

APPETIZERS

Seafood Chowder

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

12

Cape Breton Fall Squash Bisque

Array of local squash & zucchini – Mushroom oil – Blue kale – whipped goat cheese – Spiced pecans
8 (GF, V, VEO)

Brown Buttered Mussels

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

13 (GFO)

Lakeside Fries

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

9 (GF, V, VEO)

Meat, Cheese, Honey

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

12 (GFO)

Beet Caprese Salad

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

10 (GF, V, VEO)

Sweet Potato Salad Stack

Chilled sweet potato – Braised blue kale – Feta Cheese – Spiced pecans – Apple chips – Poached egg
Local greens – 12 year old Balsamic Reduction

12 (GF, V, VEO)

MAINS

Lakeside Burger

Margaree beef – 72hr pork belly – Tomato jam – Local greens – Gochujang aioli – Havarti – Hand cut fries
16 (VO, GFO)

Fish & Chips

Herb crusted fried haddock – Pickled slaw – Hand cut fries – Smoked aioli
16

Buttermilk Fried Chicken

Local chicken thighs – Sticky vanilla honey BBQ sauce – Pickled slaw – Hand cut fries – Peppercorn ranch
19

Smoked Chicken Capellini

Local chicken – House pesto – Basil EVOO – Tomato – Red pepper – Parmesan – Garlic confit
18 (VO, VEO, GFO)

Seafood Capellini

Seared Scallops – Coldwater Shrimp – Mussels – House pesto – Basil EVOO – Tomato – Red pepper – Parmesan
Garlic confit
25 (VO, VEO, GFO)

Chicken Confit

Sesame confit chicken breast – Mushroom infused whipped potato – Local vegetables – Creamed mushrooms
25 (GF)

Atlantic Salmon

Pan seared Salmon – Fondant potatoes – Candied apple chips – Dijon brown butter – Local vegetables
25 (GF)

Surf & Turf

Seared scallops – 72hr pork belly – House pesto – Candied tomato chips – Smoked aioli – Vegetable puree – Greens
26 (GF)

Black and Blue Brisket

12 hour braised brisket – Dragons breath blue cheese – Blackberry demi-glace – Local vegetables
Mushroom infused whipped potato
27 (GF)

Pan Seared Halibut

Cream, wine, and butter baste - Charred parsnip puree – Inverary herb garden salad
Local sausage, black bean and lentil loaf
26 (GF)

SWEETS

Passion Flakey

Puff pastry – candied berries – whipped goat cheese cream

6 (V, VEO)

Panna Cotta

Ginger & tarragon – spiced pecans – berry coulis

7 (V)

Chocolate Cake

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

7 (GF, V)

Mousse

Irish cream liqueur – mint – powdered sugar – berries

6 (GF, V)

GF – Gluten Free

GFO – Gluten Free Option

V – Vegetarian

VO – Vegetarian Option

VEO – Vegan Option

DIGESTIF

Dessert Wine

Grand Pre Ice Wine

Croft Distinction Port

Martini Dry Vermouth

Cinzano Rosso Vermouth

Region

Nova Scotia

Duro Valley, Portugal

Italy

Italy

2 oz.

14

6

5.25

5.25

Liqueurs

Baileys Irish Cream

Kahlua Coffee Liqueur

Grand Marnier

Amaretto

Courvoisier VSOP

Per ounce

5.25

5.25

6.50

5.25

9

