



DINNER MENU - LIGHT SIDE

SOUPE DU JOUR

CUP \$7.5

BOWL \$9.5

EVER CHANGING, THIS IS CHEF'S CHOICE OF SEASONAL INGREDIENTS HAULED IN BY ALL THE AMAZING FARMERS WE KNOW

SEAFOOD CHOWDER

CUP \$9.5

BOWL \$13.5

FRESH HADDOCK, AND MUSSELS IN A HERBED CREAM BROTH WITH LOCAL POTATOES, CARROTS, AND ONIONS, SERVED WITH FRESH BREAD

CAESAR SALAD

\$14

ORGANIC ROMAINE WITH CREAMY IN-HOUSE DRESSING, OLIVE OIL FOCACCIA CROUTONS, HOUSE SMOKED BACON, AND PARMESAN

ROASTED MIXED GREENS

\$13

MIXED GREEN SALAD TOPPED WITH ROASTED BEETS, SPICED WALNUTS, FRESH VEGETABLES AND TOPPED WITH AN APPLE CIDER VINAIGRETTE

FOIE GRAS

\$18.5

SEARED FOIE GRAS ATOP A HERBED RISOTTO CAKE SERVED WITH LOCAL MICRO GREEN SALAD

'DEM BREAD STICKS

\$15.5

OUR CREAMY MIX OF 3 CHEESES SERVED WITH GRILLED FOCACCIA STICKS FOR DIPPING. ONE OF OUR FAVOURITES!

RISOTTO

\$17.5

CREAMY RISOTTO INFUSED WITH OUR IN HOUSE SMOKED SALMON AND TOPPED WITH SEARED DIGBY SCALLOPS

MUSSELS

\$14

FRESH MUSSELS FROM PEI! CHOOSE WHITE WINE, BLUE CHEESE CREAM, OR RED THAI CURRY CREAM

MONK FISH

\$15.5

SEARED LOCAL MONK FISH LOIN ATOP A CREAMY SOFT POLENTA AND DRESSED WITH A CITRUS BROWN BUTTER AND PAPRIKA OIL

SPANAKOPITA

\$14.5

PHYLLO DOUGH STUFFED WITH SPINACH, FETA, PINE NUTS, ONION, PARSLEY & SUMAK. DRIZZLED WITH A GARLIC YOGURT SAUCE



DINNER MENU - MAIN SIDE

BEEF STRIP LOIN SURF AND TURF \$36.5
SEARED STRIP LOIN STEAK SERVED WITH SHRIMP AND DRIZZLED WITH A HERBED BUTTER SAUCE, SERVED WITH MASHED POTATOES & FRESH VEGETABLES

PASTA \$28
YOUR CHOICE OF EITHER SMOKED CHICKEN OR SMOKED SALMON IN A CREAMY CHEESE SAUCE AND TOPPED WITH CARAMELIZED ONIONS AND FRESH PARM

CHICKEN PAPRIKASH \$28
MATT'S FAMILY FAVOURITE! A CLASSIC HUNGARIAN CHICKEN DISH IN A PAPRIKA BROTH TOPPED WITH SOUR CREAM AND SERVED WITH A CLASSIC CHUSA (FLOUR DUMPLING)

PANKO HADDOCK \$28.5
PAN FRIED PANKO CRUSTED HADDOCK, TOPPED WITH A TARRAGON CREME FRAICH, SERVED WITH FRESH ROASTED LOCAL VEGETABLES AND MASHED POTATOES

PORK LOIN \$29.5
ROASTED PORK LOIN STUFFED WITH HERBED GOAT CHEESE AND SERVED WITH MASHED POTATOES AND CREAMED BRUSSEL SPROUTS

SUSTAINABLE SALMON \$33
BLACKENED SUSTAINABLY RAISED SALMON FILET SERVED ATOP A WARM COUSCOUS FLAVOURED WITH ONION, MINT, PARSLEY, CILANTRO, LEMON AND OLIVE OIL. YOGURT DRIZZLE

BBQ TOFU \$25
OUR HOUSE BBQ SAUCE MARINATED TOFU ATOP A HERBED RICE PILAFF AND TOPPED WITH A CHERRY TOMATO GREEK SALAD

BURGER OF THE DAY \$18
EVER CHANGING DAILY BURGER CHOICE, SERVED WITH MIXED GREEN SALAD, AND POTATO WEDGES