



SOUPS & SALADS

Seafood Chowder

Cup 8 Bowl 12

Local fish and shellfish, dill flavoured creamy broth with Yukon potatoes

Caesar Salad

Small 6 Large 10

Crisp romaine lettuce, crumbled bacon, shredded parmesan with our garlic infused dressing and grilled focaccia crouton

Seasons Artisan Salad

Small 6 Large 10

Baby artisan lettuce, **Riverview** greens, carrot ribbons, cucumber, grape tomatoes with spiced pecans, finished with a honey and lime vinaigrette

Soup Kettle

Cup 5 Bowl 8

Our daily creation

Spinach Salad

Small 6 Large 10

Baby spinach leaves with harvest apples, dried cranberries, smoked Gouda and sweet peppers with our **Acadian Maple** balsamic vinaigrette

Greek Salad

Small 6 Large 10

Sweet peppers, cucumbers, red onions and torn romaine with Kalamata olives and feta cheese lemon, garlic and olive oil vinaigrette

Add Chicken 5

Add Shrimp 7

STARTERS

Maritime Mussels 13

1 lb of **local** mussels sautéed with garlic and white wine, served with garlic baguette

Calamari 13

Buttermilk marinated squid, flash fried and served with Thai chili sauce and curry mayonnaise

Spinach & Artichoke Dip 14

Parmesan, goat and cream cheese with wilted spinach and artichoke hearts served hot with grilled flat bread and corn tortillas

Crab Cakes 14

Thai spiced crab cakes, pineapple salsa and citrus aioli

Hummus Meze 14

Hummus, honey roasted feta and vegetable antipasto with grilled flat bread
Add smoked salmon 5

Bacon and Scallops 15

Seared Digby sea scallops, house made smoked bacon jam and roasted corn salsa

ENTRÉES

10 oz Strip Loin Steak 32

Grilled AAA PEI strip loin served with Seasons garlic mashed potatoes, seasonal vegetables and herb infused jus

Add surf to your turf – Sautéed shrimp 7

Pork Tenderloin 24

Crunchy mustard glaze, roasted pepper cream served with Seasons garlic mashed potatoes and seasonal vegetables

Roasted Chicken 24

Crispy skin chicken breast with hints of rosemary and roasted garlic, Seasons garlic mashed potatoes, seasonal vegetables and natural jus

Pan Fried Haddock 22

Pan fried 'meunière' style with butter and lemon served over jasmine rice with seasonal vegetables

Salmon 24

Roasted Atlantic salmon filet with an **Acadian Maple** cream, jasmine rice and seasonal vegetables

Maritime Seafood Pasta 26

Shrimp, scallops and lobster in a saffron cream, scallions and sweet peppers tossed with linguini and Reggiano cheese

Maple Curry Chicken Penne 19

Sautéed chicken and sweet peppers in an **Acadian Maple** curry cream tossed with penne

Thai Curry 16

Vegetarian Thai style red curry with tofu and fresh vegetables served with jasmine rice

Stir Fry 16

Rice noodle and vegetable stir fry in a homemade 'sweet and sour' sauce

Add chicken 5 Add shrimp 7

LIGHTER FARE

The Burger 15

Oulton Farms 6oz burger on an egg kaiser with frizzled onions, garlic aioli, lettuce and tomato

Add smoked cheddar or bacon 2

Traditional Clubhouse Sandwich 15

Triple decker with roasted chicken, bacon, smoked cheddar, tomatoes, lettuce and garlic mayonnaise

Lobster Roll 20

Atlantic lobster on a split **24 Carrot** bun with lemon spiked mayonnaise

Fish and Chips 1 piece 9 2 pieces 14

Haddock in a light crispy beer batter with house made slaw

Grilled Cheese 14

24 Carrot sour dough, smoked cheddar and Gouda with house made smoked bacon jam

Falafel Burger 14

Chick pea and sun dried tomato fritter with harissa, garlic aioli, lettuce and tomato on an egg kaiser