

# jane's

on the common

## Dinner

### To Start

#### The Royle Salad \$7

*local organic greens tossed with cucumber, daikon, green onions, toasted pumpkin seeds, cranberries and honey balsamic dressing*

#### Caesar Salad \$6

*with aged parmesan, housemade dressing and croutons*

#### Baby Spinach Salad \$7

*with lime pickled red onion, beets, walnuts, Ran-Cher goat cheese and grapefruit poppy seed dressing*

#### Seafood Chowder

*with clams, haddock, salmon, scallops and shrimp*  
Cup \$5 Bowl \$6

#### Shrimp Cake \$7.50

*juicy bits of shrimp and onion in a light panko crust with cilantro lime aioli*

#### Indian Point Mussels \$6

*steamed in a Thai red coconut curry*

#### Warm Stilton, Candied Shallot and Charred Asparagus Tart \$7.50

*with white balsamic*

#### Seared Scallop Bruschetta \$8.50

*on grilled bread with roasted tomatoes and basil oil*

#### Soup of the day

Cup \$4 Bowl \$5

### Main Items

#### Sweet Potato Biscuit crusted Haddock \$16

*with a Jonagold apple and chipotle chutney*

#### Blackened NS Free Range Chicken Breast \$17

*topped with a Niçoise Butter of sun-dried tomatoes, black olives & capers and Brie*

#### White Bean Cassoulet w/ Duck Confit \$18

*a cassoulet of white beans, Sweet William's sausage, root vegetables and free range NS chicken*

#### Madras Vegetable Curry \$15

*a mild exotic curry of sweet potato, lentils, chickpeas and carrots served with basmati rice*

#### 6 oz. Char-broiled Beef Striploin \$19

*topped with a red onion marmalade and a parmesan crisp*

#### Lamb Shank Provençal \$16

*braised in red wine, winter vegetables and Portobello mushrooms*

#### Sesame crusted Salmon Fillet \$16

*with a soy-lemon-maple glaze*

#### Sun-dried Tomato, Pine nut Pesto & White Wine Cream Linguini

*with shrimp and scallops and fresh parmesan* \$17

- or -

*with seasonal fresh veggies and mushrooms* \$15

-- all entrées (except linguini and vegetable curry) are served with today's special 'starch' and fresh seasonal vegetables --