



DINNER MENU - LIGHT SIDE

- SOUPE DU JOUR** CUP \$6.5 BOWL \$8.5
EVER CHANGING, THIS IS CHEF'S CHOICE OF SEASONAL INGREDIENTS HAULED IN BY ALL THE AMAZING FARMERS WE KNOW
- SEAFOOD CHOWDER** CUP \$8.75 BOWL \$13
FRESH HADDOCK, AND MUSSELS IN A HERBED CREAM BROTH WITH LOCAL POTATOES, CARROTS, AND ONION, SERVED WITH FRESH BREAD
- CAESAR SALAD** \$11.5
ORGANIC ROMAINE WITH CREAMY IN-HOUSE DRESSING, OLIVE OIL CROSTINI, HOUSE SMOKED BACON, AND PARMESAN
- CHICK PEA TABOULEH** \$11
MEDITERRANEAN FLAVOURED TABOULEH SALAD WITH CHICK PEAS, CUCUMBERS, TOMATOES, FRESH HERBS, LOCAL GREENS WITH A CITRUS VINAIGRETTE
- PORK BELLY** \$15
BRAISED AND SEARED PORK BELLY ATOP FRESH ZUCCHINI LATKA CAKES TOPPED WITH A FRESH PICO DE GALLO
- 'DEM BREAD STICKS** \$15
OUR CREAMY MIX OF 3 CHEESES SERVED WITH GRILLED FOCACCIA STICKS FOR DIPPING. ONE OF OUR FAVOURITES!
- WATERMELON GREEK SALAD** \$12.5
WATERMELON, RED ONION, CUCUMBER AND TOMATOES TOSSED WITH AN OREGANO CREAMY AIOLI DRESSING
- BLACK TRUMPET CAKES** \$14.5
FRIED RISOTTO CAKES FILLED WITH LOCALLY FORAGED BLACK TRUMPET MUSHROOMS AND PARMESAN, TOPPED WITH A CREAMY GARLIC DRIZZLE
- MUSSELS** \$12.5
FRESH MUSSELS FROM PEI! CHOOSE WHITE WINE, SHALLOT, AND GARLIC, OR RED THAI CURRY



DINNER MENU - MAIN SIDE

BEEF TENDERLOIN SURF N TURF	\$35
BEEF TENDERLOIN ROASTED TO YOUR LIKING TOPPED WITH CAJUN SPICED SHRIMP, MASHED POTATOES AND FRESH ROASTED VEG	
VEGETABLE PESTO PASTA	\$23
SEARED LOCALLY SOURCED VEGETABLES TOSSED WITH PENNE PASTA AND AN OLIVE OIL PESTO SAUCE	
CHICKEN - \$5	ADD SMOKED
PORK SCHNITZEL	\$27.5
PANKO CRUSTED PORK LOIN SCHNITZEL STYLE TOPPED WITH A LEMON BUTTER SAUCE, SERVED WITH MASHED POTATOES AND FRESH MARKET VEGETABLES	
PANKO HADDOCK	\$27.5
PAN FRIED PANKO CRUSTED HADDOCK, TOPPED WITH A FRESH RHUBARB RELISH, SERVED WITH FRESH ROASTED LOCAL VEGETABLES, AND MASHED POTATOES	
CHICKEN MARBELLA	\$28
MARINATED AND BRAISED CHICKEN WITH OLIVES, WHITE WINE, PRUNES AND HERBS, SERVED WITH BASMATI RICE	
SUSTAINABLE BLACKENED SALMON	\$31.5
BLACKENED LOCAL, SUSTAINABLY LAND RAISED SALMON TOPPED WITH A FRESH MANGO SALSA AND SERVED OVER RICE WITH MARKET VEGETABLES	
LAMB RACK	\$35
SEARED LAMB RACK WITH FRESH HERBS SERVED OVER A SOFT CREAMY POLENTA WITH ROASTED VEGETABLES	
LAMB BURGER	\$20
LAMB PATTY TOPPED WITH GOAT CHEESE AND SPICY AIOLI , SERVED WITH MIXED GREEN SALAD AND POTATO WEDGES	
BURGER OF THE DAY	\$18
EVER CHANGING DAILY BURGER CHOICE, SERVED WITH MIXED GREEN SALAD, AND POTATO WEDGES	