



APPETIZERS

SEASONAL SOUP

Please ask your server about the soup of the day.
Small 4.00 | Large 7.00

MOZZA STICKS

With a marinara sauce. 8.00

CRISPY CHICKEN WINGS

Crispy chicken wings with carrot and celery sticks.
1/2 lb 8.00 | 1lb 14.00

POUTINE

A tower of fries topped with cheese curds and house made turkey gravy. 9.00 ◆
Add Chicken 4.00 | Add Beef 2.00

CUBAN INSPIRED CORN

Sugar brined corn on the cob with parmesan mayo, smoked paprika, lime and cilantro butter. 10.00 ◆

SEAFOOD CHOWDER

A creamy fennel tarragon veloute with vegetables, herbs and market inspired fish and shellfish. 8oz 9.00 | 16oz 14.00

NACHOS

Crisp nacho chips layered with peppers, red onion, tomato, jalapeños and cheddar cheese with salsa and sour cream on the side. 11.50

ISLAND BLUES

A pound of freshly steamed local blue mussels with a Sambuca mango reduction and chives from our herb garden. 12.00 ◆

CRISP CALAMARI RINGS

With lime tzatziki and grilled pita wedges. 13.00

HADDOCK TACOS

Locally sourced haddock served on flour tortillas topped with mango slaw, shaved red onion and artisan greens drizzled with mango honey dressing. 13.00

HEIRLOOM TOMATO FLATBREAD

Fall tomato squash flatbread with a sundried tomato pesto, Asiago, Romano and Grana Padano cheeses finished with crunchy sunflower and basil shoots. 14.00 ◆

SALADS

Add chicken to any salad for 4.00 extra.

SIGNATURE GARDEN SALAD

Artisan greens with shaved radish, beets, carrot, cucumber, Bermuda onion, bell peppers and tomatoes with our signature chipotle lemongrass maple dressing. Small 6.00 | Large 10.00 ◆◆

CAESAR SALAD

Crisp romaine tossed with bacon, Asiago and croutons finished with our creamy house dressing. Small 7.00 | Large 11.00

CURRIED APPLE & QUINOA SALAD

With beluga lentils, arugula, sundried cranberries, apricots and a mango honey dressing. 11.00 ◆◆

ROSEMARY BEEF & GREENS

Grilled striploin and artisan greens with charred peppers and grape tomatoes, finished with our raspberry lime vinaigrette and a few flurries of goat cheese snow. 16.00 ◆

SUMMER SALAD

Strawberry and watermelon salad with baby greens, pumpkin seeds, scallions and chicken fritters finished with a raspberry dressing. 16.00



SUMMER SALAD



Vegetarian



Gluten Free

If you have any food allergies, please notify your server.



SANDWICHES AND BURGERS

All items below come with a choice of fries, house salad or soup.
Upgrade to a Caesar salad for 1.00 extra.

CLUBHOUSE

Turkey, bacon, lettuce and tomato with mayonnaise on your choice of whole wheat or white bread. **13.00**

HOT TURKEY SANDWICH

Tender turkey breast on hearty bread covered with house gravy. **13.00**

THE PHILLY

Shaved beef with sautéed peppers and onions served on a hoagie bun with a three cheese blend. **15.00**

THE BRONCO SANDWICH

A grilled striploin steak served on a thick cut of garlic bread topped with mushrooms, onions and peppers. **16.00**

THE LONGHORN BURGER

A 7oz locally sourced beef burger grilled and served on a Kaiser bun with Knoydart Farms cheddar, tomato, artisan greens and bacon marmalade. **15.00**

MABOU LAMB BURGER

Grilled Mabou, NS, lamb burger on a pita round with a sweet red cabbage slaw, guacamole, green leaf lettuce, tomato and sunflower shoots. **16.00**

THE ALOHA BURGER

A charbroiled 8oz Angus beef burger topped with grilled pineapple, double smoked bacon, mango relish and white cheddar. **14.00**

PUB-STYLE DISHES

CHICKEN FINGERS AND FRIES

With sweet n sour sauce. **12.00**

LIVER 'N ONIONS

Pan fried liver with onions and crisp bacon. Served with vegetables and choice of baked potato, fries or mashed potatoes. **14.00**

THE STUFFED MEATBALL

A giant meatball stuffed with a four cheese blend slowly simmered in a basil spiked tomato sauce on a nest of spaghetti. **15.00**

DEEP DISH LASAGNA

Tender lasagna noodles layered with meat sauce, cottage cheese and mozzarella with thick cut garlic bread. **16.00**

FISH CAKES & BEANS

Salt cod, potato, bacon and onion fried to a golden brown and served with a crock of our house made beans and topped with our house mustard pickles. **16.00**

FISH 'N CHIPS

Big Spruce battered haddock loins fried golden brown and served with crisp fries and our creamy lemon tartar sauce. 1 pc **12.00** | 2 pc **15.00**

MEATLOAF 'N GRAVY

Savoury meatloaf braised in a mushroom gravy. Served with vegetables and choice of baked potato, fries or mashed potatoes. **15.00**

LINGUINE CHICKEN ALFREDO

Linguine pasta and grilled chicken breast in a classic Alfredo sauce with grilled garlic bread. **17.00**



THE STUFFED MEATBALL

◆ Vegetarian

◆ Gluten Free

If you have any food allergies, please notify your server.



