
Starters

Ingonish Beach Chowder - \$9

Fresh local lobster, shrimp, scallop, clams, salmon, & haddock

Soup of the Day - \$6

Ask your server about the chef's daily creation

Calamari - \$13

Flash fried served with horseradish cocktail sauce

Bruschetta - \$13

Fresh Italian bruschetta, served on warm baguette with fresh tomatoes, basil, parmesan & drizzled with a balsamic glaze

Loaded Kettle Chips - \$14

Tossed in salt & pepper, piled with cheese, bacon, & green onion

Add Chicken \$5

Smoked Atlantic Salmon Platter- \$15

Smoked salmon, deep fried capers, lemon, dill cream cheese, cucumber, red onion, cream cheese served with house made melba toast

Spinach Salad - \$7



Spinach with strawberries, goat cheese, dried cranberries, with maple dressing

Summer Garden Salad - \$7



Greens of the day, strawberries, carrots, tomatoes & cucumber, with honey lemon dressing

Caesar Salad- \$8

Romaine lettuce, bacon bits, parmesan, house made croutons, authentic house made caesar dressing

Chicken Wings- \$12

A pound of wings tossed in our mild, hot or honey garlic sauce

Sandwiches & Wraps

Ciabatta Slow Roasted Turkey Clubhouse Sandwich - \$14

Turkey, tomatoes, bacon, lettuce, fried egg & pesto mayo served on a ciabatta with fries

Fresh Grilled Veggie Wrap - \$13

White wrap with hummus, balsamic vinaigrette, lettuce, tomatoes, carrots, green peppers & cucumber served with a garden salad

Chicken Caesar Wrap - \$13

Fresh romaine, grilled chicken, bacon, parmesan cheese & house made caesar dressing

Shaved Top Sirloin Philly Cheese Steak - \$16

Beef, mushrooms, onions & peppers topped with mozzarella cheese and served on a garlic grilled baguette topped with our house made red wine gravy

Hot Turkey Sandwich- \$14

Traditional hot turkey sandwich served with dressing, mashed potatoes & vegetables

From The Sea

Nova Scotia Fish & Chips - \$15

Panko crustèd haddock served with fries & homemade tartar sauce

Capè North Mussels - \$12

½ pound of local mussels, simmered in white wine with garlic, shallots, and lemon

Nova Scotia Fresh Pan Seared Haddock - \$16

Flash fried with lemon, white wine sauce, served with vegetables & potatoes

Ingonish Lobster - Market Price

1 ¼ pound of sweet, local lobster, served with mashed potatoes & melted butter

Salmon & Salad - \$19

Fresh Atlantic salmon seared to perfection, served with a summer garden salad

Fish Tacos - \$15

Panko crustèd southwest Nova Scotia haddock with tomato, corn, mint, relish, lemon, lime, fresh scallop ceviche & sour cream, served cold with a garden salad. Hard or soft shell

Fresh Local Lobster Roll - \$22

Fresh Atlantic lobster, lemon mayo, mesclun lettuce, celery on a kaiser bun

From The Land

Atlantic Grass Fed Beef Burger - \$15

6oz burger with bacon, Nova Scotia organic aged cheddar, lettuce, tomato, and pickle, served with fries

Capè Breton Raised Chicken Parmesan - \$17

Panko and parmesan breaded chicken served with authentic Italian puttanesca on top of linguini

Chicken, Bacon, Mushroom Mac & Cheese - \$14

Sautéed with white wine, a hint of tomato sauce, cream & parmesan cheese served with garlic bread

12oz Rib Eye Steak - \$24

Grilled onion, butter & mushrooms, served with potatoes and vegetables

Sweet Chili Stir Fry - \$14

Broccoli, celery, carrots, green pepper, zucchini & red onion, served with a creamy sweet chili sauce on white rice or pasta

Add chicken \$5

Veggie Burger - \$14

Rustic black bean burger, grilled carrot, zucchini, tomato with a béchamel cheese sauce served with garden salad