

Cabot Links Dinner

STARTERS

Market Fresh Soup	8
Local Scallops Wrapped in Maple Bacon Sweet and spicy sauce	20
Smoked Duck Breast Port poached plums & citrus reduction	16
Lobster & Avocado Salad Red chilli & horseradish dressing	18
Almond Crusted Goat Cheese & Poached Pears Hand cut greens & Cumberland sauce	15
House Smoked Atlantic Salmon Artisanal greens, asparagus, capers & lime dressing	18

Please inform your server of any food allergies.

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MAINS

Roasted Fillet of Atlantic Halibut P.E.I. potato puree, summer squash ragout, buerre blanc & citrus relish	25
Shore Dinner Local lobster, scallops, mussels, potatoes & asparagus	35
Rib-eye Steak (10oz.) Onion rings, fingerling potatoes, mushrooms & slab bacon	30
Chorizo Bolognese Rigatoni noodles, shaved Parmigiano-Reggiano & fresh basil	20
Herb Roasted Free Range Half Chicken Rosemary pan gravy & market vegetables	22
Lobster Stuffed Chive Ravioli Roasted garlic and white wine cream sauce	30