

# APPETIZERS

## *Seafood Chowder*

Fried lobster – Mussels – Salmon – Haddock – Shrimp – Smoked potato – Crispy corn  
Buttermilk biscuit

14

## *Fried Oysters*

Cape Breton oysters – bread crumb coating – spicy aioli – citrus zest – crostini – Urban Grow greens

15

## *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)

## *Sea-cuterie Board*

Smoked salmon – Seared tuna – Scallop ceviche – Haddock rillette – Shucked oysters

Honey brushed crostini – Brie – Pickled ginger – Onion jam – Grilled lemon

Market (GFO)

## *Panzanella Salad*

Brioche cubes – Cucumber – Tomato – Fried capers – Balsamic reduction – Basil EVOO – Local greens

10 (GFO, V, DFO) *Add seared ahi tuna for 6*

## *Layered Potato Salad*

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

Local greens

9 (GF, V)

# MAINS

## *Lakeside Burger*

Margaree beef – Spiced bacon – Tomato jam – Local greens – Gochujang aioli – Havarti – Hand cut fries  
17 (VO, GFO)

## *Fish & Chips*

Herb crusted fried haddock – Coleslaw – Hand cut fries – Smoked aioli  
17

## *Fried Chicken Sandwich*

Local chicken thighs – Sticky vanilla honey BBQ sauce – Peppercorn ranch – Coleslaw – Hand cut fries  
18

## *Seafood Mac and Brie*

Lobster – Scallops – Seared ahi tuna – Brie cheese – Smoked cream – Brown butter panko crumb – Local greens  
33 (VO)

## *Chicken Confit*

Sesame confit chicken breast – Mushroom infused whipped potato – Local vegetables – Creamed mushrooms  
28 (GFO)

## *Grilled Atlantic Salmon*

Pea & mint risotto – Dijon compound butter – Salmon chicharrones  
30 (GF)

## *Hand Cut Striploin*

Lavender salt - Roasted parsnip puree – Whipped potato – Roasted mushrooms – Onion jam – Peas  
Local vegetable  
36 (GF)

## *Veggie Wellington*

Black Beans and Corn – Zucchini – Puff pastry wrap – Veggie au jus – Mushroom infused potato – Local vegetable  
25 (V)

## *Pan Seared Halibut*

Cream, wine, and butter baste - Charred parsnip puree – Blistered tomatoes – Urban Grow greens  
Local sausage, black bean and lentil loaf  
26 (GFO)

## *Lakeside Lobster Dinner*

Deshelled & butter poached lobster tail & claws – Layered potato salad – Local vegetables – Lemon aioli  
Market Price (GF)

# SWEETS

## *Apple Tart*

Caramelized apples – Brown butter oat tuile – Salted caramel – Maple cream

6 (V, DF)

## *Strawberry Rhubarb Mousse*

Strawberry rhubarb puree – Candied walnuts – Fresh berries

7 (GF, V)

## *Chocolate Cake*

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

6 (GF, V)

## *Cookies and Cream Pana Cotta*

Oreo cookie pieces – Vanilla – Fresh berries

7 (V)

GF – Gluten Free    GFO – Gluten Free Option    V – Vegetarian    VO – Vegetarian Option    VEO – Vegan Option

# 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
Kahlua Coffee Liqueur	5.25
Grand Marnier	6.50
Amaretto	5.25
Courvoisier VSOP	9