

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 \$7 Shrimp \$10 Scallops \$14

Tossed Local Greens

with sliced cucumber, tomato and shredded carrot

\$9 / \$13 (Vegan, GF)

Classic Caesar

Herbed croutons, local bacon bits, shredded Parmesan and romaine lettuce,
tossed in our tangy dressing \$11 / \$15 (GFO)

Beetroot & Feta Salad

Sliced beets with a house made green onion vinaigrette over a bed of mixed greens,
topped with feta cheese, candied walnuts, and a balsamic drizzle.

\$12 / \$17 (DFO, GF)

Today's Soup

Your server will gladly describe today's creation.

Includes station-made biscuit.

\$7 cup / \$11 bowl

Seafood Chowder

Haddock, scallops, salmon, lobster, potatoes, carrots
& celery in a light cream broth

Includes station-made biscuit.

\$14 cup / \$20 bowl (GFO)

Shrimp Cocktail

Five large shrimp with house made seafood sauce

\$19 (GF / DF)

Tuna Tartare

Diced Yellowfin Tuna Loin, Avocado, Cucumber, Diced Peppers in a Miso Ginger Dressing, and Sesame Tamari glaze
Served with Wonton Crisps or Tortilla Chips

\$20 (GFO/DF)

Steam Engine Mussels

One pound of fresh mussels steamed with white wine, garlic, thyme, and lemon, served with garlic bread

\$19 (GF)

Bacon & Spinach Dip \$17(GF)

Bacon, spinach and cream cheese, hot and bubbly,
served with tortilla chips

Maritime Lobster Dip \$22(GF)

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

Basket of Biscuits \$6

4 station-made 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

Atlantic Run Fishcakes

2 Salt Cod Fishcakes served with baked beans, side greens salad, and Nova Scotian Chow
\$22 (GF/DF)
Substitute a Caesar or Beet Salad \$3

Buddha Bowl

Coconut curried chickpeas & potatoes, marinated roast veggies
served with infused basmati rice
\$21 (Vegan, GF, DF)
Add on: Chicken \$7 Shrimp \$10 Scallops \$14

Emperor Salad

Our large Caesar salad topped with jumbo shrimp & scallops sautéed in garlic butter
\$28 (GFO)

Sandwiches & Grills

Each sandwich comes with a side of chips

Substitute a cup of soup or side tossed salad \$5 Cup chowder \$10
Substitute a side Caesar or Beet Salad \$7
Gluten free bread available for an extra \$2.50

Ebbett's Meadow Brook Farm Smoked Ham Sandwich

Smoked ham, Gruyère and cheddar cheese blend, tomato and dill pickle, Dijonnaise
grilled on sour dough bread
\$18 (GFO)

Ceilidh's Purse

Diced chicken breast, dried cranberries, Gruyère cheese, celery and summer savory,
mixed with mayonnaise, served in a flour tortilla, grilled golden brown
\$18 (GFO/DFO)

BURGER OF THE WEEK

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

Nova Scotian Lobster Roll

Northumberland Strait lobster, celery, green onion, mixed greens and lemon ailoi,
served in a butter toasted bun
\$26 (DF/GFO)

Mediterranean Veggie Wrap

Medley of Fresh and Roast Marinated Veggies, with Housemade Hummus, Balsamic drizzle and greens,
served in a Flour tortilla
\$17 (V, DF, GFO)

The Ultimate Grilled Cheese

A Gourmet blend of 4 cheeses & bacon, grilled to golden perfection on Sourdough bread
\$17 (GFO)

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DINNER

Available after 5 pm

The following four items are served with your choice of Chef's potato of the day or infused basmati rice and today's freshest vegetables.

Atlantic Sugar Maple Salmon

Maple marinated, fresh local, sustainably sourced salmon served with herbed lemon compound butter
\$31 (GF)

Supreme of Chicken

Roasted Supreme Breast of Chicken seasoned with summer savory, with Rhubarb and Apple Compote
\$30 (GF)

Haddock Francese

Potato flour dredged fried haddock with a delicate white wine, lemon butter sauce
\$29 (GFO)

Personal Beef Wellington

Locally sourced, grade A filet of Beef Tenderloin, topped with classic mushroom Duxelle, wrapped in puffed pastry and served with a red wine demi glaze
\$40

Lobster Brandy Thermidor Pasta

*Local lobster morsels in Brandy Cream sauce with shredded Gruyère and herbs
Served over tender linguini noodles with Grilled Baguette*
\$39 (GFO)

Ragout of Tatamagouche Lamb Provencal

Delicate pieces of Tatamagouche lamb slowly braised in herbed red wine tomato sauce, Julienne vegetables, over a bed of buttered linguine and served with garlic bread.
\$36 (DF/GFO)

Emperor Salad

Our large Caesar salad topped with jumbo shrimp & scallops sautéed in garlic butter
\$28 (GFO)

Pasta Pesto Vino

Linguine tossed in a pesto and white wine sauce, peppers, onions, served with fresh grated parmesan and garlic bread.
\$25 (V/GFO)

ADD ON: Chicken \$7 Shrimp \$10 Scallops \$14

Buddha Bowl

*Coconut curried chickpeas & potatoes, marinated roast veggies
served with infused basmati rice*
\$21 (Vegan, GF, DF)

