

OAK

GA&R

SMALL PLATES & SHAREABLES

SEAFOOD CHOWDER

hard seared scallop, jumbo shrimp, haddock, clams, mussels, house made buttermilk biscuit
\$25

PAIR WITH JOST TIDAL BAY g/11 b/46

LOBSTER SPRING ROLLS

sweet chili soy dipping sauce DF

\$21

PAIR WITH MEIOMI PINOT NOIR g/12 b/48

FRIED CALAMARI

flour dusted fried calamari, olives, tomatoes and pickled onions, chipotle aioli DF

\$21

PAIR WITH LIGHTFOOT & WOLFFVILLE ROSE g/12 b/49

MUSSELS

1lb of PEI mussels

choice of

herbed white wine and garlic broth

PAIR WITH JOST TIDAL BAY g/11 b/46

or

Thai coconut curry sauce

PAIR WITH ENTRE COPAINS MUSCAT g/11 b/46

DF/GF

\$14

CAESAR SALAD

romaine, bacon bits, croutons, parmesan cheese DF

\$12

PAIR WITH JOST TIDAL BAY g/11 b/46

GREEN SALAD

petit tomatoes, radish, carrot strings, cucumber, raspberry vinaigrette
GF/DF/Vegan

\$10

PAIR WITH LIGHTFOOT & WOLFFVILLE ROSE g/12 b/49

HANDHELDS

BUTTER CHICKEN SANDWICH

fried breaded breast, East Indian butter sauce, arugula, tomato, brioche bun
fries or green salad, sub Caesar add3

\$21

PAIR WITH 19 MEIOMI CHARDONNAY g/13 b/50

HAMBURGER

6oz island beef, lettuce, tomato, roasted garlic aioli
served with fries or green salad
sub Caesar add3 DF

\$21 add bacon \$2 | add cheese \$2 | GF bun \$3

PAIR WITH CAMPO VIEJO g/15 b/60

LARGE PLATES

FISH & CHIPS

Nine locks dirty blonde beer battered haddock, crispy fries, house made tartar DF

2 pieces \$24 | 1 piece \$18

PAIR WITH NINE LOCKS DIRTY BLONDE 20oz 9.25

RACK OF RIBS

blueberry bbq sauce back ribs, buttery whipped potato, vegetables GF

1/2 rack \$24 | full rack \$34

PAIR WITH GREAT BIG FRIGGIN RED g/11 b/46

SURF & TURF

hard seared scallops, braised pork belly, cauliflower puree, vegetables GF

\$40

PAIR WITH JOST TIDAL BAY g/11 b/46

STEAK FRITES

8oz AAA striploin, fries DF

\$34

PAIR WITH 19 CRIMES CABERNET SAUVIGNON g/12 b/48

CHICKEN KORMA

chicken thighs, mushroom, potatoes cooked in a rich coconut curry sauce, basmati rice, garlic naan bread

\$22

MUSHROOM KORMA V

\$18

PAIR WITH MEIOMI PINOT NOIR g/12 b/48

CORNISH HEN

flattened whole cornish hen, buttery whipped potatoes, garden vegetables, apricot jus GF

\$32

PAIR WITH 19 MEIOMI CHARDONNAY g/13 b/50

SEAFOOD LINGUINI

shrimp, clams, mussels, scallops, parmesan cheese tossed in tomato sauce

\$38

PAIR WITH LEONARDO CHIANTI FIASCO g/13 b/50

VEGAN

crafted by our team of culinarians using local fresh ingredients

Ask your server

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED

*THE RESORT CAN NOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS ALL PRICES AND MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE