

# DINNER

## 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

# STILL WATERS

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

## FROM THE SEA

### SHUCKED & SERVED

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

**\$22** GF

### 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**

### 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

VT - VEGETARIAN   VG - VEGAN  
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## 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

### 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

### LOBSTER PASTA

Squid ink pasta, butter-poached lobster, herbs tomato concassé, and a lightly chili seafood sauce, served with a crisp Parmesan tuile.

**\$42**