

LUNCH

FRESH SALADS

CITRUS PEAR SALAD

Mixed greens, pear, mandarin segments, red onion, candied pecan, goat cheese, and a light citrus vinaigrette.

\$18 GF - VT - NT

BEET SALAD

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

\$17 GF - VT - NT

SUSHI ROLLS

PEI LOBSTER CRUNCH

Fresh PEI lobster, avocado, crisp cucumber, seasoned rice, nori, tempura crunch, and a house-made spicy sushi sauce.

\$26

GARDEN MAKI ROLL

Fresh seasonal vegetables and avocado, rolled with seasoned rice and nori, sesame seed and a house-made sauce.

\$21 VT

STILLWATERS

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VT - VEGETARIAN VG - VEGAN GF - GLUTEN-FREE NT - CONTAIN NUTS

FROM THE SEA

PEI MUSSELS

Fresh locally harvested PEI mussels, garlic and herb confit, and dry white wine. Served with lightly toasted artisan bread.

\$18

STILLWATERS SEAFOOD CHOWDER

Creamy Atlantic chowder with local seafood and lobster, finished with fresh herbs and served with warm house-made biscuit.

\$26

FROM THE LAND

ROASTED CHICKEN

Herb-roasted half chicken, slow cooked to perfection, glazed with warm maple and house-made spice, served with mashed potato, seasonal vegetables, and a light chicken jus.

\$38 GF

STRIPLOIN STEAK

Grilled striploin steak cooked to your preference, served with mashed potato, seasonal vegetables and a red wine jus.

\$48 GF

BUTTER-POACHED LOBSTER

Delicate butter-poach lobster, served with creamy mashed potato, asparagus and a rich lobster sauce. *Finished and presented tableside by the server.*

MARKET PRICE GF

SHUCKED & SERVED

Locally sourced fresh oysters served chilled with house-made mignonette, lemon caviar, and cocktail sauce.

\$22 GF

HALOUMI PLATE

Seasonal roasted vegetables, lightly grilled haloumi, bedded with herb couscous, arugula salad and drizzled with lemon tahini.

\$18 VT

ANTIPASTO SANDWICH

Grilled peppers, zucchini, vegetables, portobello mushroom, Roma tomato, sun-dried pesto dressing, burrata cheese, arugula, and balsamic glaze, served on a focaccia bread.

\$23 VT

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