

## Starters

### Ingonish Beach Chowder - \$9

*Fresh variety of local lobster, shrimp, scallop, clams, salmon & haddock*

### Calamari - \$13

*Flash fried calamari & breaded hot peppers served with horseradish cocktail sauce*

### Keltic Kettle Chips - \$14

*Fresh made kettle chips tossed in salt & pepper, piled with cheese, bacon & green onion*

*\*add olives or jalapenos for \$1.50\**

### Smoked Atlantic Salmon Platter- \$15

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

### Spinach Salad - \$7



*Spinach with strawberries, goat cheese, dried cranberries & 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, croutons, authentic housemade Caesar dressing*

### Chicken Wings- \$13

*House smoked wings tossed in your choice of BBQ, honey garlic, mild, medium, hot or Kentucky sauce*

### Storm Chaser Mussels - \$12



*1/2 pound of local cape north mussels, steamed in a fragrant black pepper broth featuring Breton Brewery's Storm Chaser Stout*

*\*option for classic steamed mussels*

### Arduaine's Drunken Shrimp Cocktail - \$14

*Plump tiger shrimp poached in Breton Brewery's Red Coat Ale served in a housemade cocktail sauce*

*\*Add chicken to any salad or kettle chips for \$4\**

*\*Gratuity & taxes not included in prices\**

## Sandwiches & Wraps

### **Ciabatta Club House Sandwich - \$14**

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

### **Chicken Caesar Wrap - \$15**

*Grilled chicken, fresh romaine, house-smoked bacon, Parmesan & house made Caesar dressing served with fries*

### **Grilled Veggie Sandwich - \$15**

*Freshly grilled mushrooms, red peppers, zucchini & onion finished with red pepper hummus on a rosemary focaccia bun served with a garden salad*

### **Coconut Shrimp Po'boy - \$16**

*Coconut crusted shrimp on a baguette with smoked serrano aioli, cucumber, radish, cilantro & scallions served with sweet potato fries*

### **Rib-eye Philly Cheese Steak - \$18**

*Flame broiled rib-eye, grilled onion, pepper and mushrooms topped with Mozzarella & Parmesan featuring a housemade chipotle mayo on a rosemary focaccia bun served with fries*

### **Chorizo Avocado Sandwich - \$16**

*Whiskey smoked chorizo sausage & housemade guacamole paired with feta, tomato & pickled red onion served on a Vienna roll with a side of lattice fries*

### **Pulled Pork Tacos- \$16**

*Applewood smoked pork butt, smothered in our Kansas City BBQ sauce on sun-dried tomato tortillas, topped with Asian slaw & toasted sesame seeds served with a garden salad*

\*Side options fries, garden salad, soup or mashed potatoes

\*Upgrade to spinach salad, Caesar salad, sweet potato fries or onion rings \$2

\*Super upgrade to poutine or chowder \$4

\*GF options for buns

\*Gratuity & taxes not included in prices\*

## From The Sea

### **Breton Beer Battered Fish & Chips - \$16**

*Fresh haddock hand battered with Breton Brewery's Island Time lager served with hand cut fries & housemade tartar sauce*

### **Ingonish Lobster – Market Price**

*1 1/4 pound of locally caught lobster, served with mashed potatoes & butter*

### **Salmon & Salad - \$19**

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

### **Fresh Fish Tacos - \$15**

*Three tacos featuring fresh caught Atlantic haddock with jalapeno scallion ceviche, topped with housemade corn salsa served on your choice of hard or soft shell with a mixed greens salad*

### **Lobster Roll - \$22**

*Fresh, locally caught lobster served on a Vienna roll with lemon mayo, mescaline & a side garden salad*

### **Pan Seared Haddock - \$17**

*Flash fried fresh Nova Scotia haddock with lemon & white wine sauce served with vegetables & mashed potatoes*

### **Fettuccini Pescatore - \$26**

*Fresh local lobster, pan-seared scallops, Cape North mussels, shrimp & spinach fettuccini tossed in a blush vermouth sauce finished with fresh peppers, red onion & garlic focaccia*

### **Limoncello Lobster Linguine - \$19**

*Fresh, locally caught lobster tossed in aromatic Limoncello cream sauce with mussels & garlic focaccia bread*

### **Lobster Mac & Cheese - \$24**

*Nova Scotia lobster tossed in housemade mac & cheese with hints of white wine & pomodoro*

\*Gratuity & taxes not included in prices\*

## From The Land

### **Atlantic Grass Fed Beef Burger - \$15**

*6oz burger with house smoked bacon, Nova Scotia organic aged cheddar, lettuce, tomato & pickle on a pretzel bun served with fries*

### **Capz Breton Raised Chicken Parmesan - \$17**

*Panko & Parmesan breaded chicken served with authentic Italian puttanesca on top of linguini*

### **Rib Eye - \$24**



*12oz flame-broiled rib eye served with sautéed button mushrooms & onions with mashed potatoes & vegetables*

*\*Add shrimp \$6*

### **Veggie Burger- \$14**

*Rustic black bean burger, grilled carrot, zucchini & tomato served with garden salad*

### **Pasta Primavera- \$12**

*Our house made rose sauce & seasonal vegetables with your choice of pasta*

### **Chicken Alfredo- \$17**

*Grilled chicken, fettucine & authentic alfredo sauce with fresh broccoli*

### **Black Angus Chili- \$15**

*Ground chuck & chorizo sausage with Breton Brewery's Black Angus IPA topped with housemade guacamole, cheddar, sour cream & scallions served with tortilla chips*

*\*Any pasta dish can be made with linguini, penne, rotini or gluten free\**

*\*Gratuity & taxes not included in prices\**

## Desserts

### Carrot Cake

*With cream cheese mousse & roasted candied pecans*

\$9

### Strawberry Shortcake

*With vanilla Chantilly & strawberry coulis, fresh strawberries & whipped cream*

\$9

### Gluten Free Almond Orange Cake

*With vanilla ice cream, strawberries and orange*

\$8

### Chocolate Fudge Brownie

*Topped with strawberry coulis, candied pecans, vanilla bean ice cream & whipped cream*

\$9