

WINE

<i>White</i>	<i>Region</i>	<i>6 oz.</i>	<i>9 oz.</i>	<i>Bottle</i>
Jost Vineyards L'Acadie Pinot Grigio	Nova Scotia	8	12	39
Jost Vineyards L'Acadie Chardonnay	Nova Scotia	9	13	42
Spy Valley Sauvignon Blanc	Martinborough, New Zealand	12	18	44
Tawse Chardonnay	Niagara	-	-	39
Riff Pinot Grigio	Veneto, Italy	-	-	39
Gaspereau Tidal Bay	Nova Scotia	-	-	42
Gaspereau Riesling	Nova Scotia	-	-	44
Branca Il Bianco	Tuscany, Italy	-	-	55
Craggy Range Sauvignon Blanc	Martinborough, New Zealand	-	-	59
Pearl Morissette Irreverence	Niagara, Canada	-	-	62
William Fere Chablis	Chablis, France	-	-	65
Cakebread Chardonnay	Napa Valley, California	-	-	99

<i>Red</i>	<i>Region</i>	<i>6 oz.</i>	<i>9 oz.</i>	<i>Bottle</i>
Grand Banker Shiraz Cabernet	Nova Scotia	8	12	39
Tripaiche Malbec	Mendoza, Argentina	11	17	42
Org de Rac Organic Merlot	South Africa	12	18	44
Fontella Chianti	Chianti, Italy	-	-	39
Jost Vineyards Great Big Friggin' Red	Nova Scotia	-	-	42
Noble Vines Cabernet Sauvignon	Lodi, California	-	-	42
Baron de Lay Rioja Reserva	Rioja, Spain	-	-	59
Zenato Ripassa	Veneto, Italy	-	-	59
Branca Tre Rosso	Tuscany, Italy	-	-	59
Pearl Morissette Metis Red	Niagara, Canada	-	-	65
Sokol Blosser Dundee Pinot Noir	Dundee Hills, Oregon	-	-	72
Clos Du Val Cabernet Sauvignon	Napa Valley, California	-	-	99

<i>Rose</i>	<i>Region</i>	<i>6 oz.</i>	<i>9 oz.</i>	<i>Bottle</i>
Mercator Compass Rose	Nova Scotia	-	-	42
Domain Houchart Rose	Provence, France	-	-	60

<i>Sparkling</i>	<i>Region</i>	<i>6 oz.</i>	<i>9 oz.</i>	<i>Bottle</i>
Selkie Frizzante Rose	Nova Scotia	11	17	-
Benjamin Bridge Nova 7	Nova Scotia	-	-	45
Vino de Poeti Prosecco	Veneto, Italy	-	-	45
Tattinger Champagne	Champagne, France	-	-	150

B A R

<i>Beer On Tap</i>	<i>Brewery</i>	<i>Region</i>	<i>IBU</i>	<i>ABV</i>	<i>16 oz.</i>
Kitchen Party Pale Ale	Big Spruce Brewing	Nyanza	33	5.6%	9
Conniption Fit Golden Ale	Big Spruce Brewing	Nyanza	10	4.0%	9
Red Coat Irish Red	Breton Brewing	Sydney	25	5.0%	9
Island Time Lager	Breton Brewing	Sydney	15	4.3%	9

<i>Craft Beer & Cider</i>	<i>Brewery</i>	<i>Region</i>	<i>IBU</i>	<i>ABV</i>	<i>473 ml</i>
Tag! You're It! IPA	Big Spruce Brewing	Nyanza	42	6.5%	12
Let's Jam! Strawberry Rhubarb Sour	Breton Brewing	Sydney	10	4.0%	12
Ceilidh Kolsch	Uncle Leo's Brewery	Pictou	14	5.5%	12
Full Steam Stout	Rare Bird Brewery	Guysborough	40	7.0%	12
Galaxy IPA	Propeller Brewing	Halifax	40	6.5%	12
Pilsner	Propeller Brewing	Halifax	27	4.8%	12
Traditional Craft Cider (330ml)	Bulwark Cider	New Ross	-	5.8%	9.50

<i>Cocktails</i>		<i>Oz.</i>	<i>Price</i>
Surf & Turf Caesar	<i>gin, clamato, spices with a seared scallop & pork belly cube</i>	2	14
Selkie Sangria	<i>sparkling rose with splashes of orange & cranberry over ice</i>	4	8
Maple Old Fashioned	<i>Glynneven rye, Margaree maple syrup, bitters</i>	2	9
Fisherman's Mojito	<i>Fisherman's Friend white rum, soda, fresh mint, simple syrup</i>	1.5	7
Bourbon Sour	<i>Kentucky bourbon, egg white, fresh lemon</i>	1.5	9
Lakeside Mist	<i>blueberry liqueur, vodka, 7up</i>	1.5	7
Louisbourg Grog	<i>Fortress Amber Rum, pineapple & orange juices</i>	2	8
Caper's Dark & Stormy	<i>Smuggler's Cove dark rum, ginger beer, lime</i>	2	9

