



TO START

OYSTERS (fresh OR fried) – 3 EA.

CHEESE & CHARCUTERIE

half board – 14

full board – 24

MARKET SALAD – 12

roasted squash, apple, pickled beet,
crispy shallot, toasted pumpkin seeds,
crème fraiche

CORN FRITTERS – 10

citrus aioli, honey, scallion

LOBSTER ON TOAST – 17

Atlantic lobster, Worcestershire aioli,
cucumber, pickled onion,
on housemade brioche

CALAMARI – 10

Nova Scotian shortfin squid,
grapefruit & pink peppercorn aioli

TUNA TARTARE – 14

wasabi, pickled ginger, chili, green onion,
crispy rice cake

BURRATA SALAD – 15

Ciro's handmade burrata, arugula,
sautéed local mushrooms, pancetta lardons,
pine nuts

PORK BELLY – 16

hoisin, ginger, house kimchi,
crispy shallot

TO FOLLOW

12 OZ. P.E.I. BLUE DOT RIB EYE – 38

roasted root vegetables,
citrus & herb butter

SEARED SALMON – 32

cashew cream, bok choy, citrus soy,
pickled radish

GRILLED PORK CHOP – 27

parsnip purée, grilled broccolini,
apple jam, crispy parsnip

DUCK CONFIT – 30

toasted barley risotto,
seared brussel sprouts,
blood orange & red wine jus

SEARED SCALLOPS – 32

pancetta & saffron risotto,
crumbled chorizo,
charred cipolini onions, sherry gastrique

CRISPY EGGPLANT – 20

fresh tabbouleh, sumac yogurt,
spiced honey

