



TO START

OYSTERS (fresh OR fried) – 3 EA.

CHEESE & CHARCUTERIE

half board – 14

full board – 24

MARKET SALAD – 10

Four Seasons' organic greens,
local strawberries, goat's cheese,
pistachios, balsamic vinaigrette

MUSHROOM & RICOTTA TART – 14

local mushrooms, ricotta salata,
watercress

CRAB CAKES – 16

snow crab, roasted jalapeño vinaigrette,
apple & celery slaw

STEAMED MUSSELS – 12

coconut cream, lemongrass, lime, scallion,
sourdough toast

SEARED TUNA – 16

crunchy radish slaw, ponzu aioli,
fried garlic

CHIPOTLE CORN FRITTERS – 10

dill & peppercorn yogurt,
pickled onion

P.E.I. BLUE DOT BEEF TARTARE – 15

olive oil poached egg yolk, relish,
waffle potato chips

TO FOLLOW

12 OZ. P.E.I. BLUE DOT RIB EYE – 36

spring garlic salsa,
grilled garlic scapes, fries

SEARED HALIBUT – 30

tomato puttanesca, basil pesto,
sourdough croutons

GRILLED PORK CHOP – 26

white navy beans, mango & corn salsa,
grilled zucchini

SMOKED CHEDDAR PIEROGIES – 24

caramelized onions, purple beet purée,
crispy brussel sprouts,
crème fraiche, horseradish

SEARED SCALLOPS – 28

pancetta & saffron risotto,
crumbled chorizo, green peas,
sherry gastrique

GREEN PEA FETTUCCINE – 26

handmade fettuccine, fresh shucked peas,
sugar snap peas, garlic, feta, mint,
cracked black pepper

