ARDUAINE

RESTAURANT & LOUNGE

appetizers

CAESAR SALAD // $16

Romaine hearts, house-made croutons, Caesar dressing, applewood smoked bacon bits, and Grana Padano.

COCONUT SHRIMP // $18

Coconut crusted butterfly shrimp fried golden brown with a sweet and spicy mango Thai dipping sauce.

AUTHENTIC BRUSCHETTA // $14

Fresh basil, onion, garlic, Malden sea salt, balsamic reduction, Grana Padano. *V*

CAPE NORTH MUSSELS // $16

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

ARDUAINE WINGS // $19

Perfectly fried, golden, and crispy. Served with your choice of either Maple bourbon buffalo, Honey mustard mild, Garlic parmesan, Lemon pepper, or Mango habanero. *GF*

entrées

HANDHELD

FRENCH ONION GRILLED CHEESE // $20

French Onion Grilled Cheese Grilled cheese with provolone, cheddar, Monterey jack and caramelized onion with a vegetarian French onion dip, served with sweet potato fries. *V*

CLUBHOUSE // $22

Turkey breast with smoked bacon, provolone cheese, hothouse tomato, mixed greens, and caramelized onion mayonnaise, served with fries.

HALIBUT TACOS // $24

Fried Halibut, curtido, pineapple pico and lime crema.

LOBSTER CLUB // $28

Fresh Ingonish Beach lobster meat, lemon dill aioli, bacon, tomato and lettuce on a fresh baked croissant, served with fries.

MAINEVENT

FISH AND CHIPS // $25

6oz haddock fillet seasoned and panko breaded, fried to perfection, served with house-made tartar sauce and fries.

BURGER OF THE MOMENT // $24

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

PHILLY CHOPPED CHEESE // $22

Chopped rib eye, sauteed onions and sweet peppers, provolone cheese, pepperoncini mayo, lettuce and tomato on a potato scallion roll, served with fries.

BUDDHA BOWL // $22

Roasted sweet potato, avocado, charred corn pico de gallo, crispy chickpea, spicy black bean and hummus with kale and spinach and a creamy lemon vinaigrette. *V, GF*

Upgrade your entrée to sweet potato fries for $3.
If you have any allergies, please speak to your server
V = Vegan   GF = Gluten Free   Ve = Vegan