

The Purple Thistle DINING ROOM

The Mainstays

Chicken	\$27
<i>Ballotiné of chicken stuffed with foie gras sautéed with duck fat, apple cranberry jus</i>	
Fresh Atlantic Salmon	\$33
<i>Sautéed Atlantic salmon, mussels, chive butter sauce</i>	
Line Caught Halibut	\$35
<i>Sautéed halibut, Neil's Harbor snow crab, asparagus, hollandaise sauce</i>	
Roast Duck Breast	\$35
<i>Roast duck breast served with raspberry beet purée & thyme glazed cherries</i>	
Lobster from the Base of Smokey	Market Price
<i>A pound & a half of locally lobster caught lobster, served with mashed potatoes, seasoned vegetables & drawn butter</i>	
Atlantic Grass Fed Beef	\$45
<i>Tenderloin, cooked to perfection, stuffed with foie, wild mushroom, Foraged herbs & red wine demi</i>	
Roast Rack of Lamb	\$37
<i>Garlic, olive marinated lamb, Dubliner cheese, Big Spruce Stout risotto, pistachio butter</i>	
Apple Chip Smoked Pork Tenderloin	\$26
<i>Smoked pork tenderloin with wild apple honey glaze</i>	
Vegetarian Hot bowl	\$22
<i>Farro, roasted vegetables, almonds, avocado hummus, lemon dressing</i>	

Please Make sure your server is aware of any allergies or dietary restrictions.

In the beginning

Duck Ravioli	\$15
Confit duck, duck bacon, mushrooms, shaved parmesan, truffle brown butter cream	
Mussel Saffron Soup	\$12
Mussels, leeks, white wine, saffron	
Scallops	\$19
Scallops, roasted corn purée, bacon truffle vinaigrette	
Butter Poached Lobster	\$22
<i>Our signature dish.</i>	
<i>Sous vide butter lobster with confit of leek, and lobster bisque sauce.</i>	
Oysters Duo	\$18
Oysters, citrus dressing, mimosa pearls, grapefruit foam	
Cherry, Ham, Duck terrine	\$15
Fig purée, pine nuts, cracking duck skin, multigrain cracker, brandied cherry gastrique, arugula and microgreen salad, lemon lime bitters vinaigrette	
From Our Local Farmers	\$13
<i>A mix of local grown greens and micro greens, pea shoots and foraged herbs with local raw honey vinaigrette garnished with cucumber and tomato</i>	
Roasted Beet and Asparagus Salad	\$14
Grilled asparagus, roasted beets, goat cheese erémux, roasted walnuts, pickled red onion, beet vinaigrette	
Atlantic Beef Tartare	\$19
<i>Hand chopped beef tenderloin, chives, shallots, anchovies, capers, and egg with croissant crouton scented with Cape Breton's own single malt whiskey</i>	
Roulade of Zucchini	\$14
Grilled zucchini, roasted tomato, mushroom, foraged greens, roasted red pepper	
Trio Salmon	\$17
Foraged herb gravlax with blue lobster vodka. Salmon tartar orange erémex fraiche. Salmon mousse, leek, carrot, fennel salad	