

Dinner Menu A \$60

please choose one item from each course

1st Seafood Chowder

salmon, haddock, shrimp, house-made tea biscuit

Smoked Haddock Croquettes

dill remoulade, pickled vegetables

Apple & Beet Salad

candied pecans, beet, goat cheese, creamy shallot dressing

2nd

Maple Pecan Salmon caramelized onion chutney, scented rice, seasonal vegetables

Roasted Chicken salsa verde, roasted potato

Haddock & Shrimp pesto panko crust, jumbo shrimp skewer, potato puree

Wild Mushroom Risotto assorted mushrooms, vegetables, red wine reduction

N.S. Whole Steamed Lobster

1.25 lb premium hard shell lobster, scented rice (optional selection - market priced supplement)

3rd Chef's dessert selections

(subject to change)