

SOUP, SALADS, STARTERS and SHARES

Available during Lunch & Dinner

SALADS

Dressing Choices

House Balsamic Vinaigrette, House Green Onion Vinaigrette, Ranch, Catalina

Add to your choice of salad below

Chicken \$6 Shrimp \$8

Garden Salad

Fresh local mixed greens with sliced cucumber, cherry tomatoes and shredded carrot
\$9 / \$13 (Vegan, GF)

Classic Caesar

Romaine lettuce, with housemade herbed croutons, shredded parmesan cheese and bacon bits
tossed in our tangy dressing \$11 / \$15 (GFO)

Beetroot & Feta Salad

Sliced beets drizzled with a house made green onion vinaigrette over a bed of mixed greens,
topped with feta cheese, candied walnuts, and a balsamic reduction.
\$12 / \$17 (DFO, GF)

Today's Soup

Your server will be happy to describe today's
creation. Includes a biscuit.
\$7 cup / \$11 bowl

Seafood Chowder

Haddock, scallops, salmon, lobster, potatoes,
carrots & celery in a light cream broth
Includes a biscuit.
\$14 cup / \$20 bowl (GFO)

Shrimp Cocktail

Five large shrimp with house made seafood sauce
\$17 (GF / DF)

Steam Engine Mussels

One pound of fresh mussels steamed with white wine, garlic, thyme, and lemon, served with garlic bread
\$19 (GF)

Donair Hot Dip \$17 (GF)

Ground beef seasoned with donair spice mixed in
a creamy dip topped with mozzarella baked
bubbly, topped with chopped tomatoes and green
onion served with tortilla chips

Maritime Lobster Dip \$19 (GF)

A creamy three cheese dip with Northumberland
Strait Lobster, baked to perfection, served with
tortilla chips

Basket of Biscuits \$8

4 Freshly baked biscuits served with creamy molasses butter

V – Items are or can be modified for a vegetarian diet.

DF/DFO - Items are or can be modified for a dairy free diet

GF/GFO – Items are or can be modified for a gluten free diet

Please discuss any allergies with your server.

LUNCH

Available from 11:30 to 3:00

Sandwiches & Burgers

Each Sandwich or Burger comes with your choice of a side Garden Salad, Cup of Soup or Chips

Substitute a Cup of Seafood Chowder \$8

Substitute a side Caesar or Beet Salad \$5

Gluten free bread available

Dexter's Butcher Block Black Forest Ham Sandwich \$19 (GFO)

*Dexter's Black Forest ham, Cheddar cheese blend, sliced tomato and dill pickle, with Dijonnaise
grilled on sour dough bread*

Ceilidh's Chicken Salad Sandwich \$18 (GFO/ DFO)

*Diced chicken breast, celery and summer savory,
mixed with Cranberry Aioli, Served on a grilled brioche bun with mixed greens*

Today's Boxcar Burger

Your server would be happy to tell you all about the tasty burger created by our Chefs

Price to vary

Nova Scotian Lobster Roll \$28 (DF/ GFO)

*Local Lobster pieces, celery, green onion, and lemon aioli, topped with mixed greens
served on a grilled brioche bun*

Spicy Black Bean Burger \$17 (Vegan/ GFO)

*A Black Bean Burger with minced chili peppers that add a kick, topped with sliced tomato, mixed greens
and housemade Garlic Sauce, served on a grilled brioche bun.*

Lunch Time Entrees

Atlantic Run Fishcakes \$23 (GF/ DF)

2 Salt cod Fishcakes served with your choice of Salad, Baked Beans, and Nova Scotian Chow

Quiche of the Day \$19

Your server will be happy to tell you about the chefs creation of the day

Shawarma Bowl \$20 (Vegan)

*Cauliflower, Carrots and Chickpeas roasted with shawarma spice served with Basmati rice, fresh cherry
tomatoes, cucumber slices and a housemade garlic sauce*

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DINNER

Available From 5pm - 8pm

The following four items are served with your choice of Chef's potato of the day or Basmati rice and today's Vegetable Medley.

Atlantic Sugar Maple Salmon \$30 (GF)

Fresh Atlantic Salmon in a maple butter marinade served with herbed lemon compound butter

Apple & Bacon Stuffed Pork Loin \$30

A thick and juicy cut of Pork Loin with an apple and bacon stuffing served with an apple demi glaze

Haddock Francese \$29

Grilled haddock filet with a delicate white wine, lemon butter sauce

Beef Burgundy \$36

Tender Beef tips cooked long and slow in a red wine demi glaze with carrot and onion finished with sauteed peppers

Pasta & Rice Dishes

Add to your choice of meal below

Chicken \$6 Shrimp \$8

Pasta Pesto Vino \$25 (V/ GFO)

Linguine tossed in a pesto and white wine cream sauce with sauteed peppers and onions Served with shredded parmesan cheese and garlic bread

Ragout of Tatamagouche Lamb \$36 (DF/ GFO)

Delicate pieces of local lamb slowly braised in herbed red wine tomato sauce with julienned vegetables over a bed of buttered linguini, served with garlic bread

Lobster Brandy Thermidor Pasta \$39

Local Lobster morsels in a brandy cream sauce served over linguine topped with shredded parmesan cheese served with garlic bread

Shawarma Bowl \$20 (Vegan)

Cauliflower, Carrots and Chickpeas roasted with shawarma spice served with Basmati rice, fresh cherry tomatoes, cucumber slices and a housemade garlic sauce

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BEVERAGES

Soft Drinks \$3

Pepsi, Diet Pepsi, Sprite, Sprite zero,
Ginger Ale, Root Beer, Lemon Iced Tea
Apple Juice, Orange Juice, Cranberry Juice
Clamato Juice, 2% Milk
Perrier **\$4.50**

Hot Drinks \$3

Meeting Waters Coffee
Orange Pekoe tea
Herbal Teas
Hot Chocolate with Whipped Cream

After Dinner Indulgences

We offer a beautiful selection of satisfying seasonal Desserts - Always changing!
Your server would be happy to tell you about today's features.

Gluten free options available

\$10 Make it A La Mode for **\$2.50**

SPECIALTY COFFEE

All Specialty coffees can be served Hot or Iced

B52 \$11

Baileys $\frac{1}{3}$ oz, Triple Sec $\frac{1}{3}$ oz, Kahlua $\frac{1}{3}$ oz, Coffee, topped with Whipped Cream

The Whole Shebang \$11

Baileys $\frac{1}{4}$ oz, Kahlua $\frac{1}{4}$ oz, Rum $\frac{1}{4}$ oz, V.S.O.P Brandy $\frac{1}{4}$ oz, Coffee, topped with Whipped Cream

Cafe Caldera \$11

Caldera Whiskey 1oz, Coffee, Maple Syrup, topped with Whipped Cream

Baileys 17% ABV, Triple Sec 35% ABV, Kahlua 20% ABV, V.S.O.P Brandy 40% ABV
Rum 40% ABV, Caldera Hurricane Whisky 40% ABV

WINE MENU

House Wines

White – Rolling Ridge Pinot Grigio (CAN-NS) 12% ABV
Gls \$8 - 1/2 L \$19 - 1L \$36

Red – Jost Marquette Cabernet Sauvignon (CAN-NS) 13% ABV
Gls \$8 - 1/2 L \$19 - 1L \$36

WHITE WINE

All Wines by the glass are a 5 oz pour

Tidal Bay

“Nova Scotia’s Signature Appellation”
Gls \$11 - Btl \$45

Jost, Tidal Bay
11% ABV

Mercator, Tidal Bay
11% ABV

The Beach House, Sauvignon Blanc (SA)
Gls \$11, Btl \$38 12.5% ABV

Gaspereau, Riesling (CAN-NS)
Gls \$12 - Btl \$42 11% ABV

Wolf Blass, Bilyara Chardonnay (AUS)
Gls \$11 - Btl \$38 13% ABV

Gaspereau, Rose (CAN-NS)
Gls \$12 - Btl \$42
11 % ABV

RED WINE

All Wines by the glass are a 5 oz pour

Great Big Friggin’ Red (CAN-NS)
Gls \$8 - 1/2 L \$19 - 1L \$36
13% ABV

Gaspereau, Small Lot Red (CAN-NS)
Gls \$12 - Btl \$42
12% ABV

Tommassi, Ripasso Valpol (ITL)
Btl \$59
13% ABV

Casillero del Diablo, Malbec (CHI)
Gls \$12 - Btl \$42
12% ABV

Bruce Jack, Shiraz (SA)
Gls 12\$ - Btl 42\$
14% ABV