

# 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, citrus 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

## BRUSCHETTA - \$15 V

Vine ripened tomatoes, basil, sourdough crostinis, parmigiano, aged balsamic & olive oil

# 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

## 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

## **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 - \$30 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

## **CANADIAN EH - \$25**

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

## **DONAIR - \$24**

House made donair meat, diced red onion, tomato, mozzarella & donair sauce



**DEERFIELD**  
PUB AT GLEN ARBOUR

GF/GFO - Gluten Free / Option DF / DFO - Dairy Free / Option V - Vegetarian Option VGO - Vegan Option MP - Market Price

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

All prices subject to change plus applicable taxes.