

Appetizers

Wings 16

1lb of hand dusted chicken wings served with your choice of sauce, fresh crudité & blue cheese or ranch dressing
*mild, medium, honey garlic, bold BBQ or sweet thai chili

Pesto Chicken Flatbread 17

house pesto sauce with grilled chicken, grilled shallots, roasted red pepper & goat cheese, drizzled with a house balsamic reduction

Roasted Artichoke & Spinach Dip 15

a warm, four cheese creamy blend with roasted artichoke hearts & spinach, served with house spiced & fried pita chips or sub corn tortilla chips

Nachos Full 19/Half 12

house fried corn tortilla chips, two cheese blend, bell pepper, tomato & jalapeño-choose from slow roasted, sweet & savoury pulled pork or house spiced beef, topped with green onion and served with sour cream & salsa

Thai Mussels 15

steamed in a sweet chili cream sauce with fresh ginger & garlic, topped with green onion and served with garlic crostini

Classic Mussels 14

steamed in garlic butter with white wine & green onion, served with garlic crostini

Fish Bites 12

east coast fish lightly coated with house made Coldstream Clear NS Lager batter and deep fried, served with a spicy house aioli

Crab Cakes 15

3 crab cakes mixed in house, seasoned, panko breaded and fried, served with a house lemon & dill aioli

Soups

SIDES

herbed rice
crispy fries
baked potato
loaded baked potato +4
sweet potato fries +2
onion rings +2
side salads +3
shrimp skewer (5pc) +8

Seafood Chowder Full 12/Cup 7

seafood medley with carrots, celery, onion & potatoes simmered in perfectly seasoned cream to create an east coast favourite, served with garlic crostini

Chef's Soup of the Day Full 10/Cup 6

curated, seasonal selections, made fresh in house, ask your server for today's offering, served with garlic crostini

*please ask how we can modify your order as vegan, vegetarian or gluten free

Salads

Classic Caesar Full 15/Half 9

fresh romaine, house made caesar dressing, croutons, local bacon & parmesan, topped with a lemon twist

Goat Cheese, Walnut & Beet Full 15/Half 9

bed of mixed greens topped with house pickled beets, goat cheese & candied walnuts, drizzled in a house honey cider vinaigrette

Berry Blast Full 15/Half 9

spinach & arugula topped with fresh berries, dried cranberries, cucumber, red onion & cherry tomato, drizzled with a house berry vinaigrette



Traditional Greek Full 15/Half 9

tomato, red onion, cucumber, green pepper, feta & kalamata olives tossed in a house greek dressing

All salads served with garlic crostini, add grilled or crispy chicken +5

Burgers

Chicken Pesto Parm 18

choice of breaded & seasoned crispy chicken or grilled chicken breast, house pesto, parmesan, local bacon, arugula, tomato & red onion, topped with house garlic aioli on a sweet brioche bun, plant based burger patty +2.5

Maple Bourbon BBQ 18

7oz local ground beef patty, caramelized in our house made local maple BBQ sauce, topped with local candied bacon, crispy jalapeño, white cheddar, romaine, tomato & red onion on a sweet brioche bun, plant based burger patty +2.5



*burgers are served with fries, substitute onion rings or sweet potato fries +2, side salad +3, baked potato +4 or shrimp skewer (5 pc) +8

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Seafood



Cajun Lemon Pepper Pickerel 25

Ontario pickerel dusted in lemon pepper & Cajun blend, pan-fried, topped with a lemon butter medallion and served on a bed of herbed rice & seasonal vegetables

Seafood Linguine 20

seafood medley and peas with tender linguine pasta, tossed in a lemon & dill cream sauce and topped with fresh shaved asiago, parmesan & romano cheese, served with garlic crostini

Classic Fish & Chips 1 pc. 12/2 pc. 18

fresh atlantic haddock coated in our house made Coldstream Clear NS Lager batter & fried until golden, served with crispy fries, coleslaw & lemon

Orange Ginger Glazed Salmon 22

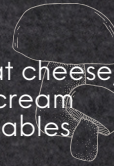
grilled Atlantic salmon finished with an orange ginger glaze, served on a bed of herbed rice & seasonal vegetables



Mains

Stuffed Chicken Suprême 21

chicken breast stuffed with spinach, mushroom & goat cheese, wrapped in prosciutto, topped with a lemon & herb cream sauce and served with herbed rice & seasonal vegetables



Chorizo Sausage Penne 21

tender penne pasta, spicy chorizo sausage, zucchini, red pepper & red onion tossed in a house roasted tomato pesto sauce, topped with fresh shaved asiago, parmesan, romano cheese & green onion, served with garlic crostini



Vegetarian Chicken Parm 21

plant based chicken fillet baked in a smoky house tomato sauce with fresh shaved asiago, parmesan and romano cheese on a bed of tender linguine pasta, served with garlic crostini

Wild Game Meatloaf 22

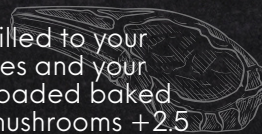
8oz wild boar meatloaf, generously herbed and baked, topped with a portobello mushroom glaze & crispy onions, served with baked potato & seasonal vegetables

Ribs - Half rack 18/Full rack 23

slow roasted baby back ribs, glazed in a house made smoky, local maple BBQ sauce, served with baked potato and house made coleslaw, fully loaded baked potato +4

Striploin - 8oz 28/10oz 32

AAA certified angus beef seasoned and grilled to your preference, served with seasonal vegetables and your choice of baked potato, rice or fries, fully loaded baked potato +4, sautéed onions +2.5, sautéed mushrooms +2.5



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Desserts

crème brûlée

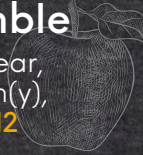
silky & decadent, vanilla custard topped with hardened, caramelized sugar **12**

panna cotta

light & chocolatey, sweetened cream dessert served with seasonal fruit **12**

seasonal fruit crumble

perfect any time of the year, warm, crunchy & cinnamon(y), served with ice cream **12**



double chocolate fudge cake

irresistibly moist chocolate cake, served with ice cream & dusted with flavoured powdered sugar **12**

bistro no-bake cheesecake

velvety, rich & tangy, served with fresh berry compote **12**



deep fried butter tart

lightly battered & served with whipped cream & vanilla ice cream **12**

Add coffee or tea for **2.75**

proudly serving local craft coffee from

aroma
maya

BISTRO
on Prince