

ELIOT VINE

Check in by texting **Wine** to **11011**

Standard message and data rates apply.
Text HELP for more information or STOP to opt

HAPPY HOUR UNTIL 5:30pm!

\$6 BEER + WINE

BUCK-A-SHUCK OYSTER SPECIAL

Ask your server.

APPETIZERS/ SHAREABLES

Oysters

Atlantic oysters, red wine mignonette, house-made Thai chili hot sauce, lemon (GF) 3.50 each

Summer Caesar

Romaine, sliced red onion, asiago and smoked bacon, topped with local LF bakery crostinis and house-made lemon & peppercorn vinaigrette (VO, GFO) 13

Fries

Enjoy on the side or on their own (GFO, V) 7

Flatbread

Goat cheese, caramelized onions, Oulton's smoked bacon, bechamel, honey (VO) 18

Charcuterie

Canadian + European cheese, salumi variety, assorted crackers, olives, mixed roasted nuts, stone fruit compote (GFO) 28

*** vegetarian cheese-only board available**

Add a bottle of our house white or red for \$28

Fried Brussel Sprouts

Walnuts, brown butter, parmigiano reggiano, balsamic reduction (VO, GFO) 14

Scallops

Digby scallops pan-seared, served with a Caribbean maple jerk sauce (GF) 18

Risotto Croquettes

Crispy, fried mushroom risotto filled with brie, served on an orange pomodoro (V) 14

PASTAS

Napoletana

Balsamic marinated and grilled vegetables with a sundried tomato and pesto sauce, served on linguini (V) 22

Scallop and Salmon Tagliatelle

Handmade egg yolk pasta with arugula pesto, finished with lemon and butter, topped with parmesan 28

MAINS

Lamb Biryani

24-hour braised New Zealand lamb shank, Indian biryani rice w/ almond + apricot, grilled naan, lemon yoghurt (GFO) 28

Salmon

Brined + pan-seared Atlantic salmon fillet, pan fried potato hash, tarragon and lemon cream (GF) 24

Stuff Chicken Breast

Stuffed with roasted pepper and arugula, served along potato pavé and rum demi-glace (GFO) 25

Steak with Mushroom Risotto

6oz. Nova Scotian beef tenderloin, served medium-rare, with wild mushroom risotto and a red wine demi-glace, garnished with a handmade, mushroom and goat cheese ravioli (GFO) 40

Mushroom Risotto

Wild mushroom risotto, made with mushroom and chicken stock (GF) 22

'High 5' Show some extra love to the kitchen! 5

We have a 5 course Wine Dinner in the Fall! Ask your server for details.

Please inform your server of any allergies or sensitivities.

GF = Gluten free

V = Vegetarian

O = Option available

August 24, 2021