



# APPETIZERS

## SEASONAL SOUP

Please ask your server about the soup of the day.  
Small 5.00 | Large 8.00

## SEAFOOD CHOWDER

A creamy fennel tarragon veloute with vegetables, herbs, potatoes and market inspired fish and shellfish.  
Small 10.00 | Large 15.00

## CRISPY CHICKEN WINGS

Crispy chicken wings served with carrot and celery sticks.  
1/2lb 10.00 | 1lb 19.00

## MUSSELS PROVENÇAL

Fresh island mussels steamed in lemon, garlic, shallots, fresh herbs, tomato, and a touch of cream. 14.00 ♦

## NACHO STACK

Fried corn tortilla rounds, bell peppers, red onion, tomato, jalapenos, scallions, cheddar cheese, black olives, salsa, and sour cream. 14.00 ♦  
Add Chicken 6.00 | Add Beef 6.00 | Add Guacamole 4.00

## FOUR CENT BREAD SKILLET

A traditional Mi'kmaq quick bread, served with a spinach artichoke and cream cheese dip. 15.00 ♦

## VIETNAMESE SHRIMP WRAPS

Rice paper wraps stuffed with vermicelli noodles, crisp greens, cilantro, carrot, cucumber, shaved radish, and sweet jumbo shrimp. Served with peanut dipping sauce.  
3PC 15.00

## CUBAN CORN

Sugar brined peaches n' cream corn, parmesan aioli, Manchego cheese, lime juice, smoked paprika, cilantro sprouts. 16.00 ♦

## PORK BELLY

Sesame crusted pork belly, pickled cucumber, scallion pancake. 15.00

## SEASONAL SUMMER PLATE

Selection of local and imported cheese, olives, hummus, grapes, nuts, Naan and lavash bread, assorted charcuterie. Reg. 16.00 | Large 29.00



VIETNAMESE SHRIMP WRAPS

# SALADS

Add chicken to any salad for 6.00 extra.

## SIGNATURE GARDEN SALAD

Artisan greens topped with shaved carrot, cucumber, Bermuda onion, bell peppers, and tomatoes. Served with our signature raspberry dressing.  
Small 8.00 | Large 13.00 ♦

## CAESAR SALAD

Crisp romaine tossed with bacon, Asiago and garlic croutons. Finished with our creamy house dressing.  
Small 8.00 | Large 13.00

## CHICKEN THAI NOODLE SALAD

Grilled chicken, soba noodles, scallions, pickled carrots and radish, bell peppers. Served with sesame dressing, and crumbled cashews. 15.00

## 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. 18.00 ♦

## GRILLED WATERMELON WEDGE

Charbroiled watermelon, raspberries, roasted pumpkin seeds, goat cheese, pea shoot baby greens, raspberry dressing. 14.00 ♦



Vegetarian



Gluten Free

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



## PUB-STYLE DISHES

All pub style dishes come with choice of fries, house salad, or soup of the day. (This excludes the Fish Cake & Beans, and Linguine Chicken Alfredo)

### FISH CAKES & BEANS

Salt cod, potato, bacon, and onion fried golden brown and served with a crock of our house made beans. Topped with our house mustard pickles. **18.00**

### FISH ‘N CHIPS

Big Spruce battered haddock loins fried golden brown and served with house cut fries and creamy lemon tartar sauce. 1pc **14.00** | 2pc **17.00**

### MEATLOAF ‘N MUSHROOMS

Savoury meatloaf braised in a shiitake and cremini mushroom reduction served with house vegetables and choice of fries, baked potato or country style whipped potatoes. **18.00**

### LIVER ‘N ONIONS

Pan fried liver with onions and crisp bacon. Served with pan gravy, vegetables, and choice of baked potato, fries, or whipped potatoes. 1pc **16.00** | 2pc **18.00**

### LINGUINE CHICKEN ALFREDO

Linguine pasta and grilled chicken breast in a classic Alfredo sauce with grilled garlic bread. **18.00**



MEATLOAF ‘N MUSHROOMS

## 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, upgrade to sweet potato fries for 2.50 extra or upgrade to a spinach salad for 3.00 extra.

### KICKED UP CLUB

Our version of the classic clubhouse. Grilled marinated chicken breast, heirloom tomato, parmesan aioli, double smoked bacon, crisp baby greens, and avocado served on porridge bread. **18.00**

### GOUDA ONION CRUNCH BURGER

Angus beef burger on a toasted brioche bun. Topped with an onion ring, Vidalia onion soubise, shredded gouda and bacon crumble. **18.00**

### HADDOCK TACOS

Crisp panko crusted haddock loins served in soft flour tortillas, and topped with mango slaw, tomato and cilantro. 2PC **18.00**

### VEGETARIAN BURGER

Plant based burger, toasted brioche bun, market vegetable slaw, Kalie’s micro sprout salad. **17.00** ◆

### THE ALOHA BURGER

A charbroiled Angus beef burger topped with grilled pineapple, double smoked bacon, mango relish and cheddar. **18.00**

### BUTTERMILK CHICKEN BURGER

Crisp fried chicken topped with bacon marmalade, Jarlsberg cheese, and mango slaw. Served on a toasted brioche bun. **18.00**

### LOBSTER BRIOCHE



Sweet and briny Clearwater Seafoods lobster salad, toasted brioche bun, tomato, greens, crispy bacon, mango coleslaw. **21.00**



KICKED UP CLUB



Vegetarian



Gluten Free

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## MAIN COURSES

Select entrées come with a choice of house cut fries, baked potato, basmati rice pilaf, or brown butter and parmesan whipped potatoes.

