

# DINNER

## STARTERS

### Caesar Salad

Romaine, shaved parmesan, bacon and croutons  
\$10


### Green Salad

Micro greens, baby spinach, sliced crimini mushrooms,  
orange segments and sundried cranberries tossed in a herb vinaigrette  
\$10

### LA VISTA SALAD ADD'S

Chicken Breast \$8 | Scallops \$12 | Lobster \$ 14

### Seafood Chowder

Classic Nova Scotia chowder made with fresh local seafood  
\$10 

### Tomato Basil Soup

With parmesan cheese  
\$9

### Mussels

Julienne of vegetables with diced tomatoes, garlic  
L'Acadie Chardonnay from Jost Vineyards served with garlic bread  
\$15

### Roasted Pear Flatbread

Walnut, cranberry and smoked gorgonzola cheese with a honey balsamic drizzle  
\$9

*We believe in ingredients, so we start there. Our approach is to give you upscale flavours in a casual and fun setting. We work closely with our local farmers, growers and purveyors to source products with integrity, flavor and soul. The result is food that is honest, straightforward and pays homage to the bounty of the region we are so lucky to call home. Our wine and beer list*

## MAINS

### Pan Seared Scallops

Lobster bisque, Fall vegetables and wild rice  
\$25

### Grilled Portabella Steak

Stuffed with asparagus, roma tomato and chick peas  
\$22

### Lobster & Pancetta Penne

Lobster and pancetta in a lobster cream sauce  
finished with grilled asparagus and shaved parmesan  
\$28

### NY Strip

Grilled 10oz strip loin, red wine demi glace, garlic mashed potatoes,  
seasonal vegetables and truffle Dijon aioli  
\$36

PACKAGE SUPPLEMENT \$7

### Lobster

Roasted garlic butter, potatoes and corn on the cob

MARKET PRICE 

PACKAGE SUPPLEMENT

### Grilled Pork Chop

Bone in with braised red cabbage and apples,  
Valley Roasted potato and apple cider gravy  
\$26

### Roasted Chicken

Porcini dusted chicken breast cacciatore, with Kalamata olives,  
artichoke hearts and hearty tomato sauce  
\$26

 Vegan

 Vegetarian

 Gluten Free

 Dairy Free



, Chowder Trail