



APPETIZERS

SEASONAL SOUP

Please ask your server about the soup of the day.
Small 4.25 | Large 7.00

SEAFOOD CHOWDER

A creamy fennel tarragon veloute with vegetables, herbs, potatoes and market inspired fish and shellfish.

8oz 9.00 | 16oz 14.00

CRISPY CHICKEN WINGS

Crispy chicken wings served with carrot and celery sticks.
1/2lb 9.00 | 1lb 15.00

MUSSELS PROVENCAL

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

NACHO STACK

Fried corn tortillas rounds, bell peppers, red onion, tomato, jalapenos, scallions, cheddar cheese, black olives, salsa, sour cream, and guacamole. 13.00 ◆

Add Chicken 4.50 | Add Beef 4.50

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 14.00

BISON TACOS

Two flour tortillas, pan fried ground bison, roasted red peppers, caraway creme fraiche, and Pico de Gallo, served with roasted corn croutons. 15.00

FOUR CENT BREAD SKILLET

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



VIETNAMESE SHRIMP WRAPS

SALADS

Add chicken to any salad for 4.00 extra.

SIGNATURE GARDEN SALAD

Artisan greens topped with shaved carrot, cucumber, Bermuda onion, bell peppers, and tomatoes. Served with our signature strawberry maple balsamic dressing.
Small 6.50 | Large 10.50 ◆

CAESAR SALAD

Crisp romaine tossed with bacon, Asiago and garlic croutons. Finished with our creamy house dressing.
Small 7.50 | Large 11.50

CHICKEN THAI NOODLE SALAD

Grilled chicken, soba noodles, scallions, pickled carrots and radish, bell peppers. Served with sesame dressing, and crumbled cashews. 13.00

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. 16.50 ◆



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. **16.50**

FISH 'N CHIPS

Big Spruce battered haddock loins fried golden brown and served with house cut fries and creamy lemon tartar sauce. 1pc **13.00** | 2pc **16.00**

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. **16.00**

MEATLOAF 'N MUSHROOMS



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 **13.00** | 2pc **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. **16.00**

THE ALOHA BURGER

A charbroiled 8oz Angus beef burger topped with grilled pineapple, double smoked bacon, mango relish and white cheddar. **16.00**

BANH MI SANDWICH

Braised pork loin topped with carrot, daikon, cucumber, cilantro, scallions, red cabbage and mayonnaise on a crispy baguette. **14.00**

BUTTERMILK CHICKEN BURGER

Crisp fried chicken topped with bacon marmalade, Jarlsberg cheese, and mango slaw. Served on a toasted brioche bun. **16.00**

HADDOCK TACOS

Crisp panko crusted haddock loins served in soft flour tortillas, and topped with mango slaw, tomato and cilantro. 2PC **16.00**

VEGETARIAN BURGER

Plant based burger, Kalie's crispy radish shoots, tomato avocado salsa on a brioche bun. **16.00** ◆

KICKED UP CLUB



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MAIN COURSES

Select entrees come with a choice of whipped potatoes, baked potatoes, basmati rice or fries.

SOUTHERN INSPIRED CHICKEN

Crispy fried chicken served with red beans and rice, zucchini bell pepper succotash, corn bread, and sausage gravy. **22.00**

LAMB NAVARIN

Slow roasted lamb, carrots, turnips, green beans, baby potatoes, in a rich rosemary jus. **23.00** ◆

SQUASH RAVIOLI

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

PAN SEARED NOVA SCOTIA HADDOCK FILLET

A sweet haddock fillet drenched in our house seasoning and pan fried golden brown. Topped with a beurre blanc. **24.00** ◆

SEA SCALLOP RISOTTO

Locally foraged mushrooms, arborio rice topped with pan seared sea scallops, sweet grass oil, chives and a grilled luskinikn wedge. **29.00**

PAN BLACKENED ATLANTIC SALMON LOIN

Cajun crusted salmon loin, served with blackberry mostarda and red beans and rice. **28.00** ◆

THE ANGUS STRIP

Charbroiled Certified Angus Beef ® strip loin served with shiitake mushroom jus and fried tobacco onions. 6oz **22.00** | 12oz **30.00** ◆

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

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



PAN BLACKENED ATLANTIC SALMON LOIN



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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.

THREE COURSE MEAL

FOUR CENT BREAD SKILLET

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

SEA SCALLOP RISSOTO

Locally foraged mushrooms, aborio rice topped with pan seared sea scallops, sweet grass oil, chives and a grilled luskinikn wedge.

WILD BLUEBERRY CAKE

Topped with sweet cream, seasonal berries and local mint.

45.00 | Per Person



SEA SCALLOP RISSOTO

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
CAPE BRETON FOOD HUB - SYDNEY, 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
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
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
URBAN MICROGREENS - BADDECK, NS
VICTORIA CO-OP FISHERIES - NEW HAVEN, NS
THYME FOR EWE FARMS - MILLVILLE, NS