

## To Start

<b>Chef' s Inspiration Soup</b>	6
made Fresh Daily	
<b>Classic French Onion Soup</b>	7
Served with Baguette Crouton and Swiss Cheese	
<b>Sweetango Apple and Parsnip Bisque</b>	8
with a Cinnamon Crème Fraiche	
<u>Trivia:</u> The Sweetango Apple is a Cross between the HoneyCrisp and the Zestar and is Grown in the Annapolis Valley, Nova Scotia.	
<b>Cape Breton Seafood Chowder with a Lemon Oil Drizzle</b>	12
<b>Pan Seared Digby Scallops</b>	17
with a Crispy Panko Topping, Tomato Bacon Jam and Wilted Greens	
<b>Dragon' s Breath Blue Cheese and Apple Salad</b>	9
with Fresh Spinach, Tideview Cider and Balsamic Vinaigrette	
<u>Trivia:</u> Tideview Ciders are Handcrafted in Small Batches from the Fresh Pressed Juice of Specially Selected Apples from the Annapolis Valley of Nova Scotia	
<b>“SaltSpray” Caesar Salad</b>	8
with Buttered Croutons, Pepper, Maple Bacon Bits and Grated Parmesan	
with a Tangy Caesar Dressing	
<b>“SaltSpray” Green Salad</b>	8
with Mesclun Greens, Carrot and McIntosh Apple Slaw and Basil Marinated Tomatoes	
<u>Trivia:</u> We use McIntosh Apples that are Grown in Nova Scotia.	
<b>Pan Seared Salt Cod Cakes</b>	\$7
with Pork Scrunchions, Summer Savory and Homemade Mustard Pickles	
<b>St. Mary' s River Cold Smoked Salmon</b>	14
with Capers, Onions, Vegetable and Apple Slaw with Greens	
<b>Keiths Pale Ale Braised Mussels</b>	13
with Roasted Garlic and Fresh Herbs Served with Garlic Bread	

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All Prices are Subject to 15% HST

## Entrees

### Pan-fried or Panko Crusted Haddock 17

Served with Newfoundland Schrunchions and Tartar Sauce

### Roasted Supreme of Chicken 18

Served with Cranberry and Corn Salad au Jus

### Glace Bay Halibut 26

Butter Poached with Garlic Aioli

### New York Striploin 27

Sautéed Mushrooms, “SaltSpray” Steak Spice au Jus

### Chimichurri Braised Pork Shoulder 19

Served with Apple Chutney

### Roasted Fillet of Nova Scotian Salmon 22

with Haskap Berry and Brown Sugar Glaze.

Trivia: The Haskap Berry Originally Hails from Japan and Just so Happens to Thrive on the South Shore of Nova Scotia.

It is a Small Oval Berry and is Likened in Shape to a Elongated Blue Berry.

It is Described as a Flavoured Combination of Raspberry, Blackberry and Blueberry.

**Choice of Baby Reds, Baked Potato, Basmati Rice, Homemade Fries  
or Sweet Potato Fries and Chef’ s Vegetable Medley**

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### Nova Scotia Lamb Ragout 17

Served with Aged Cheddar Biscuits

### Mushroom and Spinach Ravioli 18

Sautéed Vegetables, Tomato Basil Sauce and Grated Parmesan

### Acadian Tourtiere 15

with Beef, Pork, Onion, Cinnamon, Allspice and Potato

Served with a Green Salad

### Seafood and Sausage Linguini 21

with Prawns, Scallops, Sautéed Vegetables,

Grated Parmesan with a Tomato Basil Sauce and Garlic Bread.

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## Enhancements

Fried Onions	2	Fried Mushrooms	3
Asparagus With Parmesan Cheese	7	Creamed Spinach	7
Seared Prawns ( 4-26-30' s)	8	Seared Scallops (2-10-20" )	8

## Sweet Endings Tasting Portions

Single	5
Duo	8
Trio	12

### Oxford Berry Short Cake

Served with Fresh Chantilly Cream

### Banana and Chocolate Bread Pudding

Served with Fresh Chantilly Cream

### New York Style Cheesecake with Berry Compote

### Blueberry and Date Grunt Served with a Caramel Sauce & Real Whipped Cream

### “Pure” Maple Crème Brule

Trivia: Pure Infused Maple Syrup takes Sweet Pure Maple Syrup from the Sugar Bushes of Nova Scotia and Combines it with Gourmet Ingredients such as Vanilla, Lavender, Chai Tea, Lemon Grass or Chipotle to create New Flavor Sensations.

## Non Alcoholic Beverages

3

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