

To Start

Crispy Rice Noodle & Vegetable Salad \$7
with snow peas, nappa cabbage, peppers, carrot,
local organic greens and Thai Dragon Vinaigrette

Caesar Salad \$7
Crisp romaine with housemade dressing, croutons,
crispy pancetta and shaved parmesan

Baby Spinach Salad \$7 (GF)
with candied walnuts, caramelized shallots,
Ran-Cher Acres goat cheese and lemon
poppy seed dressing

Indian Point Mussels \$7 (GFO)
steamed with a spicy tomato and chili relish
and served with grilled sourdough

Pan-seared Digby Scallops \$8.50
with a curried apricot vinaigrette and
served with a poppadum

**Arugula, Apple &
Ricotta Cheese Tart** \$7.50
with parmesan, Dragon's Breath blue
cheese and a drizzle of white balsamic

Soup of the day
Cup \$4.50 Bowl \$5.50

Seafood Chowder
with haddock, salmon, scallops,
clams and lobster

Cup \$6.50 Bowl \$7.50

Main Items

Fresh Haddock Fillet \$17
line caught and lightly breaded and topped with
a Nova Scotia Apple & Cranberry Chutney

6 oz. Char-broiled Beef Striploin \$20 (GF)
topped with caramelized onion jam and
green peppercorn herb butter

Scallop Linguini \$20
pan seared scallops tossed with a fresh arugula pesto,
white wine cream and aged parmesan

Sweet William's Smoked Pork Chop \$18 (GF)
stuffed with spinach, sage and aged white cheddar
topped with an apple cider and pommery mustard glaze

Sesame crusted Salmon Fillet \$18 (GF)
with a grilled fresh pineapple relish and scallion emulsion
and served with lemon scented basmati rice

Citrus & Smoked Paprika Chicken \$19 (GF)
free range local chicken breast topped with cashew butter
and a roasted red pepper slaw

Spicy Sweet Potato Polenta Cake \$16 (GF) Vegan
served with a black bean, corn and pepper salsa with tofu-
cilantro sour cream

Madras Vegetable Curry \$17 (GF) Vegan
a mild exotic curry with sweet potato, carrot, puy lentils,
chickpeas; served with lemon-scented basmati rice
and topped with toasted cashews and a poppadom

Please let your server know if you have any food allergies. We use nuts and wheat products in our kitchen.
(GF) - *gluten free recipe*; (GFO) - *gluten free option*