



APPETIZERS

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. 8oz 9.00 | 16oz 14.00

POTATO GNOCCHI

Sweet peas, The Pork Shop double smoked bacon, grape tomatoes, scallions, parmesan. 13.00

CURRIED CHICK PEAS

Warm curried chick peas, roast garlic hummus, grilled naan rounds. 13.00 ◆

CRISPY CHICKEN WINGS

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

POTATO SALATA

Crisp shoestring potato curls, feta cheese, goat's cheese, Roma tomatoes, scallions, pesto and Horyl's pepperoni.
12.00

MABOU HARBOUR OYSTERS

Six Mabou oysters, pink peppercorn mignonette, charred lime.
18.00 ◆

SALADS

Add chicken to any salad for 4.00 extra.

SIGNATURE GARDEN SALAD

Artisan greens with shaved carrot, cucumber, Bermuda onion, bell peppers and tomatoes with our signature strawberry maple balsamic 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 ◆ ◆

NACHO STACK

Fried corn tortillas rounds, bell peppers, red onion, tomato, jalapenos, scallions, cheddar cheese, black olives, salsa, sour cream and guacamole. 12.50 ◆
Add Chicken 4.00 | Add Beef 4.00

BULWARK CIDER STEAMED MUSSELS

Fresh Atlantic mussels steamed in Nova Scotian cider, cilantro, shallots, Guneden organic island honey. 13.00 ◆

SEA SCALLOP AND SHIITAKE RISOTTO

Pan seared jumbo sea scallop on a bed of creamy mushroom and spinach risotto finished with chives and Asiago cheese. 16.00

NEIL'S HARBOUR SNOW CRAB CROQUETTES

Crispy sweet snow crab, arancini and cilantro fried in a panko crumble with a mandarin micro green salad, toasted pumpkin seeds. 18.00



NEIL'S HARBOUR
SNOW CRAB CROQUETTES

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 ◆

COBB SALAD

A mix of baby greens, kale and spinach grilled chicken breast, avocado, bacon, boiled egg, shredded Gruyere cheese and buttermilk dressing. 15.00 ◆



Vegetarian



Gluten Free

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



PUB-STYLE DISHES

TRIO OF ISLAND SAUSAGES & NOVA SCOTIA CHEESES

Peter Bushmann's German sausage, Tanya Welz's Mangalista pork sausage, Tim Levangie's andouille sausage, a selection of provincial cheeses, seasonal berries, spiced pumpkin seeds, four cent fry bread, boiled egg, seasonal pickled vegetables. **21.00**

**Perfect for sharing.*

LIVER 'N ONIONS

Pan fried liver with onions and crisp bacon. Served with pan gravy, vegetables and choice of baked potato, fries or mashed potatoes. 1pc **12.00** | 2pc **14.00**

ROAST LAMB PAPPARDELLE

Roasted lamb meatballs with Pappardelle pasta, sautéed market mushrooms, rosemary, Asiago cheese and tomato sauce with thick cut 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. 1pc **12.00** | 2pc **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**

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. **15.00**

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 BIG CHEESE

An 8oz charbroiled handmade burger on a toasted sesame bun with a three cheese blend, artisan greens and Roma tomato. **15.00**

THE ALOHA BURGER

A charbroiled 8oz Angus beef burger topped with grilled pineapple, double smoked bacon, mango relish and white cheddar. **15.00**



KICKED UP CLUB



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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 unless otherwise specified. 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. Excludes items marked with "No substitutions".

SQUASH RAVIOLI

Butternut squash ravioli in a lemon basil reduction, with toasted pine nuts, thick cut garlic bread. **23.00** ◆

No substitutions.

CRISP ATLANTIC HADDOCK LOIN

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

CAPE BRETON SHORE DINNER

1.25lbs butter poached island lobster, Bulwark cider steamed mussels, pan seared Halibut with Tidal Bay beurre blanc, Neil's Harbour snow crab croquette, charred corn on the cob, blistered baby potatoes. **46.00**

PAN SEARED ISLAND HALIBUT

Coconut sesame crusted halibut loin, mango salsa, avocado oil. **30.00** ◆

KOREAN INSPIRED BABY BACK RIBS

Sweet and spicy rack of ribs, warm kimchi potato salad, corn scallion fritters. **27.00** No substitutions.

