



TO START

OYSTERS (fresh OR fried) – 3 EA.

CHEESE & CHARCUTERIE

half board – 12

full board – 22

SCOTCH QUAIL EGGS – 10

Pommery mustard aioli, pickles

BRUSSEL SPROUT CAESAR SALAD – 10

shaved brussel sprouts, Caesar vinaigrette,
bacon, garlic anchovy crouton,
pecorino romano

SCALLOP & SHRIMP CEVICHE – 11

grapefruit, avocado, jalapeno, cilantro,
tortilla chips

STEAMED MUSSELS – 12

chili ginger broth, garlic, scallion,
sourdough toast

SEARED TUNA – 15

crunchy radish slaw, ponzu aioli,
fried garlic

CORN FRITTERS – 8

citrus aioli, Nova Scotia honey comb,
green onion

P.E.I. BLUE DOT BEEF CARPACCIO – 15

roasted garlic aioli, pickled onion, chives,
potato chips

TO FOLLOW

12 OZ. P.E.I. BLUE DOT RIB EYE – 36

blue cheese mash, sautéed mushrooms,
demi-glace, tempura mushrooms

SEARED SALMON – 28

almond romesco, roasted cauliflower,
salsa verde

GRILLED PORK CHOP – 26

maple glaze, creamy polenta,
brussel sprouts, pickled onion

PARISIENNE GNOCCHI – 22

sweet potato cream, leeks, toasted nuts,
blue cheese, brown butter

SEARED SCALLOPS – 27

duck fat braised Beluga lentils,
carrot purée, crispy kale, pickled carrots

GRILLED LAMB CHOPS – 30

harissa spiced Israeli couscous,
grilled onions & peppers,
pistachio chimichurri, hung yogurt

