

ARDUAINE

RESTAURANT & LOUNGE

Appetizers

GREEK SALAD // \$19

Cucumber, heirloom grape tomato, red onion, bell peppers and feta. Topped with house made Greek dressing. *V*

MIXED GREEN SALAD // \$18

Fresh local greens with tomato, cucumber, and pickled red onion. Honey mustard thyme dressing. *V*

ARDUAINE WINGS // \$19

Fried perfectly and tossed in house made wing sauce. Maple bourbon buffalo, honey mustard mild, garlic and parmesan, wet lemon pepper and mango habanero.

CHEESE & HONEY // \$28

A variety of local and domestic cheese, with chutney and nuts. Local honeycomb and homemade cracker. *V*

NACHOS // \$19

Tortilla chips, Pico de Gallo, hot banana peppers, jalapeno Havarti and our house cheese sauce. *V, GF*
Add Add BBQ pulled beef or chicken for \$7

CAPE NORTH MUSSELS // \$17

Fresh Cape North Mussels. Chef's choice, changes weekly. *GF*

SMOKED HADDOCK CHOWDER // \$18

Traeger smoked haddock, leek, grilled corn, applewood smoked bacon and herb oil.

SHRIMP TOSTADA // \$24

Seasoned and seared tiger shrimp on a crispy fried tortilla with Pico de Gallo, guacamole and lime crema.

SEARED SCALLOPS // \$26

Seared sea scallops, pear and apricot rum sauce, hot honey mascarpone, crispy prosciutto and toasted almonds. *GF*

CRAB NAPOLEON // \$30

Neils Harbour snow crab and pimento cheese, corn bread fritter, charred corn Pico de Gallo and avocado lime crema.

entrées

FROM THE LAND

BURGER OF THE MOMENT // \$24

Ask your server about our fabulous burger of the moment, served with fries.

NASHVILLE HOT CHICKEN

SANDWICH // \$26

Fried buttermilk chicken breast, Nashville hot oil, creamy coleslaw and pickle on a brioche bun, served with sweet potato fries and Cajun mayo.

EGGPLANT PARMESAN // \$25

Breaded and fried eggplant smothered in tomato sauce and mozzarella cheese over a bed of linguine primavera.

FROM THE SEA

FISH AND CHIPS // \$25

10oz haddock fillet seasoned and panko breaded, fried to perfection, served with house-made tartar sauce and fries.

CITRUS SOY SALMON // \$39

Citrus soy glazed salmon with grilled Bok choy, bamboo shoots and radish served with fragrant chili lime noodles.

SHRIMP AND SCALLOP SCAMPI // \$33

Seared sea scallops and Atlantic white shrimp in a light and fragrant scampi sauce over a bed of linguine.

LOBSTER BAKED ZITI // \$36

Ziti pasta with a rich and creamy rose sauce, Ingonish Beach lobster meat and panko parmesan crumb.

STEAK AU POIVRE // \$32

10oz New York Striploin grilled to perfection with peppercorn sauce, sauteed onion and cremini mushrooms and shoestring fries.

CHICK'N FRIED MUSHROOM // \$30

Chick'n fried oyster mushroom with creamy whipped potato, southern white bean gravy and sauteed green beans. *Ve*

COD // \$32

Pan roasted cod, smashed fingerling potato, caramelized onion, crispy bacon, green tomato puree, mustard cream sauce and corn relish. *GF*

LOBSTER GNUDI // \$46

House-made gnudi, Ingonish Beach lobster meat, shiitake mushroom, pea puree, peppered pancetta, tarragon brown butter and lemon vinaigrette.

HALIBUT // \$52

Pan seared fresh local halibut with zucchini fritters, roasted beet puree, confetti corn salad and lemon dill butter.

POKE BOWL // \$28

Sticky rice with sesame crusted yellowfin, scallion, avocado, kimchi, nori, and spicy mayo.

If you have any allergies, please speak to your server

V = Vegan GF = Gluten Free Ve = Vegan

ARDUAINNE

RESTAURANT & LOUNGE

kids menu

CHICKEN & BACON WRAP // \$9.95

Grilled chicken, bacon, lettuce, shredded cheese, tomatoes and ranch dressing.

KIDS ARDUAINNE NACHOS // \$9.95

Tortilla chips, bacon tomato, mixed cheese and green onion. *GF*

KIDS PIZZA // \$9.95

Choice of either Margherita or Pepperoni.

kids desserts

CARAMEL APPLES // \$20

Chocolate milk, vanilla ice cream, chocolate sauce, JD Shore spiced rum infused caramel sauce, JD Shore chocolate rum cream and whipped topping. *GF*

ICE CREAM SUNDAE // \$6

Choice of either - chocolate, strawberry or vanilla ice cream with sauce to match ice cream flavour and whipped cream. *GF*

CLASSIC MILKSHAKE // \$6

Your choice of chocolate, strawberry or vanilla. *GF*

This menu only available for kids 12 & under. Kids 6 and under eat free!

If you have any allergies, please speak to your server

V = Vegan GF = Gluten Free Ve = Vegan

ARDUAINNE

RESTAURANT & LOUNGE

desserts

BLUEBERRY STREUSEL CHEESECAKE // \$10

Cheesecake with blueberry fluid gel, lemon glaze, fresh berries and whipped cream. *V*

APPLE CRISP // \$9

Apple crisp, JD Shore rum caramel sauce, fresh berries and vanilla ice cream. *V*

VEGAN CARROT CAKE // \$13

Carrot cake with vegan caramel sauce, candied pecans with fresh berries. *Ve, GF*

KELTIC CHOCOLATE CAKE // \$12

Four layer chocolate cake with chocolate butter cream, chocolate shard, espresso ice cream and chocolate sauce. *V*

milkshakes

DEATH BY CHOCOLATE // \$20

Chocolate milk, vanilla ice cream, chocolate sauce, JD Shore spiced rum infused caramel sauce, JD Shore chocolate rum cream and whipped topping. *GF*

CLASSIC MILKSHAKE // \$6

Your choice of chocolate, strawberry or vanilla. *GF*

If you have any allergies, please speak to your server

V = Vegan GF = Gluten Free Ve = Vegan