

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 \$9

Scallops \$9

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

\$18 (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

\$17 (GFO)

Bacon & Spinach Dip \$16(GF)

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

Maritime Lobster Dip \$21(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

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 and side greens salad
\$21 (GF/DF)
Substitute a Caesar or Beet Salad \$3

Buddha Bowl

Coconut curried chickpeas & potatoes, marinated veggies served
with infused basmati rice
\$19 (Vegan, GF, DF)
Add on: Chicken \$7 Shrimp \$9 Scallops \$9

Emperor Salad

Our large Caesar salad topped with jumbo shrimp & scallops sautéed in garlic butter
\$26 (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
\$17 (GFO)

Ceilidh's Purse

Diced chicken, dried cranberries, Gruyère cheese, celery and summer savory,
mixed with mayonnaise, served in a flour tortilla, grilled golden brown
\$17 (GFO/DFO)

Clubhouse Wrap

Diced chicken, bacon, tomatoes, greens, mayonnaise in a flour tortilla
\$17 (GFO)

Nova Scotian Lobster Roll

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

Caprese Sandwich

Pesto, Tomatoes and greens, with Gruyère
served open faced on sourdough and finished with a balsamic drizzle
\$17 (DFO, V, GFO)

The Ultimate Grilled Cheese

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

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

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
\$30 (GF)

Spinach and Brie Stuffed Chicken

Roasted Chicken Breast stuffed with creamy Brie and spinach, in a local honey and fresh thyme glaze
\$29 (GF)

Haddock Francese

Traditional 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
\$34

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

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.
\$34 (DF)

Emperor Salad

Our large Caesar salad topped with jumbo shrimp & scallops sautéed in garlic butter
\$26 (GFO)

Pasta Diavolo

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

ADD ON: Chicken \$7

Shrimp \$9

Scallops \$9

Buddha Bowl

Coconut curried chickpeas & potatoes, marinated veggies served with infused basmati rice
\$19 (Vegan, GF, DF)

ADD ON: Chicken \$7

Shrimp \$9

Scallops \$9

Atlantic Run Fishcakes

2 Salt Cod Fishcakes served with baked beans and side greens salad
\$21 (GF/DF)

Substitute a Caesar or Beet Salad \$3

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JUNIOR CONDUCTORS

Tailored to the smaller conductor

12 & under

Available for Lunch & Dinner

Grilled Cheese Sandwich (GFO)

served with Potato Chips

\$10

Buttered Pasta with Cheese

with garlic bread

\$10

Kids Rosé Pasta

a creamy tomato and pesto sauce with seasonings

finished with shredded cheese

with garlic bread

\$12.50

Hot Dog

topped with ketchup, served with potato chips

\$10

add cheese \$2.50

Hamburger

topped with ketchup, served with potato chips

\$10

Add: lettuce \$1 tomato \$1 pickle \$1 cheese \$2.50

Ice Cream Sandwich \$6

a scoop of vanilla ice cream,

sandwiched between

2 Station made chocolate chip cookies

Scoop of Ice Cream \$3

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 \$3.25

Espresso \$3.50

Cappuccino \$4.50

*Hot Chocolate with Whipped Cream \$4.50
Mocha – Coffee, Hot Chocolate & Whipped
Cream \$5.50*

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 1/3oz, Cointreau 1/3oz, Kahlua 1/3oz, Coffee, Whipped Cream

Nuts About Coffee

Kahlua 1/2oz, Amaretto 1/2oz, Coffee, Whipped Cream

The Whole Shebang

Baileys 1/4oz, Kahlua 1/4oz, Rum 1/4oz, Amaretto 1/4oz, Coffee, Whipped Cream

Caldera Frosty

Caldera Hurricane Whisky 1oz, Chilled Coffee, Maple Syrup

*Baileys 17% ABV, Cointreau 40% ABV, Kahlua 20% ABV, Amaretto 28% ABV,
Rum 40% ABV, Caldera Hurricane Whisky 40% ABV*

WINE AND BEER

House Wines

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

Red – Jost, Founder's Red (CAN- NS) 12% ABV
Gls \$8 ~ 1/2 L \$19 ~ 1L \$36

WHITE WINE

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

Yellow Tail Moscato (AUS)
Gls \$10, Btl \$38 7.5% ABV

Wolf Blass Chardonnay (AUS)
Gls \$10, Btl \$38 13% ABV

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

Gaspereau, Rose (CAN – NS)
Gls \$11, Btl \$45 11% ABV

Prosecco, Bolla (ITA)
Btl \$52 11% ABV

RED WINE

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

Grand Banker, Cabernet Sauvignon (CAN –ITL)
Gls \$8 ~ 1/2 L \$19 ~ 1L \$36
13% ABV

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

Baron D'Arignac, Blend Carignan and Grenache (FRA)
Gls \$8, