

Menu

DINNER

Our ingredients are sourced locally on PEI.

Riding Into The Sunset

\$99/person

4 oz certified Island beef
tenderloin & PEI lobster tail

- or -

8 oz certified Island beef
tenderloin

- or -

1 PEI lobster

Add An Extra Ribeye Or Lobster Tail

\$15 each

Vegetarian Medley

\$79/person

Served With:

brioche buns with roasted
garlic bulbs & olive oil

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house made caesar salad

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steamed mussels, white wine,
shallots, garlic, herbs, diced
tomato & butter sauce

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smashed potato medley with
seasonal veggies

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coffee/tea & choice of 2
desserts

BEVERAGES

Coffee or Tea **\$5 /sm**
small carafe (serves 2) **\$8 /lg**
large carafe (serves 4)

Nitro Cold Brew **\$6**
Premium Coffee

Orange Juice, Craft **\$4**
Soda

Add Nova Scotia JD Shore Rum
Cream shot for **\$5**

BEER & WINE

Local craft beer, cider **\$8**
473 ml

House Wine **\$8/glass**
 \$35 /bottle

Premium Wine **\$10/glass**
 \$45 /bottle

Cocktails **\$10/each**

- Vodka Soda, lime
- Moscow Kicking Mule
- Dark & Stormy, lime
- Gin & Tonic, cucumber