

Soups, Salads, Appetizers

<i>Soup of the day</i>	<i>\$4.95 cup \$5.95 bowl</i>
Our Chef's creation, prepared daily and full of natural ingredients	
<i>Creamy Seafood Chowder</i>	<i>\$6.95 cup \$8.95 bowl</i>
A fine balance of Maritime seafood and vegetables make this chowder an experience	
<i>Gaelic Four Onion Soup</i>	<i>\$8.95</i>
Caramelized leeks, scallions, Spanish and red onions de-glazed with Guinness and topped with a crouton with melted Stilton and Gouda cheese	
<i>Organic Salad</i>	<i>\$8.95</i>
Local greens, cucumber & tomato, toasted pumpkin seeds, sun dried cranberries, Sugar Moon Farm maple syrup & raspberry vinaigrette	
<i>Caesar Salad</i>	<i>\$8.95</i>
Crisp romaine lettuce, shaved Asiago, bits of crispy bacon, and our herb-garlic croutons, shredded parmesan & garnished with lemon wedges	
Add a grilled chicken breast	<i>\$2.95</i>
<i>Oven Roasted Plum Tomato Salad</i>	<i>\$9.95</i>
Plum tomatoes, roasted garlic and diced onions all quick roasted in the oven, then tossed with basil pesto and balsamic vinaigrette, and served on tossed greens.	
<i>Warm Crab Dip</i>	<i>\$10.95</i>
With artichokes, scallions, fresh ginger and garlic herb toast points	
<i>Calamari</i>	<i>\$12.95</i>
Thick Calamari rings lightly dusted with falafel and crushed coriander seeds, flash fried golden brown and served with sweet & spicy mango chutney	
<i>Nachos el Grande</i>	<i>\$9.95</i>
A mountain of corn chips with jalapeño peppers, diced scallions and tomatoes, topped with melted cheese and served with salsa and sour cream	
Add guacamole	<i>\$1.50</i>
Add chicken	<i>\$2.95</i>
<i>Chicken Wings</i>	<i>\$10.95</i>
Choice of teriyaki, mild, or our house made barbecue sauce	
<i>Mussels</i>	<i>\$8.95</i>
One pound of cultivated mussels in a white wine, garlic and cream sauce	

All Day Meals and Sandwiches

<i>Atlantic Lobster Roll</i>	<i>\$13.95</i>
Atlantic lobster tossed lightly in mayonnaise served in a fresh, soft roll with sweet potato fries	
<i>Veggie Panini</i>	<i>\$11.95</i>
With hummus, crispy falafel, grilled eggplant & halloumi cheese, served with hand cut fries	
<i>Clubhouse Sandwich</i>	<i>\$11.95</i>
Sliced chicken breast, smoked bacon, cheddar cheese, tomatoes and iceberg lettuce layered between lightly toasted sliced bread	
<i>Montreal Smoked Meat Panini</i>	<i>\$11.95</i>
With onion relish, avocado purée on ciabatta, with our house made fries	
<i>Chicken Quesadillas</i>	<i>\$11.95</i>
Traditionally prepared with a twist, between three crisp flour tortilla and served with sweet potato fries	
<i>Westchester Beef Burger</i>	<i>\$12.95</i>
A 6 oz. all beef patty, lightly seasoned and char-broiled, served on a toasted kaiser with tomato, iceberg lettuce and sliced pickles, served with hand cut fries	
<i>Fish and Chips</i>	<i>\$12.95</i>
One whole haddock fillet coated in a rich beer batter, deep-fried until golden brown, served with tartar sauce, lemon wedge and crispy fries	
<i>Naan Bread Pizza</i>	<i>\$12.95</i>
Traditional Naan bread pizza spread with house-made smoked barbecue sauce, roasted chicken, Roma tomatoes, melted mozzarella and pecorino cheese, served with a side salad	
<i>Bangers 'n Mash</i>	<i>\$12.95</i>
Open fire grilled tender plump pork sausages on a bed of sauerkraut served with garlic whipped mashed potatoes	
<i>Shepherd's Pie</i>	<i>\$12.95</i>
A tasty combination of seasoned ground beef and diced vegetables in a rich brown sauce, smothered in mashed potatoes, aged cheddar cheese and baked until golden brown	
<i>Chicken Pot Pie</i>	<i>\$12.95</i>
Tender morsels of seasoned chicken stewed with garden fresh vegetables in a savory chicken broth covered with puff pastry and baked until steaming hot	
<i>Blackened Haddock</i>	<i>\$13.95</i>
North shore haddock blackened in a cast iron pan with creole spices, served with pineapple-orange salsa and basmati rice	

Pastas

<i>Singapore Chicken and Shrimp Noodles</i>	<i>\$14.95</i>
Curry flavoured quick seared chicken and shrimp with shiitake mushrooms tossed with chow mein noodles and garlic infused sweet chilies	
<i>Mac & Cheese Bake</i>	<i>\$11.95</i>
Rich & creamy home style Mac & Cheese, oven baked until golden brown	
<i>Bucatini alla Amatriciana</i>	<i>\$13.95</i>
Hollow spaghetti with pancetta, garlic & chili flakes in tomato sauce with shaved parmesan	
<i>Vegetarian Pasta</i>	<i>\$13.95</i>
Vegetable Kofta balls on rice noodles with tofu & asian barbecue sauce	

Entrées

<i>Maple Glazed Salmon</i>	<i>\$21.95</i>
Fresh Atlantic Salmon finished with dijon mustard, citrus & maple syrup glaze, served with braised leeks, roasted red pepper sambuca sauce and basmati rice	
<i>Digby Scallops</i>	<i>\$24.95</i>
Pan seared, valley apple & squash purée, shallot confit, truffle whipped potatoes	
<i>Beef Tips & Yorkshire</i>	<i>\$22.95</i>
Tender beef tips on caramelized onion filled yorkshire pudding, stilton cream sauce	
<i>Free Range Chicken</i>	<i>\$22.95</i>
Pan roasted, apple bourbon sauce, white truffle mousseline potatoes	
<i>Beef Wellington au Jus</i>	<i>\$25.95</i>
Individual beef Wellington with foie gras & wild mushroom duxelles, wrapped in puff pastry	
<i>Short Ribs</i>	<i>\$21.95</i>
Slow braised star anise & coriander rubbed beef short ribs with smoked apple wood cheddar, english bacon and aged port reduction	
<i>Kobe Burger</i>	<i>\$20.95</i>
100% Wagyu beef burger, crispy red onion ring, brioche bun, chipotle aioli, port mascerated morels and hand cut fries	

Desserts

<i>Dessert of the Day</i>	<i>\$7.95</i>
Ask your server for today's creation from our pastry shop	
<i>Lemon Curd Tart</i>	<i>\$8.95</i>
Housemade shortbread crust, Meyer lemon custard, fresh berries	
<i>Chocolate Amaretto Cheesecake</i>	<i>\$8.95</i>
For those hooked on cheesecake, this house made dessert provides the necessary excuse to indulge!	
<i>Annapolis Valley Apple Crisp</i>	<i>\$8.95</i>
Our warm apple compote covered with crispy walnut streusel and served with a scoop of vanilla ice cream and fresh berries	
<i>Belgian Chocolate Ganache and Hazelnut Cake</i>	<i>\$8.95</i>
Served with chantilly cream and fresh berries	