<i>Single Malt</i>	<i>Per Oz.</i>	<i>Domestic Beer & Coolers</i>	<i>330 ml</i>
Glen Breton Rare	10	Alexander Keith's India Pale Ale	5.25
Glenlivet 12 yr	7.25	Budweiser	5.25
Glenfiddich Reserve 15 yr	12	Bud Light	5.25
Bowmore 12 yr	9	Blue Lobster Blueberry Vodka Soda	9.50
Lagavulin 16 yr	18	Blue Lobster Rocket	12
		Big Spruce Bliss Lime Seltzer	12
		Coldstream Hard Lemonade	9.50

APPETIZERS

Seafood Chowder

Lobster broth – Mussels – Salmon – Haddock – Shrimp – Smoked potato – Crispy corn
Buttermilk biscuit

12

Brown Buttered Mussels

Dressed buttermilk biscuit – House pesto – Tomato jam – Local greens

13

Champagne Poached Oysters

Capellini nests – Lemon beurre blanc – Fried horseradish – Local greens

16

Lakeside Fries

Hand cut fries – Havarti – Garlic oil – Chives – Gochujang aioli

9

Meat, Cheese, Honey

Genoa tapenade – Whipped goat cheese – Pork belly rilette – Havarti – Oxford blueberry jam
Vanilla honey brushed crostini

12

Beet Caprese Salad

Red beets – Golden beets – Whipped goat's cheese – 12yr balsamic – Crispy basil – Local greens

10

Layered Potato Salad

Crispy Potato – Mushroom infused whipped potato – Popped mustard seed – Celery – Smoked aioli
Local greens

8

MAINS

Lakeside Burger

Sesame bun – Margaree beef – 72hr pork belly – Tomato jam – Local greens – Gochujang aioli – Havarti
Hand cut fries

16

Fish & Chips

Herb crusted fried haddock – Pickled slaw – Hand cut fries – Smoked aioli

16

Smoked Chicken Capellini

Local chicken – House pesto – Basil EVOO – Tomato – Red pepper – Parmesan – Garlic confit

18

Buttermilk Fried Chicken

Local chicken thighs – Sticky vanilla honey BBQ sauce – Pickled slaw – Hand cut fries – Peppercorn ranch

19

Chicken Confit

Sesame confit chicken breast – Mushroom infused whipped potato – Local vegetables – Creamed
mushrooms

25

Atlantic Salmon

Pan seared Salmon – Fondant potatoes – Candied apple chips – Dijon brown butter – Local vegetables

25

Surf & Turf

Seared scallops – 72hr pork belly – House pesto – Candied tomato chips – Smoked aioli – Vegetable
puree – Local greens

26

Lakeside Lobster Dinner

Deshelled & butter poached lobster tail & claws – Layered potato salad – Local vegetables – Smoked
aioli

Market Price

Halibut Bouillabaisse

Pan seared halibut – Coldwater shrimp – Mussels – Scallops – Lobster saffron broth – Local vegetables

33

SWEETS

Passion Flakey

Puff pastry – candied berries – whipped goat cheese cream

6

Panna Cotta

Ginger & tarragon – spiced pecans – berry coulis

7

Chocolate Cake

Flourless cake – salted caramel bark – Margaree maple cream – walnut crumble

7

Mousse

Irish cream liqueur – mint – powdered sugar – berries

6

DIGESTIF

<i>Dessert Wine</i>	<i>Region</i>	<i>2 oz.</i>
Grand Pre Ice Wine	Nova Scotia	14
Croft Distinction Port	Duoro Valley, Portugal	6
Martini Dry Vermouth	Italy	5.25
Cinzano Rosso Vermouth	Italy	5.25

<i>Liqueurs</i>	<i>Per ounce</i>
Baileys Irish Cream	5.25
Kaluah Coffee Liqueur	5.25
Grand Marnier	6.50
Amaretto	5.25
Courvoisier VSOP	9

OUR PARTNERS

Our Lakeside Restaurant is very fortunate to have access to some of the best ingredients that Nova Scotia has to offer. By taking pride in and showcasing these ingredients, we are supporting our province's local businesses, distribution centers and our neighbours.

Here are some of the many partners we are proud to work alongside:

Cape Breton Food Hub - Across Cape Breton

MacDermind Family - Little River

Gillis Seafoods - North Sydney

Rural Roots Farm - Margaree

Urban Grow - Sydney

Pebble & Fern Market Garden - Little Anse

Glenryan Farm - Margaree

A&X Farm - Inverness

Margaree Valley Maple - Margaree

Devonian Coast Wineries - Malagash, Wolfville

Grand Pre Winery - Grand Pre

Benjamin Bridge Winery - Wolfville

Bishop's Cellar - Halifax

Big Spruce Brewing - Nyanza

Breton Brewing - Sydney

Authentic Seacoast - Guysborough

Uncle Leo's Brewery - Pictou

Propeller Brewing Company - Halifax

Bulwark Cider - New Ross

Nova Scotia Sprit Co. - New Glasgow

Cape Breton Beverages - Sydney