

# Appetizers

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## 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

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# 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

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## 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

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# 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

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



# 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*



# Let's do Lunch

## did you know?

The word "chowder" is a corruption of the French for pot or cauldron – chaudière and chowder may have originated among fishermen who brought the custom to Newfoundland, from whence it spread to Nova Scotia, New Brunswick, and New England.

## 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

## Prince Hotel Salad 11

mixed greens, cucumber, tomato, red onion & candied walnuts with your choice of dressing



## Caesar Salad 14

fresh romaine, shaved parm, local bacon bits & house garlic croutons tossed in a house caesar dressing

## 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



## Quesadilla 15

choice of beef or chicken, sautéed onion, bell pepper & tomato, served with salsa & sour cream

## did you know?

The Nova Scotia tartan was designed by Bessie Murray back in 1953 for the agricultural exhibition in Truro and is comprised of 5 colours: blue and white for the sea, greens for the forests, red for the royal lion on the Arms of Nova Scotia, and gold for the province's historic Royal Charter.

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# Holdables

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## Traditional Clubhouse 15

mayo, lettuce, tomato, local bacon, cheese & slow roasted turkey breast on choice of white or whole wheat

### did you know?

Nova Scotia's Bay of Fundy is home to the world's highest tides. Twice a day, 160 billion tonnes of seawater flow in and out of the Bay of Fundy, creating one-of-a-kind adventures that literally can't be had anywhere else on earth!



## Steak & Pepper Sandwich 18

6oz seasoned steak, grilled red peppers & caramelized onions on a grilled ciabatta

## Beef Dip 16

slow roasted, seasoned beef, thinly sliced & piled high on a garlic ciabatta

## 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

### did you know?

One of the most iconic sailboats in the country is also from Nova Scotia. The Bluenose, which was built in Lunenburg and is featured on the Canadian Dime, became one of the most famous racing sailboats in history.

## 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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## Traditional Poutine 12

crispy fries smothered in house made gravy & cheese curds

### did you know?

Guglielmo Marconi sent the first wireless message from North America to Europe from Glace Bay, Cape Breton, on December 17th, 1902. Marconi chose this location because of the unobstructed view of the Atlantic Ocean.

## Butter Chicken Poutine 14

crispy fries smothered with a generous portion of decadent butter chicken & cheese curds

## 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

## Mac 'n Cheese 14

mornay sauce made with four cheeses, prepared in house, & tossed with tender macaroni pasta, baked and topped with seasoned breadcrumbs & green onion, served with garlic crostini add local bacon +5

## Curry Rice Bowl 16

chicken & carrot in a yellow curry, served over coconut rice with grilled pita bread

## Chicken Souvlaki 19

chicken souvlaki with romaine, tomato, cucumber, green pepper, red onion, olives & feta in a pita pocket, served with house tzatziki sauce

### 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

### did you know?

Plenty of famous folks hail from Nova Scotia including Mega Award Winning Recording Artist Anne Murray, Hockey phenoms Sidney Crosby, Nathan McKinnon & Brad Marchand, singer Sarah MacLachlan, and Country Music Legend Hank Snow just to name a few.

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