

# New Year's Eve Dinner

## Starters

### CHEFS SOUP DU JOUR

A subtle blend of tomato, basil and herbs Cup 7<sup>50</sup> Bowl 9<sup>50</sup>

### SEAFOOD CHOWDER

A richly indulgent speciality of the Inn. Steamed haddock, shrimp, scallops, potatoes and onions in a rich cream broth Cup 13<sup>95</sup>  
Bowl 18<sup>50</sup>

### ESCARGOT

Delectable snails tucked in mushroom caps and baked in herbed garlic butter. Served with baguette slices 16<sup>95</sup>

### ATLANTIC BLUE MUSSELS

Steamed in your choice of white wine, herbs and garlic or tomato-basil Marinara 19<sup>95</sup>

### BACON WRAPPED SCALLOPS

Plump Atlantic scallops wrapped in smoked bacon and served with a tangy cocktail sauce 21<sup>95</sup>

### BRUSCHETTA

Fresh ripe tomatoes with basil pesto, black olives, garlic, olive oil, mozzarella and Parmesan cheese. Contains pine nuts 12<sup>95</sup>

### BABY SPINACH SALAD

Topped with grape tomatoes, crumbled bacon, sliced mushrooms, sliced egg, Mozzarella and lemon wontons 12<sup>95</sup>

### CAESAR SALAD

Fresh romaine lettuce, tossed in our house-made Caesar dressing and topped with smoked bacon, parmesan cheese, herbed croutons 12<sup>95</sup>

### RED BEET SALAD

Crumbled goat cheese, beets, honey glazed walnuts, sundried tomatoes, roasted red pepper and spinach with a mustard and honey red wine vinaigrette 12<sup>95</sup>

## Mains

### BLUEBERRY BBQ CHICKEN AND BRIE

A pan roasted chicken breast supreme, topped with baked brie and a blueberry bbq jus 32<sup>95</sup>

### STEAK DIANE

An 8 ounce New York strip grilled to your liking. Served with a Sauce Diane and topped with crispy fried leeks. The sauce is a blend of beef stock, mushrooms, onion, garlic, green peppercorns, cream and rice flour 39<sup>95</sup>

### ATLANTIC HADDOCK WITH LOBSTER SAUCE

An 8 ounce Haddock filet lightly coated with fresh herbs and breadcrumbs, served with a housemade lobster sauce 28<sup>95</sup>

### ALMOND CRUSTED SALMON

The fresh fillet of salmon floured and dipped in egg, topped with chopped almonds, parsley and lemon zest. The salmon is pan seared and served with a sauce of sautéed leeks, lemon juice, cream and butter 33<sup>95</sup>

### PASTA MARINA

Shrimp and scallops tossed with fettuccine in a flavourful basil cream. Crowned with freshly steamed mussels. Sauce contains pine nuts 31<sup>95</sup>

### STUFFED PORTOBELLO MUSHROOM

Stuffed Portobello cap with brie, onion and spinach. Topped with smoked applewood cheddar. Broiled to perfection 28<sup>95</sup>

### PENNE WITH CHICKEN N'BACON

Diced chicken breast with bacon, mushrooms and spring onions in a light cream sauce 28<sup>95</sup>

### PORK TENDERLOIN

Filled with a cranberry chutney bread dressing, served with an orange ginger sauce 28<sup>95</sup>