

APPETIZERS

YUZU TUNA TARTARE - \$20 GFO

Fresh ahi tuna, mirin cucumbers, ginger soy, yuzu aioli & crispy wontons

HOUSE MADE SCALLION & CHEDDAR BISCUIT - \$6 EACH V

Whipped herb butter

CHEESE & CHARCUTERIE BOARD - \$28 GFO / DFO

Prosciutto, soppressata, calabrese, cow's aged cheddar, crostinis, house made jam, marinated olives & pickled onions

NOVA SCOTIA SALMON CAKES - \$20 DFO

(3) Roasted fresh Atlantic salmon, lemon dill infused & panko breaded, wasabi aioli & roasted red pepper salsa

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 \$9

SWEET & SOUR CHICKEN BITES - \$17

Buttermilk marinated chicken breast, seasoned & battered, garlic honey infused hot sauce & charred pineapple

BOWLS & SALADS

CAESAR SALAD - \$18 GFO

Fresh chopped romaine, bacon, parmigiano, roasted garlic croutons & balsamic Caesar dressing

Add chicken breast \$9 - Add pan fried haddock \$10

ARBOUR SALAD - \$17 GFO / V / VGO

Heritage blend greens, strawberry & balsamic vinaigrette, crumbled goat cheese, toasted sunflower seeds & fresh strawberries - Add chicken breast \$9 - Add pan fried haddock \$10

CAPRESE SALAD - \$17 V

Vine ripened tomatoes, basil, house made ricotta, maldon salt, aged balsamic & olive oil

GREEK POWER BOWL - \$20 V / DFO

Quinoa, cherry tomatoes, cucumber, toasted chickpeas, pickled onions & mint yogurt - Add chicken breast \$9

SMOKED TOMATO BASIL SOUP - \$8 / \$12 GFO / VGO

Smoked tomato and basil with crostini

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

Haddock, shrimp, halibut, scallops, crispy bacon, Yukon potato, fried capers & cheddar scallion biscuit

HAND HELDS

Handhelds are served with house cut fries, soup or Arbour Salad.

Enhance to sweet potato fries, onion rings, Caesar salad add \$5 - truffle fries add \$8 - seafood chowder add \$10

THE WAY BURGER - \$24 GFO

Double smash patty, applewood smoked cheddar, tomato, caramelized onion mayo, bacon onion jam, bibb lettuce on a brioche bun

FRENCH DIP - \$25 GFO / DFO

Slow braised beef short rib, provolone, veal demi glace on toasted ciabatta

THE LANE - \$22 GFO / DFO

24 hr herb & peppercorn brined turkey, arugula, triple cream brie, honey & cranberry aioli on toasted sourdough

MEDITERRANEAN CHICKEN WRAP - \$22 DFO / GFO

Smoked paprika marinated chicken breast, feta, roasted red peppers, arugula, sundried tomato aioli in a spinach tortilla wrap

APPLE & BRIE GRILLED CHEESE - \$18 GFO / DFO

Spiced apple chutney, triple cream brie on toasted sourdough

NOVA SCOTIA LOBSTER ROLL - \$MP DF

3 oz of Fresh Local Lobster meat, charred lime mayo & green onion on a garlic buttered potato bun

BIG PLATES

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

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

CHARRED CORN & CHORIZO GNOCCHI - \$28

Hand rolled house gnocchi, charred corn, chorizo, Tequila cream, arugula & cotija cheese

EDINBURGH POT PIE DEERFIELD PUB SPECIALTY \$35

Slow cooked beef tenderloin, Guinness infused, flaky pie crust, fresh herbs, seasonal vegetables & Yukon potato puree

BUCATINI BOLOGNESE - \$28 GFO / DFO

Fresh pork & beef blend, San Marzano tomatoes, Grana Padano, Chianti, bucatini pasta

ATLANTIC HALIBUT - \$38 DFO / GF

Fresh Local Halibut pan seared, herb & lemon potato rosti, butter braised leeks & Lobster bisque cream

AAA BEEF STRIPLOIN - \$48 GFO / DFO

10oz PEI grass fed beef, rosemary mashed potato, seasonal vegetables & whiskey veal demi-glace

BBQ CHICKEN DINNER - \$26 GFO / DFO

Southern style slow cooked BBQ chicken legs & thighs, mustard dill potato salad, creamy coleslaw & honey jalapeno corn bread

PIZZAS

BURATTA - \$22 V

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

THE PHILLY - \$26

Roasted garlic cream base, shaved prime rib, provolone, onions & green pepper

CANADIAN EH - \$25

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

BRUSCHETTA - \$22 V

Pesto infused tomato & onion mix, mozzarella, parmigiano, roasted garlic oil & balsamic reduction