

APPETIZERS

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

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 glace

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, parmesan

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