



\$50 DINNER

FIRST

LOBSTER BISQUE | crème fraiche & fresh tarragon, toasted sourdough
(GF without sourdough)

HOUSE SMOKED ONTARIO RAINBOW TROUT SALAD (GF) | Blue Sail smoked trout, mixed greens, choice of mustard dill or honey mustard dressing
(Vegetarian Option Available)

MUSSELS STEAMED IN CIOPPINO SAUCE | PEI Organic Mussels in a Rich Fennel Tomato Sauce (GF)

SECOND

RISOTTO NERO WITH SPICED GARLIC SHRIMP (GF) | Cuttlefish Ink, white wine, garlic, shallots

SEAFOOD PUTTANESCA | White Fish, Organic Mussels, anchovies, white wine, capers, olives, rich tomato sauce, toasted sourdough
(GF without Sourdough / Vegetarian Option available)

HOUSE MADE CRISPY FISH FILET BURGER | Hand Cut Haddock Filet, house tartar sauce, Pyramid slaw, crispy fries

DESSERT

APPLE PIE A LA MODE | apples, spices, vanilla ice cream

HONEY CAKE | wildflower honey, slivered almonds

SPICED ORANGE CHOCOLATE BARK (GF) | dark chocolate, orange zest, paprika
smoked sea salt

COUNTYLICIOUS

APRIL 4 - APRIL 28 2024