

## —■■ APPETIZERS ■■—

**LOCAL Charcuterie and Cheese Board \$5/25g**

Build your own board all served with crostinis and accompaniments  
– *Perfect with our World Exclusive "Crown Jewel" mead \$7 –*

**Grilled Caesar Salad \$12**

Sharp caesar dressing, truffle croutons, grilled lemon, anchovy, fresh parmesan, chorizo jam

**LOCAL Lobster Ravioli \$14**

Lemon grass lobster bisque, coconut milk, fresh herbs

**LOCAL GF Halibut Tartar \$12**

Burnt miso vinaigrette, cucumber and radish salad

**V Wild Mushroom Tartlet \$14**

Demi glace, tommele champ cheese

**LOCAL GF Baked Oysters \$14**

Sur de plessis cheese, chives, house pancetta and potato

**LOCAL GF Tri-colored Tomato Salad, \$10**

New Brunswick goat cheese, black garlic, candied onions, basil spinach puree

**LOCAL Pork Pâté en Croute \$11**

Brandy cherries, house mustard and house pickles

**LOCAL GF Seasonal Market Salad \$ market**

your server will explain

**LOCAL Pan seared la Ferme du Diamant foie gras \$15**

Red wine poached pear, reduction and hazelnut cracker

**Smoked Haddock Chowder \$9**

Made in the traditional Scottish way

## —■■ PRE THEATRE SUGGESTED ENTRÉES ■■—

these dishes can be prepared quickly and are perfect for those in a hurry.

**LOCAL GF Atlantic Salmon \$24**

Roasted potatoes, brussel sprout hearts, oyster mushrooms and wilted kale, with tarragon beurre blanc

**V Gnocchi \$22**

Crispy cauliflower, oyster mushrooms, capers, raisins, crispy sage, white wine cream and toasted buttered bread crumb

**LOCAL GF Braised Lamb Shank \$33**

Crispy smoked oyster, root vegetable hash, charred green onion

**LOCAL GF Pan seared Digby Sea Scallops, \$26**

Apple butter, demi glaze, broccolini, truffle potato puree, and vegetable chips

**LOCAL The "Big MacLeod" Burger**

Local Valley Beef patties, pickles, onions, house made processed cheese, our own special burger sauce, on a house made burger bun, triple cooked fries and house ketchup

– *Winner of Feast In the Field 2016. Made with 100% Local Valley Beef –*

—■■ *The Terrace and The Maverick Room* ■■—

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## — ■■ ENTRÉES ■■ —

These dishes take longer to prepare and we recommend an appetizer while you wait.

**GF** **Supreme of Maritime Chicken \$26**

Smoked bacon, black garlic, braised lentils, grainy mustard, braised savoy cabbage, foie gras and marachino cherry compote, demi glace

– *Our chicken is roasted fresh when you order. This takes a minimum off 20 minutes* –

**LOCAL** **Double Cut Pork Chop \$25**

Roast garlic herb spatzel, wild mushrooms, apple braised red cabbage, demi glace

– *Served medium unless requested otherwise 15 minute minimum cook time, rest time 10 minutes.* –

**5 oz Filet Mignon \$28**

Foie gras buttered brioche, garlic spinach puree, port reduction

– *all our steaks rest for 10 minutes* –

**GF** **32oz Carved Prime Rib of Beef \$79**

House made demi glace, hand cut New Brunswick fries with sea salt and vegetables of the day

– *Please be aware there is a 35-40 cook time to medium rare, plus a 10 minute rest time* –

**Surf and Turf \$33**

5 oz filet of beef, sous vide lobster, foie gras buttered brioche, garlic spinach puree port reduction

– *We rest all our steaks for 10 minutes to serve them at their best* –

**New Brunswick Ruffled Grouse (partridge)**

Pan seared gnocchi, king oyster mushrooms, crispy brussel sprout salad, bacon brussel sprouts

**LOCAL GF** **Sous Vide Halibut \$25**

Leek and potato mess, roast pearl onion, morel mushrooms and crispy leek

– *20 minute cook time* –

## — ■■ DESSERTS ■■ —

**Hazelnut Chocolate Torte \$9.50**

raspberry coulis, whipped cream and fresh berries

**LOCAL GF** **Coffee Crème Brulee \$8**

made with coffee from Jonnie Java on York Street

**Citrus Cheesecake Mousse \$8.50**

graham cracker, jalapeno mint ginger gel

**Old Fashioned Ginger bread \$8.50**

with rum caramel sauce

**Blueberry and Maple Pudding Chômeur**

Literally unemployment pudding or poor man's pudding. It's a dessert that was created by female factory workers during the Great Depression