

Starters

INGONISH BEACH CHOWDER

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

\$9

CALAMARI

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

\$13

KELTIC KETTLE CHIPS

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

\$14

Add olives or jalapeños for \$1.50

SMOKED ATLANTIC SALMON PLATTER

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

\$15

SPINACH SALAD

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

\$7

SUMMER GARDEN SALAD

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

\$7

CAESAR SALAD

Romaine lettuce, bacon bits, Parmesan, croutons, authentic house-made Caesar dressing

\$8

CHICKEN WINGS

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

\$13

STORM CHASER MUSSELS

Half pound of local Cape North mussels, steamed in a fragrant black pepper broth featuring Breton Brewery's Storm Chaser Stout

\$12

Option for classic steamed mussels

ARDUAINE'S DRUNKEN SHRIMP COCKTAIL

Plump tiger shrimp poached in Breton Brewery's Red Coat Ale served in a house-made cocktail sauce

\$14

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

GRATUITY & TAXES NOT INCLUDED IN PRICES

Sandwiches & Wraps

CIABATTA CLUB HOUSE SANDWICH

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

\$14

CHICKEN CAESAR WRAP

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

\$15

GRILLED VEGGIE SANDWICH

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

\$15

RIB-EYE PHILLY CHEESE STEAK

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

\$18

CHORIZO AVOCADO SANDWICH

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

\$16

Gluten-Free options for buns

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From the Sea

BRETON BEER BATTERED FISH & CHIPS

Fresh haddock hand battered with Breton Brewery's Island Time lager
served with hand cut fries & house-made tartar sauce

\$16

INGONISH LOBSTER

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

MARKET PRICE

SALMON & SALAD

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

\$19

FRESH FISH TACOS

Three tacos featuring fresh caught Atlantic haddock with jalapeño scallion ceviche, topped with
house-made corn salsa served on your choice of hard or soft shell with a mixed greens salad

\$15

LOBSTER ROLL

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

\$22

PAN-SEARED HADDOCK

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

\$17

FETTUCCHINE PESCATORE

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

\$26

LIMONCELLO LOBSTER LINGUINE

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

\$19

LOBSTER MAC & CHEESE

Nova Scotia lobster tossed in house-made mac & cheese with hints of white wine & pomodoro

\$24

GRATUITY & TAXES NOT INCLUDED IN PRICES

From the Land

ATLANTIC GRASS FED BEEF BURGER

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

\$15

CAPE BRETON RAISED CHICKEN PARMESAN

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

\$17

RIB EYE

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

\$24

Add shrimp for \$6

VEGGIE BURGER

Rustic black bean burger, grilled carrot, zucchini & tomato served with sweet potato fries

\$14

PASTA PRIMAVERA

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

\$12

CHICKEN ALFREDO

Grilled chicken, fettuccine & authentic alfredo sauce with fresh broccoli

\$17

BLACK ANGUS CHILI

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

\$15

Any pasta dish can be made with linguine, penne, rotini, or gluten-free pasta

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