

OYSTER ROCKEFELLER - \$27 GF

½-dozen baked oysters, fennel, bacon-spinach cream, and parmesan.

SEAFOOD CAKES - \$25

Celeriac salad, tobiko roe and smoked tuna mayo.

TEMPURA SHRIMP - \$20

Togarashi, kabayaki and sriracha mayo.

STEAMED MUSSELS - \$18 GFO

White wine and garlic with grilled sourdough.

GLAZED PORK RIBS - \$22

½-rack of slow roasted ribs with peanuts and chili-hoisin glaze.

LOBSTER RISOTTO - \$MKT GF

Green onion, garlic, cream, and parmesan cheese.

CRUSTED GOAT'S CHEESE - \$18 V

Salted toasts and apple butter.

SEAFOOD CHOWDER - \$18 GFO

Market fish in a creamy broth with a cheddar biscuit.

SOUP OF THE DAY - \$MKT

Daily creation with grilled sourdough.

KALE CAESAR - \$16 GFO VO

Bacon lardons, garlic crumbs, clothbound cheddar, and caper dressing.

WINTER HARVEST SALAD - \$15 GFO V

Spiced nut granola, root vegetable chips, charred squash and roasted shallot dressing.

PICKLED BEET SALAD - \$18 GF V

Spiced walnuts, blue cheese, maple sponge toffee and herb aioli.

COLCANNON

Irish mash.

CRISPY POTATO CAKE

Roasted garlic & cheese curds.

ROASTED FINGERLINGS

Rosemary & chili.

DRESSED GREENS

Shallot dressing.

BLUE CHEESE POUTINE - \$8

Benedictine blue, red wine demi.

BACON & POTATO CAKE - \$6

Red potatoes, thyme & bacon.



OYSTERS

EACH - \$3.5
HALF-DOZEN - \$20
DOZEN - \$38

CLADDAGH SURF 'N' TURF - \$46 GF

Maple glazed pork belly, bronzed scallops, and apple-raisin chutney.

SEAFOOD PASTA - \$44

Scallops, shrimp, mussels with green onion, mushrooms, gemelli pasta and cream.

GRILLED HALIBUT - \$48 GF

Jerk spiced shrimp cream.

MAPLE - MUSTARD

GLAZED SALMON - \$40 GF

Herb butter.

PORTOBELLO WELLINGTON - \$38 V

Roasted red pepper cream.

BRICK PRESSED CHICKEN - \$42 GF

Herb pan jus.

CHAR GRILLED BURGER - \$24 GFO

Bacon lardons, lettuce, tomatoes, cheddar and garlic aioli.

BRAISED BEEF SHORTRIB - \$48 GFO

Onion rings and cabernet-molasses jus.

MEAL FOR TWO - \$MKT

Please ask your server for todays sharing items.

6 OZ. TENDERLOIN - \$56 GF

10 OZ. STRIPLOIN - \$58 GF

12 OZ. RIBEYE - \$62 GF

Our steaks are raised here on PEI and come from potato and grass-fed cattle. Served with red wine demi glace.

ADD-ONS

BRONZED SCALLOPS - \$14

GRILLED SOURDOUGH - \$7

SHERRY GLAZED MUSHROOMS - \$7

½-KALE CAESAR - \$9

½-BEET SALAD - \$9

½-WINTER HARVEST - \$8