

Seafood

Fish cakes

Made fresh daily and served with cottage cheese and chow or homemade beans.

Fresh Atlantic Scallops

Delectably sautéed with mushrooms and served in a delicious white wine dill sauce.

Seafood Supreme

Morsels of salmon, shrimp, haddock and scallops baked in a white wine dill sauce and topped with mozzarella cheese.

Maritime Lobster Platter

Whole local lobster, cooked to order. Served with hot butter and accented with steamed mussels. Cracked and ready to eat. Seasonal

Bras d'Or Camp Fire Trout

Whole boneless trout, pan fried golden brown. Topped with herb corn salsa.

Maple Glazed Salmon

Fresh Atlantic salmon in a maple chilli glaze, topped with citrus salsa.

Pan Fried Haddock

Fresh haddock lightly breaded with flavoured seasoning. Cooked to golden brown.

Lobster Roll

Local Lobster mixed with chives, celery, & mayonnaise on a toasted french roll. Seasonal

Fish & Chips

Fresh haddock seasoned and lightly battered.

Steak

New York Steak

Flavourful 10 oz Black Angus steak grilled to your preference. Served with a rich peppercorn sauce.

Beef Medallions

Two fresh 3 oz beef tenderloin grilled to your preference. Served with a rich peppercorn sauce.

Add Ons

Mushrooms

Onions

Shrimp

Scallops

Served with a medley of fresh vegetables and your choice of french fries, rice, oven roasted or mashed potatoes.