

SALADS & CHOWDER

BREAD

3 house made rolls

V

\$6

GREEN SALAD

tomatoes, cucumber, pickled red onion, granola, apple cider vinaigrette

VE

\$13

CAESAR SALAD

romaine, bacon bits, croutons, parmesan cheese

\$14

SEAFOOD CHOWDER

clams, shrimp, haddock, bacon, potatoes, cream, dill, house-made roll

\$15

add lobster \$8

g/f chowder~ gf bread is available, let your server know

STARTERS & SHAREABLES

BREAD

3 house made rolls

V

\$6

TUNA TARTARE

cucumber, pineapple salsa, ginger mayo, crispy wontons

\$19

SEARED SCALLOPS

apple salad, melfor vinegar, candied pecans

DF/GF

\$23

CALAMARI

flash fried, lemon roasted garlic & herb aioli

\$15

PORK RIBS

molasses lacquer, dry rubbed, cooked overnight,

black bean & roasted corn salsa.

GF/DF

\$15

BETWEEN BREAD

CHEESEBURGER

cheddar, bacon, dill pickle, shredded lettuce, fries

\$20

make it a double add \$5

LOBSTER ROLL

A true Nova Scotian favourite, served with fries or salad

\$35

ENTRÉES

STEAK FRITES CAFÉ DE PARIS

10oz rib eye, fries

elevation

mushrooms & onions together or just one \$5

\$40

CAPE D'OR

SALMON

Pan roasted sustainable skin on salmon, sorrel sauce, potato and fresh vegetables

G/F, DFO

\$37

GIAMBOTTA

slow ratatouille vegetables, oven roasted tomatoes, chick peas & beans, fresh herbs

VE, D/F

\$25

GRILLED CHICKEN PAILLARD

mushroom & green onion dressing, rice, fresh vegetables

\$31

PASTA'S

served with house made roll

gluten free pasta available add \$4

CHICKEN & MUSHROOM PASTA

white wine & pesto cream sauce

\$24

LOBSTER PASTA

preserved lemon, wilted spinach, cream sauce

\$44

SHRIMP LINGUINI

garlic sauteed shrimp, white wine san marzano tomato sauce

D/F

\$26