAVARIAN COFFEE

Peppermint schnapps, kahlua,
whipped topping

CHAI RUMCHATA

Rumchata, chai tea

SPANISH COFFEE

Tia Maria, White rum, Whipped Topping

B52

Baileys, Kahlua, grand marnier,
whipped topping

MONTE CRISTO

Kahlua, grand marnier,
whipped topping

BLUEBERRY TEA

Disaronno, grand marnier, earl grey tea,
lemon twist

NESPRESSO

Selection:

**Regular, Intenso, Iced, Decaf, Vanilla,
Caramel**

ESPRESSO 4.5

CAPPUCCINO 5.5

LATTE 6

ICED COFFEE 4.5

ICED LATTE 6

MACCHIATO 5.25

AMERICANO 4.5

DIGESTIF \$10

RUMCHATA

LEMONCELLO

TEQUILA ROSE

BAILEYS

RUSTY NAIL

Drambuie & Whiskey

