



## TO START

**OYSTERS** (fresh OR fried) – 3 EA.

**CHEESE & CHARCUTERIE**

half board – 14

full board – 24

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**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

**BURRATA SALAD – 15**

heirloom tomatoes, grilled peaches,  
basil pesto, balsamic, warm croutons

**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, peach & 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