### SQUASH RAVIOLI

Butternut squash ravioli in a lemon basil reduction, with toasted pine nuts, thick cut garlic bread. 24.00 ♦

### LENTIL COCONUT CURRY RISOTTO

De Puy lentils, coconut, tomato, cilantro and fragrant curry spices, served with crisp pappadums. 22.00 ♦♦

### THE ANGUS STRIP

Charbroiled Certified Angus Beef ® strip loin served with shiitake mushroom jus and fried tobacco onions. 5oz 22.00 | 10oz 30.00 ♦

### SOUTHERN INSPIRED CHICKEN

Crispy fried chicken, cheddar hushpuppies, brown butter whipped potatoes, mango coleslaw, Chef's seasonal vegetables. 26.00

### KOREAN STYLE PORK RIBS

Korean pork ribs, gochujang sauce, kimchi cucumber, fried rice. 28.00 ♦

### BARBECUED LAMB CHOPS

Grilled Lamb chops, Israeli couscous and asparagus salata, crumbled feta, rosemary lemon pesto. 29.00

### CEDAR PLANKED SALMON

Atlantic salmon served with mandarin red onion blackberry salata. 29.00 ♦

### ASIAN INSPIRED SALMON

Atlantic Salmon satays, rice pilaf, warm ginger cilantro dressing, toasted sesame. 28.00 ♦

### LOBSTER RISOTTO



Creamy arborio rice, shiitake mushrooms, asparagus, Clearwater Seafoods lobster, Grana Padano, truffle salt. 30.00

### HADDOCK SKILLET

Pan fried haddock in herb crumble, lemon ginger hollandaise. 25.00

### DAY BOAT HALIBUT

Pan blackened halibut, Blackberry ginger compote, charred lime. 30.00 ♦

### DECONSTRUCTED BACON WRAPPED SCALLOPS

Clearwater Seafoods sea scallops, double smoked bacon, pineapple chive salsa. 30.00 ♦



### CAPE BRETON SEAFOOD PLATTER



1.25 pound Lobster, 1 pound Snow Crab cluster, pan seared sea scallops, shrimp, Blue mussels, ginger chive beurre blanc. ♦ Market Price - Ask your server for details.

We are now using gluten free rice flour in several of our entrees, please ask your server for details.

## ACCOMPANIMENTS

- Add cheese - 1.50
- Add loaded potato - 2.50
- Add chicken - 6.00
- Torpedo shrimp - 3.00 each
- Side starches - 3.00
- Side vegetables - 3.00
- Side gravy - 4.00
- Bacon wrapped scallop - 3.00 each
- Side onion rings - 6.00
- Garlic bread (2 slices) - 3.50
- Sweet potato fries with curry mayo - 7.00
- Luskinikn wedge with whipped butter & molasses - 5.00



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THE ANGUS STRIP

♦ Vegetarian

♦ Gluten Free





# TRADITIONAL MI'KMAQ INSPIRED MENU

The word “Kiju” when translated, means mother. Traditionally, our mothers were the fire keepers who prepared the food that nourished our families. In serving these meals to you, we share our connection to generations past.

## THREE COURSE MEAL

### FOUR CENT BREAD SKILLET

A traditional Mi’kmaq quick bread, served with a spinach artichoke and cream cheese dip. ◆

### CEDAR PLANKED SALMON

Atlantic salmon served with mandarin red onion blackberry salata.

### WILD BLUEBERRY CAKE

Topped with sweet cream, seasonal berries and local mint.



CEDAR PLANKED SALMON

46.00 | Per Person

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

This is why we are a proud member of Taste of Nova Scotia. 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.

- A-1 SAUSAGE - CLEVELAND, NS
- ACADIAN MAPLE - UPPER TANTALLON, NS
- AUTHENTIC SEACOAST DISTILLERIES - GUYSBOROUGH, NS
- CAPE BRETON BEVERAGES - SYDPORT, NS
- CAPE BRETON FOOD HUB - SYDNEY, NS
- CAPE BRETON SEA SALT - GRACIEVILLE, NS
- CLEARWATER SEAFOODS - BEDFORD, NS
- BEAUTIFUL HILL FARM - MABOU, NS
- BENJAMIN BRIDGE - WOLFVILLE, NS
- BIG SPRUCE BREWERY - NYANZA, NS
- BRETON BREWING - SYDNEY, NS
- BULWARK CIDER - NEW ROSS, NS
- EAST COAST COFFEE CO. - SYDNEY MINES, NS
- GASPEREAU VINEYARDS - GASPEREAU, NS
- GILLIS SEAFOODS - NORTH SYDNEY, NS

- GLENORA DISTILLERY - MABOU, NS
- IRONWORKS DISTILLERY - LUNENBURG, NS
- JOST VINEYARDS - MALAGASH, NS
- LUCKETT VINEYARDS - WOLFVILLE, NS
- MARTOCK GLEN FARMS - WINDSOR, NS
- NINE LOCKS BREWING CO. - DARTMOUTH, NS
- NOVA SCOTIA SPIRIT CO. - PICTOU, NS
- PETITE RIVIERE VINEYARDS - CROUSETOWN, NS
- SAPUTO - DARTMOUTH, NS
- STEINHART DISTILLERY - ARISAIG, NS
- THAT DUTCHMAN’S FARM - ECONOMY, NS
- URBAN MICROGREENS - BADDECK, NS
- VICTORIA CO-OP FISHERIES - NEW HAVEN, NS
- THYME FOR EWE FARMS - MILLVILLE, NS