BUTTER CHICKEN SKILLET

Chicken braised in a fragrant tomato cardamom curry reduction, Jasmine vegetable pilaf, curried chickpea and lentils, grilled naan bread and papadum. **25.00**

No substitutions.

THE ANGUS STRIP

Charbroiled Certified Angus Beef ® strip loin with porcini mushroom jus and tobacco onions.

6oz **22.00** | 12oz **30.00**

MUSHROOM ORRICHETTE

Shiitake, cremini, oyster mushrooms, tofu, orrichette pasta, tomato, micro basil, grana padano. **21.00** ◆ No substitutions.

BEEF TENDERLOIN

Wrapped with double smoked bacon, smoked gouda garlic whipped potatoes, sweet grass maple roasted carrots, Piri piri fried shrimp, parsnip cumin puree, charred lime. **31.00** ◆

No substitutions.

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

Sweet potato fries with curry mayo - 5.50

Luskinikn wedge with whipped butter & molasses - 3.00



CAPE BRETON SHORE DINNER



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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.

FOUR CENT BREAD SKILLET

A traditional Mi'kmaq quick bread, served with a spinach artichoke and cream cheese dip. **14.00** ◆

THREE SISTERS SALAD

Cedar braised apaloosa beans, roasted butternut squash, grilled corn, arugula and pea shoots with a sweet grass honey dressing. **13.00** ◆◆

TRIO OF SLIDERS

Venison slider with black cherry jam, wild boar with poached pear salsa, bison with Urban Blue cheese and mango slaw. **18.00**

CEDAR PLANKED SALMON

Maple sweet grass lacquered Atlantic salmon, raspberry spring onion salad, wild rice popcorn. **27.00** ◆

FORAGED FRUIT AND BERRY SALAD

A mixture of seasonal fruits and berries, local organic honey, wild mint. **6.00**

BARBECUED DUCK

Muscovy duck, vanilla salt, blood orange reduction, Napa red onion salad, sun dried blueberry scallion wild rice. **29.00** ◆

THREE COURSE MENU OPTION

Four Cent Bread Skillet, Cedar Planked Salmon, Foraged Fruit and Berry Salad
40.00

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
 CAPE BRETON BEVERAGES - SYDPORT, NS
 BEAUTIFUL HILL FARM - MABOU, NS
 BENJAMIN BRIDGE - WOLFVILLE, NS
 BIG SPRUCE BREWERY - NYANZA, NS
 BOVEN LONGHORN - LOCH LOMOND, NS
 BRETON BREWING - SYDNEY, NS
 BULWARK CIDER - NEW ROSS, NS
 EAST COAST COFFEE CO. - SYDNEY MINES, NS
 GILLIS SEAFOODS - NORTH SYDNEY, NS
 GLENORA DISTILLERY - MABOU, NS
 GUNEDEN FARMS - BADDECK, NS
 HORYLS FAMILY DELI - NEW WATERFORD, NS

IRONWORKS DISTILLERY - LUNENBURG, NS
 LILAC FARMS - ST. PETER'S, NS
 JOST VINEYARDS - MALAGASH, NS
 LUCKETT VINEYARDS - WOLFVILLE, NS
 MABOU OYSTERS - MABOU, NS
 MARTOCK GLEN FARMS - WINDSOR, NS
 NINE LOCKS BREWING CO. - DARTMOUTH, NS
 NOVA SCOTIA SPIRIT CO. - PICTOU, NS
 SAPUTO - DARTMOUTH, NS
 STEINHART DISTILLERY - ARISAIG, NS
 THAT DUTCHMAN'S FARM - ECONOMY, NS
 VICTORIA CO-OP FISHERIES - NEW HAVEN, NS
 THYME FOR EWE FARMS - MILLVILLE, NS