



## APPETIZERS

### SEASONAL SOUP 6 | 9

Please ask your server about the soup of the day.

### SEAFOOD CHOWDER 10 | 16

Creamy fennel tarragon veloute, vegetables, herbs, potatoes, market inspired fish and shellfish.

### CRISPY CHICKEN WINGS 1/2lb 11 | 1lb 19

Served with carrot and celery sticks.

### GF MUSSELS PROVENCAL 15

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

### V NACHO STACK 15

Fried corn tortilla rounds, bell peppers, red onion, tomato, jalapenos, scallions, cheddar cheese, black olives, salsa, sour cream. Add Chicken 6 | Add Beef 6 | Add Guacamole 4

### V FOUR CENT BREAD SKILLET 15

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

### V BRIE & PEAR FLATBREAD 16

Topped with cilantro & chives

### VIETNAMESE SHRIMP WRAPS 3PC 16

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

### V CARAMELIZED HEIRLOOM CARROTS & PARSNIPS 17

Whipped goat cheese, pomegranate molasses, chives.

### SEASONAL CHARCUTERIE PLATE 16 | 29

Selection of local and imported cheese, olives, hummus, grapes, nuts, Naan and lavash bread, assorted charcuterie.

## SALADS

Add chicken to any salad for 6.00 extra.

### GF SIGNATURE GARDEN SALAD 9 | 13

Artisan greens, shaved carrot, cucumber, Bermuda onion, bell peppers, tomatoes, signature raspberry dressing.

### CAESAR SALAD 9 | 14

Crisp romaine, bacon, Asiago, garlic croutons, creamy house dressing.

### CHICKEN THAI NOODLE SALAD 17

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

### GF ROSEMARY BEEF & GREENS 19

Grilled striploin, artisan greens, charred peppers, grape tomatoes, raspberry lime vinaigrette, goat cheese.

## PUB-STYLE DISHES

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

### FISH CAKES & BEANS 18

Salt cod, potato, bacon, onion, house made beans, house mustard pickles.

### FISH 'N CHIPS 1pc 15 | 2pc 18

Big Spruce battered haddock loins fried golden brown, house cut fries, creamy lemon tartar sauce.

### MEATLOAF 'N MUSHROOMS 19

Savoury meatloaf braised in a shiitake and cremini mushroom reduction, house vegetables. Choice of fries, baked potato or country style whipped potatoes.

### GF LIVER 'N ONIONS 1pc 16 | 2pc 18

Pan fried liver, onions, crisp bacon, pan gravy, vegetables, choice of baked potato, fries, or whipped potatoes.

### LINGUINE CHICKEN ALFREDO 20

Linguine pasta, grilled chicken breast, Alfredo sauce, grilled garlic bread.

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

### KICKED UP CLUB 18

Grilled marinated chicken breast, heirloom tomato, parmesan aioli, double smoked bacon, crisp baby greens, avocado, porridge bread.

### GOUDA ONION CRUNCH BURGER 18

Angus beef burger, toasted brioche bun, onion ring, Vidalia onion soubise, shredded gouda, bacon crumble.

### HADDOCK TACOS 2PC 18

Crisp panko crusted haddock loins, soft flour tortillas, mango slaw, tomato and cilantro.

### V VEGETARIAN BURGER 17

Plant based burger, toasted brioche bun, market vegetable slaw, Kalie's micro sprout salad.

### BUTTERMILK CHICKEN BURGER 18

Crisp fried chicken, bacon marmalade, Jarlsberg cheese, mango slaw, toasted brioche bun.


### THE ALOHA BURGER 19

A charbroiled Angus beef burger, grilled pineapple, double smoked bacon, mango relish, cheddar.



## MAIN COURSES

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

- V GF LENTIL COCONUT CURRY RISOTTO 22**  
De Puy lentils, coconut, tomato, cilantro and fragrant curry spices, crisp pappadums.
  
- HADDOCK SKILLET 25**  
Pan fried haddock in herb crumble, lemon ginger hollandaise.
  
- RICOTTA & PEAR STUFFED CHICKEN SUPREME 27**  
Butternut squash puree, pan jus.
  
- GF BLUEBERRY DUCK BREAST 28**  
Blueberry lacquered Muscovy duck, Mighty Maroon port jus, brown butter parmesan whipped potatoes.
  
- GF PAN BLACKENED COD LOIN 28**  
Tomato scallion salsa, quinoa sweet potato hash, avocado oil.
  
- GF ROSEMARY CRUSTED PORK 28**  
Tenderloin medallions, cinnamon dark rum, braised apples, pommerey mustard jus.
  
- GF HOISIN FIVE SPICE PORK RIB 29**  
Radish Daikon salad, Asian fried rice.
  
- SHRIMP & PANCETTA LINGUINI 29**  
Rosemary pesto, fire roasted red peppers and shaved Asiago cheese.
  
- GF CEDAR PLANKED SALMON 29**  
Atlantic salmon, mandarin red onion blackberry salata.
  
- PAN SEARED SEA SCALLOPS 30**   
XO Sauce, dehydrated garlic chips, Asian fried rice.
  
- GF THE ANGUS STRIP 5oz 22 | 10oz 30**  
Charbroiled Certified Angus Beef ® strip loin, shiitake mushroom jus and fried tobacco onions.
  
- GF CHIMICHURRI BEEF TENDERLOIN 32**  
Brown butter parmesan whipped potatoes

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

## 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 46

#### FOUR CENT BREAD SKILLET

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

#### GF CEDAR PLANKED SALMON

Atlantic salmon, mandarin red onion blackberry salata.

#### WILD BLUEBERRY CAKE

Sweet cream, seasonal berries, local mint.

## ACCOMPANIMENTS

- Add cheese - 2.00
- Add loaded potato - 3.00
- Add chicken - 6.00
- Torpedo shrimp - 3.00 each
- Side starches - 3.00
- Side vegetables - 3.00
- Side gravy - 4.00
- Bacon wrapped scallop - 4.00 each
- Side onion rings - 6.00
- Garlic bread (2 slices) - 4.00
- Sweet potato fries with curry mayo - 7.00
- Luskinikn wedge with whipped butter & molasses - 5.00

*Executive Chef - Shaun Zwarun*