



CASUAL FINE DINING

A Sample of our Evening Offerings

Starters

*Halliburton Caesar salad with double smoked
bacon and shaved padano 8.50*

*Hants County greens with warm almond crusted goat cheese
and cranberry maple star anise compote 9.50*

*Pan seared rice paper wrapped scallops with a
sesame ginger vinaigrette 10.50*

*Mussels steamed with Pineau des charentes
cream and fresh herbs 8.50*

*Forest mushroom soup with caribou raviolies
and truffle cashew pesto 10.00*

*House smoked Muscovy duck breast with apple cherry
pinenut chutney and warm brioche 9.00*

*Sautéed queen crab cake, organic greens, avocado
and fragrant Asian spiced papaya coulis 10.00*

Main Dishes

*Roast breast of free range chicken filled with prosciutto
and pecorino de tartuffo on sundried tomato polenta 23.00*

*Sesame spiced crusted darne of salmon with an organic
tomato roasted red pepper, caper salsa 21.00*

*Green peppercorn pistachio crusted beef striploin
with a Madeira rosemary jus 28.00*

*Organic Moroccan spiced quinoa with a collection of
vegetables and tomatillo cilantro sauce 16.00*

*Grilled medallion of bison with smoked game sausage
forest mushroom pan jus 27.00*

*“Lamb three ways” Roast double chop, grilled tenderloin
and spice braised lamb empenada with tamarind chipotle tar 30.00*

*“The Flight” – Our chef’s nightly carte blanche on a five course tasting menu.
Please ask your server about tonight’s adventure 50.00*

Desserts

Semi-frozen chocolate terrine with mango coulis 7.50

Alvada madeira pot de crème with tanzanie chocolate almond biscotti 7.00

Flourless chocolate cake with cappuccino ice cream 7.50

Raspberry-blackberry tart with white chocolate ice cream 7.50