

DINE AROUND HALIFAX

DINNER
MENU





FEATURED WINES

	6oz	9oz	750ml
DOMAINE DE GRAND PRÉ			
Tidal Bay, Nova Scotia	11½	17¼	52
LUCKETT VINEYARDS GRAPE THIEF			
Red Blend, Nova Scotia	13¾	20½	58

DINNER 60

Enjoy your choice of one starter, one entrée, plus a dessert.
Excludes beverages, taxes & gratuities.

STARTER

FEATURE SOUP

ask your server for today's creation

CAESAR SALAD

house-made croutons, fried capers

ESCARGOT STUFFED MUSHROOMS

garlic & parsley butter, parmesan breadcrumbs

PRIME RIB SLIDERS

slow roasted prime rib with caramelized onions & Swiss cheese on mini brioche buns

ENTRÉE

PRIME RIB

9oz, slow-roasted with rock salt, cracked pepper, dijon mustard, fresh rosemary & thyme, served with horseradish & au jus, fresh seasonal vegetables & Yukon gold mashed potatoes
upgrade to 13oz prime rib +6

SIRLOIN NEPTUNE

7oz sirloin, topped with crab, baby scallops & shrimp, smothered in béarnaise sauce, served with a choice of side & fresh seasonal vegetables

HUNTER CHICKEN

oven-roasted chicken breast, mushroom sauce, grape tomatoes, Yukon gold mashed potatoes & fresh seasonal vegetables

MAPLE BOURBON GLAZED SALMON

cajun spiced salmon, maple bourbon butter sauce, served with wild rice & fresh seasonal vegetables

**Vegetarian options available upon request*

DESSERT


CRÈME BRÛLÉE

vanilla custard under caramelized sugar

BANOFFEE BREAD PUDDING

served warm with bananas, vanilla whipped cream, Bumbu aged amber rum caramel & chocolate shavings

 Vegetarian menu item.

 Gluten conscious menu items. Our kitchens are not gluten free, cross contamination may occur.
Not all ingredients are listed. Please speak directly to a manager, if your allergy is severe.

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PRIME RIB
DINNER





FEATURED WINES

DOMAINE DE GRAND PRÉ

Tidal Bay, Nova Scotia

11½ (6oz) | 17¼ (9oz) | 52 (bottle)

LUCKETT VINEYARDS GRAPE THIEF

Red Blend, Nova Scotia

13¾ (6oz) | 20½ (9oz) | 58 (bottle)


PRIME RIB

9oz, slow-roasted with rock salt, cracked pepper,
dijon mustard, fresh rosemary & thyme, served with
horseradish & au jus, fresh seasonal vegetables &
Yukon gold mashed potatoes 40
upgrade to 13oz +6

Add a Yorkshire pudding, add 4

Excludes beverages, taxes & gratuities.

 Vegetarian menu item.

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