

— APPETIZERS —

LOCAL SMORGASBORD OF CHARCUTERIE AND CHEESE – \$5 PER ITEM (MINIMUM 2 ITEMS)
CHOOSE FROM TONIGHTS SELECTION ON THE BOARD. ALL SERVED WITH CROSTINIS AND HOUSE MADE ACCOMPANIMENTS

~ Perfect with our world exclusive "Crowne Jewel" mead \$7 ~

GRILLED CAESAR SALAD – \$13

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 PÂTE 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

A THICK SCOTTISH SOUP MADE OF SMOKED HADDOCK, POTATOES, AND ONIONS

— 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

LOCAL GF DIGBY SEA SCALLOPS, – \$26

APPLE BUTTER, DEMI GLAZE, BROCCOLINI, TRUFFLE
POTATO PUREE, AND VEGETABLE CHIPS

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 THE BIG MACLEOD – \$18

LOCAL VALLEY BEEF PATTIES, PICKLES, ONIONS, HOUSE MADE PROCESSED CHEESE, SPECIAL BURGER SAUCE, ON A
HOUSE MADE BRIOCHE BUN, TRIPLE COOKED FRIES AND HOUSE MADE KETCHUP

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

—❧— ENTRÉES —❧—

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

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. ~

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
~ cooked fresh to order this takes 25 minutes ~

5 OZ FILET MIGNON ON BRIOCHE – \$28

FOIE GRAS BUTTERED BRIOCHE, GARLIC SPINACH PUREE, PORT REDUCTION

~ Add a 2 ounce Lobster Cap for \$6 our steaks are rested for 10 minute and served Medium Rare ~

PARTRIDGE (RUFFLED GROUSE) – \$25

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 ~

GF 32OZ CARVED PRIME RIB OF BEEF FOR TWO – \$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 ~

—❧— DESSERTS —❧—

HAZELNUT CHOCOLATE TORTE – \$9.50
RASPBERRY COULIS, WHIPPED CREAM AND FRESH BERRIES

CITRUS CHEESECAKE MOUSSE – \$8.50
GRAHAM CRACKER AND JALAPENO MINT GINGER GEL

BLUEBERRY AND MAPLE PUDDING
CHÔMEUR – \$9
CLASSIC WARMED STEAMED PUDDING

LOCAL GF COFFEE CRÈME BRULEE – \$8
MADE WITH COFFEE FROM JONNIE JAVA ROASTERS ON YORK STREET

OLD FASHIONED GINGER BREAD – \$8
WITH RUM CARAMEL SAUCE

VEGAN GF CHOCOLATE MOUSSE – \$8
DATE AND NUT CRUST, FRESH RASPBERRIES
~ vegan and gluten free ~

—❧— LIQUID DESSERTS —❧—

BEAVERBROOK COFFEE – \$8
GRAND MARNIER, DRAMBUIE AND KAHLUA

IRISH COFFEE – \$8
IRISH WHISKEY AND MIST

MAVERICK COFFEE – \$8
BRANDY, KAHLUA AND AMARETTO

MONTE CRISTO COFFEE – \$8
KAHLUA AND GRAND MARNIER