
APPETIZERS

SEASONAL SOUP 6 | 9

A seasonally inspired chef selection. **GF**

SEAFOOD CHOWDER 12 | 17

Haddock, salmon, shrimp, scallops, cream, root vegetables, baby potatoes, fennel. **GF**

STEAMED MUSSELS 16

Atlantic blue mussels, mango, chilis, garlic, ginger, scallions, Naan bread. **GF**

FOUR CENT BREAD SKILLET 16

Traditional Mi'kmaq fry bread, artichoke parmesan dip, sweet grass molasses. **V**

PORK BELLY & SCALLION PANCAKE 18

Ginger soya lacquered pork belly, pan seared scallion pancake, vermicelli noodles, cucumber & pea salad, toasted sesame dressing.

NEIL'S HARBOUR SNOW CRAB 20

Crisp crab cakes, rhubarb preserve, mango purée, baby micro sprout salad.

SEASONAL CHARCUTERIE PLATE 20 | 36

Local & imported cheeses, house terrine, star anise pickled vegetables, cured meats, olives, crisps, nuts, house made spreads, grilled flatbread.

THE LIGHTER SIDE

HOUSE GREENS 10 | 14

Locally sourced greens, cherry tomatoes, cucumber, shredded carrots, Bermuda onions, bell peppers, signature Wabanaki maple dressing. **GF V** Add Chicken 6

SWEET SUMMER SALAD 17

Ginger brined watermelon, plums, caramelized baby beets, pumpkin seeds, whipped Skye Glen Creamery quark cheese, Urban Grow Farms sprout blend, greens, black cherry vinaigrette. **GF V** Add Chicken 6

BEEF & GREENS SALAD 20

Angus striploin, local greens, micro greens, heirloom tomatoes, shiitake mushrooms, zucchini, scallions, avocado, Bermuda onions, radish, goat cheese, Wabanaki maple blackberry dressing.

LOBSTER & BABY POTATO SALAD MARKET PRICE

Clearwater lobster tail, smashed baby red potatoes, pommery mustard dressing, crispy pancetta, chives, pea sprouts, green onion oil.

KICKED UP CLUB 19

Grilled chicken, double smoked bacon, crisp greens, heirloom tomatoes, parmesan aioli, avocado, on a toasted porridge bread.

TRADITIONAL MI'KMAQ INSPIRED MEAL 52

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

Traditional Mi'kmaq fry bread, artichoke parmesan dip, sweet grass molasses.

BROME LAKE DUCK BREAST

Pan seared duck breast, stone fruit mostrada, sweet potato quinoa hash, chef's seasonal vegetables.

BAKED BRIE & BERRIES

Brie (served hot), berry coulis, marinated seasonal berries, toasted pecans & almonds, seeded crisps.

ENTRÉES

GRILLED CHICKEN FETTUCCINE 24

Grilled chicken supreme, baby kale, shiitake mushrooms, coppa, mascarpone, fettuccine, rosemary.

BACON THUNDER CRUNCH 22

Charbroiled 7oz Angus burger, crispy pancetta, double smoked bacon, maple bacon jam, Jarlsberg cheese, tomato, greens, on a toasted brioche bun.

DUPUY LENTIL & MUSHROOM RAGOÛT 24

A selection of braised lion's mane, blue oyster, elm oyster & shiitake mushrooms, DuPuy lentil & Himalayan red rice cassoulet. **V**

CHICKEN & LOCAL MUSHROOMS RAGOÛT 25

Roasted chicken supreme, lion's mane & blue oyster mushrooms, butternut squash risotto, chef's seasonal vegetables. **GF**

NEW YORK STRIPLOIN 5oz 23 | 10oz 32

Hand-cut Certified Angus strip, house rub, porcini jus, brown butter parmesan whipped potatoes, chef's seasonal vegetables. **GF**

FILET MIGNON AU POIVRE 34

6oz hand-cut tenderloin, house rub, Madagascar reduction, blistered baby potatoes, chef's seasonal vegetables. **GF**

PEI BLUE DOT RESERVE RIBEYE 36

10oz hand-cut ribeye, espresso black pepper rub, café du Paris butter, blistered baby potatoes, chef's seasonal vegetables. **GF**

BARBECUED PORK BELLY 27

Alder smoked pork belly, caramelized orange & Sea Fever barbecue sauce, buttermilk whipped potatoes, charred corn on the cob. **GF**

LAMB CHOPS 28

Lamb chops 'Scottadito', black cherry mint chimichurri, sweet potato quinoa hash, chef's seasonal vegetables. **GF**

BROME LAKE DUCK BREAST 30

Pan seared duck breast, stone fruit mostrada, sweet potato quinoa hash, chef's seasonal vegetables. **GF**

PAN SEARED HADDOCK 27

Panko & herb crusted haddock fillet, brown butter hollandaise sauce, buttermilk whipped potatoes, chef's seasonal vegetables.

SEA SCALLOP FIORELLI 30

Pan seared sea scallops, Fiorella pasta, San Marzano tomatoes, fermented black garlic, roasted fennel, Cambozola cheese, cream.

PAN BLACKENED ATLANTIC SALMON 31

Centre cut salmon fillet, house blackening rub, blood orange, pink peppercorn beurre blanc, Asian fried rice. **GF**

LOBSTER & BUTTERNUT SQUASH RISOTTO 32

Clearwater lobster tail, roasted butternut squash, cream, Grana Padano & Burrata cheeses, vanilla & chive oil. **GF**

POINT ACONI HALIBUT 32

Pan seared halibut loin, coconut lime, ginger jam reduction, Asian fried rice, chef's seasonal vegetables. **GF**