



## APPETIZERS

### HORYL'S PEPPERONI CORN DOG

Two pieces of spicy pepperoni battered in our cornmeal batter then fried golden brown and served with a sweet mango maple aioli. **12.00**

### CRISPY CHICKEN WINGS

1lb of crispy chicken wings with carrot and celery sticks. **12.00**

### POUTINE

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

### MOZZA STICKS

With a marinara sauce. **8.00**

### SEASONAL SOUP

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

### SEAFOOD CHOWDER

A creamy fennel tarragon veloute with vegetables, herbs and market inspired fish and shellfish. Small **8.00** | Large **12.00**

### NACHOS

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

### HADDOCK TACOS

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

### CRISP CALAMARI RINGS

With lime tzatziki and grilled pita wedges. **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, sun dried 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** ◆



ROSEMARY BEEF & GREENS



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. **12.50**

### HOT TURKEY SANDWICH

Tender turkey breast on hearty bread covered with house gravy. **12.00**

### THE PHILLY

Shaved beef with sautéed peppers and onions served on a hoagie bun with a three cheese blend. **14.75**

### THE BRONCO SANDWICH

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

### 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 CHEESEBURGER

An 8oz Angus patty topped with two slices of aged cheddar, bacon, lettuce, and tomato on a Kaiser bun. **13.00**

### 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**

### TURKEY & VEGETABLE POT PIE

Tender chunks of turkey, carrots, leeks, peas, turnip and potatoes in a rich gravy finished with cream and sage served under a puff pastry dome. Served with vegetables and choice of fries, baked or mashed potatoes. **16.00**

### SPAGHETTI & MEATBALLS

Spaghetti and meatballs in a tomato herb sauce with grilled garlic bread. **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**



MABOU LAMB BURGER

◆ Vegetarian

◆ Gluten Free

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## 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"

### SHRIMP & SHIITAKE RISOTTO

Creamy risotto with sweet coldwater shrimp, sautéed shiitake mushrooms and Romano cheese finished with toasted pine nuts. *No substitutions.* 19.00

### ROAST MUSHROOM RAVIOLI

Roast mushroom ravioli primavera with a sundried tomato pesto served with herbed luskinikn wedge. *No substitutions.* 21.00 ◆

### BEER BRAISED LAMB SHANK

Lamb shank braised in local Breton Brewing, Sons of Hector Brown Ale spiked jus finished with aromatics and sharp local cheddar served with a shiitake risotto. *No substitutions.* 25.00

### 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 ◆

### MANGO ASIAGO CHICKEN

Pan roasted chicken supreme stuffed with Asiago cheese, mango and scallions finished with a raspberry Haskap reduction. 24.00 ◆

### PUBNICO HADDOCK

Pan seared Pubnico, NS, haddock in a cornmeal crust finished with a sun dried tomato pesto compound butter. 21.00

### CEDAR PLANKED ATLANTIC SALMON

Atlantic salmon glazed with a chipotle lemongrass maple syrup finished with a mandarin red onion salad. 26.00 ◆

### BEEF BACON AND BLEU

Charbroiled beef tenderloin with a warm bacon chive marmalade and shaved Dragon's Breath blue cheese. 34.00 ◆

### PORK PEACHES AND POMMERY

Cinnamon brined pork tenderloin medallions with local Glen Breton whiskey and honey roasted peaches finished with a pommery jus. 27.00

### BLACK CHERRY LACQUERED VENISON

Pan seared farm raised fallow deer tenderloin with a black cherry glaze. 29.00 ◆

## 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



CEDAR PLANKED ATLANTIC SALMON

◆ Vegetarian

◆ Gluten Free

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## 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

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

With dinners 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.

ACADIAN MAPLE  
BEAUTIFUL HILL FARM  
BIG SPRUCE BREWERY  
BRETON BREWING  
GARRISON BREWERY  
GILLIS SEAFOODS  
GLENORA DISTILLERY  
GRAND PRÉ WINERY  
GUNEDEN  
IRONWORKS DISTILLERY  
LUCKETT VINEYARDS

MARTOCK GLEN FARMS  
MISTY MEADOW HONEY  
NOVA SCOTIA SHAW'S SEAFOOD  
NOVA SCOTIA SPIRIT CO.  
PROPELLER BREWERY  
SCOTSBURN DAIRY  
STEINHART DISTILLERY  
THAT DUTCHMAN'S FARM  
THE TASTE BROS  
THYME FOR EWE FARMS  
WANDERING SHEPHERD CHEESE

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