

# APPETIZERS

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## WILD MUSHROOM ARANCINI - \$18

Maritime Mushrooms & arborio rice panko breaded, grana padano, black garlic aioli

## EAST COAST MUSSELS - \$18

Your choice of white wine & garlic or thai curry cream

## WARM CHEDDAR BISCUIT - \$6 EACH V

Hot honey butter

## JUMBO SHRIMP - \$22 GFO

(3) Jumbo shrimp, charred heirloom tomatoes, spinach & lemoncello cream

## CRAB CAKES - \$19

(2) Lump crab meat, pineapple salsa, chipotle mayo

## CHICKEN WINGS - \$20 GFO

Naked or dusted with choice of Honey Garlic, Forty Creek Whiskey BBQ,  
Hot, Buffalo & House Cajun Rub

## NACHOS - \$18 V

House-fried tortilla, jalapenos, green onion, tomato, House guacamole with sour cream & salsa  
Add ground beef \$5 - Add chicken breast \$8

# SOUP & SALADS

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## CAESAR SALAD - \$18 GFO

fresh chopped romaine, bacon, parmesan, roasted garlic croutons, Balsamic Caesar dressing  
Add chicken breast \$8

## ARBOUR SALAD - \$16 GF / V / VGO

Tuscan blend greens, cider vinaigrette, crumbled feta, toasted walnuts & pickled red onions  
Add chicken breast \$8

## ROASTED BUTTERNUT SQUASH SOUP - \$8 / \$12

Maple creme fraiche & toasted pepitas

## ATLANTIC SEAFOOD CHOWDER - \$12 / \$20 GFO

Haddock, shrimp, scallops, salmon, crispy bacon, fried capers & cheddar biscuit

GFO - Gluten Free Option    V - Vegetarian Option

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS / ALLERGIES

All prices subject to change plus applicable taxes.

# HAND HELDS

Burgers and sandwiches are served with house cut fries or garden salad.  
Enhance to sweet potato fries, Caesar salad \$5 or soup add \$8

## THE WAY BURGER - \$22 GFO

Double smash patty, applewood smoked cheddar, caramelized onion & bacon jam, bibb lettuce, brioche bun

## NASHVILLE CHICKEN SANDWICH - \$22

Buttermilk marinated chicken breast, panko breaded & fried, house Nashville hot sauce, coleslaw, dill mayo, pickles & toasted ciabatta

## "THE LANE" - \$20 GFO

24 hr herb & peppercorn brined Turkey, arugula, triple cream brie, honey & cranberry aioli, toasted rosemary focaccia

## SHORT RIB GRILLED CHEESE - \$22 GFO

Caramelized vidalia onions, slow braised beef short rib, smoked gouda & garlic butter sourdough

# BIG PLATES

## FISH & CHIPS - \$20 / \$27

Guinness beer battered Atlantic haddock, fries, coleslaw, tartar sauce

## TRUFFLE MUSHROOM GNOCCHI - \$28

Hand rolled house gnocchi, sauteed Maritime mushroom blend, black truffle cream, arugula & Grana Padano

## EDINBURGH POT PIE - \$32

Slow cooked beef tenderloin, Guinness infused, flaky pie crust, fresh herbs, seasonal vegetables, Yukon potato puree, red wine demi glaze

## ORGANIC SALMON - \$38 GFO

Fresh Local Organic Salmon, Pan seared, basil pesto risotto cake, seasonal vegetables & Citrus Beurre Blanc

## AAA BEEF TENDERLOIN - \$55 GFO

6oz PEI Grass fed beef, rosemary potato pave, charred garlic broccolini, black truffle & red wine reduction

## ROOT BEER SHORT RIB - \$45

Slow braised Bone in Beef short rib, roasted garlic mash potato, buttered rainbow carrots & Scotch Whisky Veal jus

# PIZZAS

## BURATTA - \$22

San Marzano tomato, fresh buratta, basil, maldon salt & olive oil

## THE GLEN ARBOUR CLASSIC - \$24

San Marzano tomato, mozzarella, double pepperoni, oregano, chili flake, parmigiano

## CARNIVORE - \$26

San Marzano tomato, pepperoni, applewood smoked bacon, Italian sausage, ground beef, mozzarella

## FUNGI - \$23

Roasted garlic base, wild mushroom blend, pecorino, fior di latte, arugula & truffle oil

## CANADIAN EH - \$25

Bechamel, chili flake, smoked cheddar, cheese curds, applewood smoked bacon, Acadian maple, caramelized onion, fresh basil