MAIN COURSES

All entrees are served with vegetable of the day and a choice of fries, house salad, mashed potato or baked potato. Upgrade to a Caesar salad for 1.00 extra. Excludes items marked with "No substitutions"

ISLAND VEGETABLE RISOTTO

Beautiful Hill Farms roasted vegetable and shitake mushroom risotto finished with crimson basil shoots, Grana Padano cheese and a grilled luskinikn wedge. No substitutions. 21.00 ◆

BUTTERMILK CHICKEN

Southern inspired buttermilk chicken, cheddar hushpuppies finished with pan gravy. 25.00

CRISP ATLANTIC HADDOCK LOIN

Pan seared potato crusted Nova Scotia haddock fillet with warm fennel chowchow. 22.00 ◆

BROILED TROUT FILLET

Wagmatcook rainbow trout with a bacon cornbread chive crumble & pink peppercorn tarragon beurre blanc. 25.00

CEDAR PLANKED ATLANTIC SALMON

Atlantic salmon glazed with a chipotle lemongrass maple syrup finished with a mandarin red onion salad. 27.00 ◆

DAY BOAT HALIBUT

Pan blackened day boat halibut, three sister's corn succotash & surf clam paella. No substitutions. 29.00 ◆

BUTTER POACHED MAIN-À-DIEU LOBSTER

Tender pieces of Island Lobster and sweet pea risotto with roasted red peppers, Romano cheese and a grilled luskinikn wedge. No substitutions. 30.00

ROAST MANGALITSA PORK

Locally raised Lilac Farms slow roasted Mangalitsa pork with grilled loin of Berkshire pork. Both finished with a mango pineapple jus. 28.00 ◆

CHARBROILED STRIPLOIN STEAK

Certified Angus striploin hand cut and aged for tenderness served with crisp tobacco onions and a cranberry port jus. 6oz 22.00 | 12oz 30.00 ◆

LOCH LOMOND BEEF

Locally raised grass fed prime cut certified beef char grilled and basted with a parmesan rosemary pesto. Market Cut - Please check with your server. 33.00 ◆

ACCOMPANIMENTS

Add cheese - 1.00

Add loaded potato - 2.50

Add chicken - 4.00

Torpedo shrimp - 3.00 each

Side starches - 2.50

Side vegetables - 2.50

Side gravy - 2.00

Bacon wrapped scallop - 2.00 each

Side onion rings - 4.00

Garlic bread (2 slices) - 2.50

Luskinikn wedge with whipped butter & molasses - 3.00



BROILED TROUT FILLET



KIDS MENU

All meals come with a glass of pop, juice or milk and a sundae of your choice. (Chocolate, Strawberry or Caramel).

HOT DOGGIN PLATTER

With fries or salad. 7.00

CHICKEN STRIPS

With fries or salad. 7.00

GRILLED CHEESE SANDWICH

With fries or salad. 7.00

FISH N CHIPS

One piece with fries or salad. 7.00

NOODLES

Pasta with tomato sauce or buttered noodles. 7.00

BABY BOWL

A child size serving of protein, mashed potatoes and soft cooked vegetables. 7.00

JUNIOR BURGER

With fries or salad. 7.00

HERE AT KIJU'S, WE REALIZE THE IMPORTANCE OF SUPPORTING AND USING LOCALLY SOURCED PRODUCTS.

With diners becoming more educated about food, many have taken an interest in where their food and beverages are produced. For this reason, the following is a list of our local suppliers from throughout Nova Scotia.

These are only a portion of the fishermen, farmers, artisans and foragers who work with us.

From all of us at Kiju's, thank you to everyone who makes this possible.

ACADIAN MAPLE - UPPER TANTALLON, NS

BEAUTIFUL HILL FARM - MABOU, NS

BENJAMIN BRIDGE - WOLFBVILLE, NS

BIG SPRUCE BREWERY - NYANZA, NS

BRETON BREWING - SYDNEY, NS

BOVEN LONGHORNS - LOCH LOMOND, NS

GARRISON BREWERY - HALIFAX, NS

GILLIS SEAFOODS - NORTH SYDNEY, NS

GLENORA DISTILLERY - MABOU, NS

GUNEDEN FARMS - BADDECK, NS

IRONWORKS DISTILLERY - HALIFAX, NS

KNOYDART FARMS - ANTIGONISH, NS

LILAC FARMS - WEST BAY, NS

LUCKETT VINEYARDS - WOLFBVILLE, NS

MARTOCK GLEN FARMS - WINDSOR, NS

NOVA SCOTIA SPIRIT CO. - PICTOU, NS

PROPELLER BREWERY - HALIFAX, NS

SCOTSBURN DAIRY - TRURO, NS

STEINHART DISTILLERY - ARISAIG, NS

THAT DUTCHMAN'S FARM - ECONOMY, NS

THYME FOR EWE FARMS - MILLVILLE, NS
