



## Steaks

We serve only "AAA", grain fed Canadian beef, aged for a minimum of 21 days for exceptional flavour and tenderness.

Our steaks are topped with cracked pepper onion rings and can be prepared:

- charbroiled
- blackened with cajun spice
- five peppercorn sauce

**10oz new york striploin** \$27

**8oz centre cut sirloin** \$24

Add sweet crab & béarnaise sauce \$3

Add sautéed mushrooms \$3

Add fried onions \$3

## Seafood

### *fresh atlantic salmon*

Fire grilled & topped with homemade chutney  
\$19

### *panko crusted haddock*

Featuring our own roasted onion cilantro  
and lime tartar sauce \$17

### *seafood primavera*

Mussels, shrimp, scallops, crab and crisp garden  
vegetables tossed with fettuccine in your choice  
of alfredo or tomato basil sauce \$23.95

### *fresh halibut*

Lime scented and baked with a pecan crust  
\$23.95

### *cape breton lobster roll*

Chunky Cape Breton lobster salad on a fresh  
homemade roll \$17.95

## Classics

### *fish & chips*

Two piece freshly battered haddock and golden  
fries served with tartar sauce & creamy coleslaw  
\$13.95

### *bbq back ribs*

Grilled with our own chipotle bourbon  
bbq sauce \$24

### *fig & brie stuffed pork loin*

Pan seared, roasted and served on a mushroom  
cream sauce \$19.95

### *homestyle burger*

Half pound house-made patty topped with  
bacon, cheddar, lettuce, tomato & onion served  
on a toasted kaiser \$11.50

### *tuscana stuffed chicken*

Bacon wrapped chicken breast stuffed with  
sun-dried tomato, pine nut and mozzarella  
on a roasted red pepper coulis \$22

### *ciabatta chicken club*

Grilled chicken stacked on a toasted loaf with  
chipotle pepper sauce \$12.95

### *greek pasta*

Penne pasta tossed in a sun-dried tomato, olive &  
balsamic pesto with peppers, onions & feta \$15.50

### *chicken & veg alfredo*

Grilled chicken and fettuccine tossed in a garlic  
parmesan cream sauce \$16

## Desserts

### *cheesecake of the day*

Oven baked and served with fresh whipped cream  
and topping \$6

### *maple pecan bread pudding*

Served warm and drizzled with crème anglaise and  
caramel sauce \$6

### *baddeck blueberry buckle*

Topped with whipped cream and a wild blueberry  
compote \$6

### *chocolate gateau*

A moist double chocolate cake served in a pool of  
raspberry coulis and drizzled with a warm chocolate  
ganache \$6

~ Please notify your server of any food allergies you may have ~  
Prices are subject to applicable HST and do not include gratuity.