



## 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

### SCALLOP BRUSCHETTA

Grilled baguette topped with sweet bay scallops, San Marzano tomatoes, scallions, basil sprouts shallots, pesto oil, mozzarella and balsamic reduction. 14.00

### 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

### GRILLED WATERMELON & PINEAPPLE SALAD

Charbroiled watermelon, sweet pineapple, star anise pickled red onions, pea shoots, feta, fresh mint and raspberry dressing. Small 8.00 | Large 12.00 ◆◆

### SUMMER SALAD

Sweet roasted beets, orange supremes, shaved fennel, seasonal berries, goat cheese, pumpkin seeds and ginger dressing. Small 9.00 | Large 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**

### GOUDA ONION CRUNCH BURGER

8oz Angus beef burger on a toasted brioche bun. Topped with an onion ring, Vidalia onion soubise, shredded gouda and bacon crumble. **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** ◆

### THE ALOHA BURGER

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

### BUTTERMILK CHICKEN BURGER

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

### SCALLOP PO BOY

Sweet bay scallop burger in a panko fennel crust served on toasted brioche bun and topped with tomato, artisan greens and thick cut maple peppered bacon. **17.00**



KICKED UP CLUB



Vegetarian



Gluten Free

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## MAIN COURSES

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

### SQUASH RAVIOLI

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

### LENTIL COCONUT CURRY RISOTTO

De Puy lentils, coconut, tomato, cilantro and fragrant curry spices, served with crisp pappadums. 20.00 ◆◆

### 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 ◆

### BARBECUED HONEY PORK CHOP

Barbecued honey brined centre cut pork chop, served with warm fruit relish and Sea Fever rum barbecue sauce. 23.00 ◆

### PAN BLACKENED SEA BASS

Spice crusted seabass topped with orange and green peppercorn beurre blanc, toasted sesame seeds and a mustard reduction. 28.00

### SHORE DINNER

Butter glazed island lobster served with grilled corn on the cob, roasted baby potato salad, mango coleslaw and steamed blue mussels. Market Price ◆

### THE ANGUS STRIP

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

### CURRIED PAELLA

Charbroiled chicken supreme, roasted local German sausage, shrimp served with vegetable studded curried basmati pilaf. 28.00 ◆

### GRILLED LAMB CHOPS

Coriander rubbed lamb chops topped with mint cashew pesto and rhubarb esprit jus. 29.00 ◆

### CAPE NORTH HALIBUT

Pan seared halibut served with shiitake mushroom risotto and corn and clam reduction. 29.00 ◆

### CEDAR PLANKED SALMON

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

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



SHORE DINNER

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

◆ 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.

45.00 | Per Person



CEDAR PLANKED SALMON

## 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 - WOLFFVILLE, 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 - WOLFFVILLE, 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