

Savour 2022

crab cake

rock crab, pineapple-banana pepper relish, curry aioli

halibut chowder

creamy & savoury, slow poached halibut, crispy pork belly

atlantic salmon

pan seared, honey glazed, shaved almonds

beef short ribs

dry rubbed, 24hr slow cooked, red chimichurri

atlantic lobster (\$10 surcharge)

lobster fresh from our tanks & steamed to order, served with potato salad, coleslaw and melted butter

warm gingerbread cake

salted caramel rum sauce

maple whiskey crème brulee

pumpkin seed brittle, fresh berries

\$50

(selection of local wines available)