MENU

FRESH SALADS

BEET SALAD
Roasted red and golden beets, baby arugula, whipped goat cheese, toasted walnuts, and balsamic glaze.

$13 GF – VT – NT

CAESAR SALAD
Baby romaine lettuce, applewood bacon, and house-made crostini tossed with a vibrant green herb Caesar dressing and topped with shaved Grana Padano.

ADD GRILLED CHICKEN **+$6**
ADD SHRIMP **+$7** | ADD SALMON **+$10**

$14 GFO

SOUP

SOUP DU JOUR
Please ask your server about today's soup. Served with a house-made dinner roll and butter.

$6

SHAREABLES

ARTICHOKE & SPINACH DIP
Creamy house-made artichoke and spinach dip with garlic and cheese, served with nacho chips and French baguette.

$15 GFO

SWEET POTATO FRIES
Crispy sweet potato fries seasoned with sea salt and served with house-made dill aioli.

$11

PEI POTATO FRIES
Crispy golden fries made with locally grown PEI potatoes, seasoned with sea salt and served with house-made garlic aioli.

$11

NACHOS
Crispy tortilla chips layered with melted cheese, taco beef, green onion, pickled peppers, jalapeños, and tomato, finished with house-made BBQ sauce, mild salsa, and sour cream.

$16 GF

CHICKEN WINGS
Crispy chicken wings tossed in your choice of BBQ, mild, or Maritime Madness hot sauce and served with a creamy dipping sauce.

$20 PER POUND

STILLWATERS
ESTD · 1983

GF – GLUTEN-FREE GFO – GLUTEN-FREE OPTION VT – VEGETARIAN
VG – VEGAN NT – CONTAINS NUTS

MAINS

FISH & CHIPS
Roddy's beer-battered Atlantic haddock fillet, fried until golden brown. Served with our house-made tartar sauce and PEI fries.

$18

STILLWATERS BURGER
Fire-grilled beef patty topped with arugula, crispy bacon, sweet and savoury tomato jam, and goat cheese, finished with roasted aioli dressing and served on a brioche bun. Served with your choice of salad, PEI fries with garlic aioli, or sweet potato fries with house-made dill aioli.

$22

CHICKEN BURGER
A lightly battered chicken breast fried until golden and crisp, topped with lettuce, tomato, pickles, and smoked bacon aioli, served on a toasted brioche bun with your choice of salad or PEI fries with garlic aioli, or sweet potato fries with house-made dill aioli.

$20

SPAGHETTI ALFREDO
Spaghetti tossed with mushrooms and onions in a creamy white sauce, topped with parsley and freshly grated Parmesan cheese. Served with garlic toast.

ADD GRILLED CHICKEN **+$6**
ADD SHRIMP **+$7** | ADD SALMON **+$10**

$18 VT

PORK SCHNITZEL
Tender, hand-pounded pork loin cutlet, lightly seasoned and dredged in seasoned flour. Pan-fried until crisp and served with lemon-caper butter sauce and fries.

$21

PAN-FRIED HADDOCK
Fresh Atlantic haddock, lightly seasoned and pan-seared until golden, finished with lemon-herb butter and fresh herbs. Served with your choice of side and seasonal vegetables.

$20

GARLIC BUTTER & LEMON SALMON
Fresh Atlantic salmon oven-roasted with garlic butter, fresh lemon, and herbs, served with roasted baby potatoes and seasonal vegetables.

$26 GF

STRIPLOIN STEAK
Grilled striploin steak cooked to your preference, served with twice-baked potato, seasonal vegetables, and a red wine demi-glace.

$34 GF

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES

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