

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 | Lobster \$ 16

Seafood Chowder

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

Tomato Basil Soup

With parmesan cheese
\$9

Roasted Pear Flatbread

Walnut, cranberry and smoked gorgonzola cheese with a honey balsamic drizzle
\$12

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

Roasted Chicken

Oven roasted Chicken supreme with Thyme au jus
\$26

Grilled Pork Chop

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

Grilled Portabella

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
\$29

GLUTEN FREE PASTA IS AVAILABLE ADD \$3

NY Strip

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

PACKAGE SUPPLEMENT \$7

Pan Fried Haddock

Seasonal vegetables and choice of wild rice or potato
\$21



Vegan



Vegetarian



Gluten Free



Dairy Free



Chowder Trail