



## **Soups / Salads**

### **Wild Mushroom Soup**

**\$ 9.95**

*Purée of local and imported foraged mushrooms finished with white truffle oil and crème fraîche*

### **Seafood Chowder**

**\$ 10.95**

*Rich clam veloute finished with a macedoine of lobster, clams and mussels and chopped chives*

### **House Garden Salad**

**\$ 10.95**

*Selection of local fine lettuces, garnished with carrot frisse, cucumber, cherry tomato and feta cheese tossed in a tarragon vinaigrette or honey mustard dressing*

### **Caesar Salad**

**\$ 10.95**

*Crisp romaine hearts with parmesan cheese, croutons and crisp bacon*

## **Appetizers**

### **Smoked Salmon Roulade**

**\$12.95**

*St. Mary's River smoked salmon wrapped around fine blend of Asian tartar, cucumber salad and crostini wafers*

### **Escargot 'Bourguignonne'**

**\$10.95**

*In mushroom caps and glazed*

### **Atlantic Mussels**

**\$11.95**

*Steamed in butter, white wine, garlic and herbs or with a rich tomato-bouillabaisse broth*

### **Fresh PEI Oysters**

**\$17.95**

*Fresh half dozen Malpec Raspberry Point oysters on half shell with cocktail and cilantro mignonette sauce*

### **Baked Oysters 'Rockefeller'**

**\$19.95**

*Baked on wilted spinach, bacon gratinated with parmesan cheese and flavoured with Pernod*



## ***From the Fields and Forests***

### ***Plump Chicken Supreme***

**\$ 21.95**

*Stuffed with Armagnac prunes and cranberry filling*

### ***Bavarian Schnitzel***

**\$ 21.95**

*Pork Cutlet, dipped in egg and breadcrumbs, sautéed until golden brown, served with braised red cabbage*

### ***New York Strip Loin Steak***

**\$ 32.95**

*Certified Angus 'AAA' Alberta beef entrecote done to your specification with shiitake mushroom ragout and green peppercorn sauce*

### ***Roasted French Rack of Lamb***

**\$ 34.95**

*Brushed with Dijon mustard, pumpkin seed and herb crust-rosemary demi-glace*

## ***Vegetarian***

### ***Vegetarian Classic***

**\$ 21.95**

*Mushroom Risotto garnish with a bouquet of steamed fresh asparagus and tomato concasse*

## ***Atlantic Delights***

### ***Roulade of Grey Sole***

**\$ 18.95**

*Filled with a salmon mousse, mushrooms, and asparagus, poached and topped with Hollandaise sauce*

### ***Seared Atlantic Salmon***

**\$ 23.95**

*Iron seared fillet of fresh salmon on a bed of vegetable with Hollandaise sauce*

### ***Seared Digby Scallops and Butter Poached Lobster***

**\$ 34.95**

*On potato gnocchi with Thai flavoured Lobster emulsion*

### ***Seafood Bouillabaisse***

**\$ 27.95**

*Medley of seafood poached in a tomato-saffron broth*

### ***Cape Breton Lobster***

**Market Price**

*Freshly steamed, with melted butter, about 1 ½ lbs*

Plates are garnished with daily fresh seasonal vegetables and the Chef's choice of potatoes which is served with fresh dinner rolls unless otherwise noted



## **Desserts**

### **White Chocolate Crème Brule**

**\$ 10.95**

*Caramelized sugar crust and seasonal berries*

### **Baked Cheese Cake**

**\$ 10.95**

*With raspberry coulis and chocolate sauce shooter*

### **Annapolis Valley Warm Apple Pie**

**\$ 9.95**

*Served with a real vanilla bean made in-house ice cream*

### **In-House Made Ice Cream**

**\$ 7.95**

*A Trio of Daily flavours*

### **Fresh Fruit Platter**

**\$ 7.95**

*A Seasonal berries and sliced fruit*

### **Exotic Sorbet Selection**

**\$ 2.50/scoop**

*Ask your server for details*

## **Specialty Coffees**

### **Irish Coffee**

**\$ 9.95**

*Flambéed with Irish Whiskey, add whipped cream and Irish Mist*

### **Spanish Coffee**

**\$ 9.95**

*Flambéed with Brandy, add whipped cream and coffee liqueur*

### **Gisele`s Coffee**

**\$ 9.95**

*Flambéed with Coffee Liqueur, add whipped cream and Grand Marnier*

## **Beverages**

### **House Coffee / House Tea**

**\$ 2.25**

*Freshly ground Regular or Decaffeinated / Regular Blend*

### **Special Blend**

**\$ 2.50**

*Herbal Teas*