

# OAK ISLAND

Resort & Conference Centre

## STARTERS

### Baby Gem Caesar Salad

Bacon, parmesan and croutons.....\$14

### Mixed Green Salad **gf**

Roasted beets, Brussel, dried cranberries, balsamic vinaigrette....\$12

### 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..\$14

### Chicken Wings

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

## 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

## 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

## ENTREES

### Coq au Vin **gf**

Red wine braised chicken legs, bacon, pearl onions  
mushrooms, potatoes, carrots and Brussel.....\$26

### Roasted Squash Ravioli

Goat cheese and caramelized onions with sage, brown butter,  
walnuts and fresh grated parmesan.....\$26

### Scallop Pappardelle

Fresh hand cut noodles, bacon, lemon white wine cream,  
Parmesan, fresh herb.....\$30  
gluten free pasta available \$3

### Ribeye **gf**

10oz AAA Canadian beef, horseradish red wine jus, broccolini  
and mushroom with fries.....\$41

### Pork Chop

10oz, Smoked chop, potato, kraut, brisket hash  
baked beans, apple butter and veg.....\$28

### Cauliflower Steak **gf**

Red curry, zucchini, squash, crispy chick peas, peanuts.....\$24

## DESSERTS

### Apple Cinnamon Grunt

Cinnamon roll baked with apples topped with ice cream.....\$12

### Pumpkin Pie

Served warm topped with whipped cream and candied pecans.....\$10

### Chocolate Banana & Almond Cake **gf**

Severed with vegan banana ice cream and maple almond caramel.....\$10

Locally Imagined, Seasonally Inspired, Classically Crafted