

# OAK ISLAND

Resort & Conference Centre

## STARTERS

### Wedge Salad

Iceberg lettuce topped with a homemade creamy blue cheese dressing, avocado, bacon and crispy onion.....\$12

### Mixed Green Salad **gf**

Mixed greens, tomato, balsamic vinaigrette.....\$10

### Beetroot Hummus

Walnut, whipped feta, olive, balsamic, radish, carrots, grilled baguette.....\$15

### Mug of Seafood Chowder **gf**

Maritime tradition passed down from generation to generation..\$12

### Tuna Tacos (3) **gf**

Local ahi tuna, cilantro peanut salsa, avocado, pickled onion, lime crema.....\$15  
add more tacos .....\$5each

### Chicken Wings

Gochujang, molasses, sesame.....\$16

### Egg Rolls

Smoked meat, sauerkraut, cabbage, Russian dressing .....\$15

## CHILDREN MEALS

*Menu items designed for children up to 12 years old*

### Hamburger

4oz hamburger dressed with ketchup and pickles served with fries.....\$10

### Chicken Strips

Fries, served with your choice of honey mustard, plum or bbq sauce.....\$10

### Pasta

Noodles tossed with butter and parmesan.....\$10

#### Menu Legend

**gf** Gluten Free

 Dairy Free

 Vegan

 Vegetarian

Locally Imagined, Seasonally Inspired, Classically Crafted

## CASUAL PLATES

### Hamburger

House ground Atlantic beef, OI sauce, aged cheddar, iceberg lettuce served medium well with fries.....\$20 add bacon \$3

### Vegan Burger **gf**

Vegan mozzarella, hummus, iceberg lettuce, pickles, vegan mayo served with fries.....\$17

### Fish & Chips

Beer battered haddock, slaw, lemon herb tartar  
2 piece \$18 | 1 piece \$15

### Lobster Roll

Fresh lobster, garlic mayo, dill, tarragon, lemon served on a toasted roll with fries .....\$25  
gluten free bread available \$3

## ENTREES

### Chicken Breast **gf**

Pan seared free range, crispy polenta, chicken jus, seasonal veg.....\$26

### Beef Lasagna

Bolognese, parmesan, béchamel, arugula, Oh so many layers..\$23

### Lobster Tagliatelle

Lobster, basil, parmesan, tossed, fresh hand cut noodles.....\$30  
gluten free pasta available \$3

### Ribeye **gf**

10oz AAA Canadian beef, peppercorn butter, asparagus and fries.....\$41

### Pork Chop **gf**

10oz, Smoked, rubbed and grilled  
Potato salad, coleslaw, baked beans and bbq sauce .....\$28

### Seared Scallops

Smoked bacon, peas, crispy onions, fingerling potatoes, jus....\$30

### Vegan Bolognese **gf**

Not so creamy polenta, mushroom, vegan mozzarella.....\$24

## DESSERTS

### Blueberry Cinnamon Grunt

Cinnamon roll baked with blueberries topped with whipped cream.....\$12

### Profiteroles

Warm dark chocolate, salted caramel ice cream, candied peanut.....\$10

### Chocolate Beet Brownie **gf**

Severed with beet ripple ice cream pecan trille.....\$10