Add on: Chicken \$7 Shrimp \$10 Scallops \$14

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BEVERAGES

Soft Drinks \$3

Pepsi, Diet Pepsi, 7up, Ginger Ale
Lemonade, Root Beer, Lemon Iced Tea

Juice \$3

Apple, Orange, Cranberry
Milk \$2.50 Chocolate Milk \$3
Shirley Temple \$4.50

Mineral Water \$4.50

Coffee/Tea \$3

Espresso \$4

Cappuccino \$5

Hot Chocolate with Whipped Cream \$5
Mocha – Coffee, Hot Chocolate & Whipped
Cream \$6

AFTER DINNER INDULGENCES

SWEET ENDINGS

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

\$10

Make it a la mode for \$2.50

SPECIALTY COFFEE

\$10

B52

Baileys $\frac{1}{3}$ oz, Cointreau $\frac{1}{3}$ oz, Cloud House Coffee Liqueur $\frac{1}{3}$ oz, Coffee, Whipped Cream

Nuts About Coffee

Cloud House Coffee Liqueur $\frac{1}{2}$ oz, Amaretto $\frac{1}{2}$ oz, Coffee, Whipped Cream

The Whole Shebang

Baileys $\frac{1}{4}$ oz, Cloud House Coffee Liqueur $\frac{1}{4}$ oz, Rum $\frac{1}{4}$ oz, Amaretto $\frac{1}{4}$ oz, Coffee, Whipped
Cream

Whiskey Frosty

Whiskey 1 oz, Chilled Coffee, Maple Syrup

Baileys 17% ABV, Cointreau 40% ABV, Cloud House Coffee Liqueur 31% ABV, Amaretto 28% ABV,
Rum 40% ABV, Caldera Hurricane Whisky 40% ABV

WINE MENU

House Wines

White – Jost, L'Acadie Pinot Grigio (CAN – NS) 12% ABV
Gls \$8 - 1/2 L \$19 - 1L \$36

Red – Ducks Crossing, 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

Gaspereau, Tidal Bay
11% ABV

Mercator, Tidal Bay
11% ABV

White Haven, Sauvignon Blanc (NZ)
Gls \$12, Btl \$49 13% ABV

Gaspereau, Riesling (CAN – NS)
Gls \$12 - Btl \$49 11% ABV

Wolf Blass, Bilyara Chardonnay (AUS)
Gls \$9 - Btl \$36 13% ABV

RED WINE

All Wines by the glass are a 5 oz pour

Great Big Friggin' Red (CAN/NS)
Gls \$9 - 1/2 L \$20 - 1L \$39
13% ABV

Gaspereau, Small Lot Red (CAN/NS)
Gls \$11 - Btl \$45
12% ABV

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

Casillero del Diablo, Malbec (CHI)
Gls \$10 - Btl \$40
12% ABV

Barton & Guestier, Bordeaux Rouge (FRA)
Gls \$11 - Btl \$45
13% ABV

ROSE & SPARKLING

All Wines by the glass are a 5 oz pour

Ducks Crossing, Rose (CAN) 12% ABV
Gls \$8 - 1/2 L \$19 - 1L \$36

Gaspereau, Rose (CA/NS)
Gls \$11 - Btl \$45 11% ABV

Lightfoot & Wolfville, Brut (CAN/NS)
Btl \$59 12% ABV

Lightfoot & Wolfville, White (CAN/NS)
Btl \$59 11% ABV

BEER MENU

ON TAP

12 oz Pours

Tata Brew North Shore \$8.50

4.7% ABV

Nine Locks Brewing Co
O'Hearns Irish Red \$8.50

5% ABV

CANS AND BOTTLES

(5-6% ABV except where noted)

Nine Locks Tangerine Blonde 355ml \$7.00

Tata Brew Deception Bay IPA 473ml \$9.75

Tata Brew Hierlilty Irish Stout 473ml \$9.75

Tata Brew Nomad Pilsner, **non alc** 355ml \$6

Keith's/Coors Light 341ml \$6

COCKTAIL MENU

COCKTAILS

Mojito \$10

Gin & Tonic \$9

Vodka & Cranberry \$9

White Russian \$10

Railway Caesar \$11

Martini \$12

Aperol Spritz \$12

Peach Mimosa \$10

Caldera Rye & Ginger \$10

JOST LUVO COCKTAILS

Luvo Sparkling White \$10

Luvo Raspberry Lemonade Spritzer \$10

Luvo Moscato Spritzer \$10

Luvo Piquette & Peach Spritzer \$10

SPIRITS

1 oz pour \$7

Captain Morgan White Rum

Tanqueray Gin

Stoli Vodka

1 oz pour \$8

Caldera Whiskey

Bailey's

Disaronno

Triple Sec

Cloud House Coffee Liqueur

1 oz pour \$11

Glenora Glen Breton Rare Single

Malt Whiskey

JUNIOR CONDUCTORS

Tailored to the smaller conductor

12 & under

Available for Lunch & Dinner

Grilled Cheese Sandwich

Served with Potato Chips

\$10 (GFO \$2.50)

Buttered Pasta with Cheese

with garlic bread (GFO)

\$10

Kids Pasta

In a tomato sauce

finished with shredded cheese

with garlic bread (GFO)

\$12.50

Hot Dog

Served with potato chips

\$10

add cheese \$2.50

Hamburger

Served with potato chips

\$10

Add: Lettuce \$1 Tomato \$1 Pickle \$1 Cheese \$2.50

Kids Veggies & Chips Plate

Carrot sticks, Celery sticks and Cucumber slices

Served with tortilla chips and Hummus

\$8

Ice Cream Sandwich \$6

a scoop of vanilla ice cream,

sandwiched between

2 Station made chocolate chip cookies

Scoop of Ice Cream \$3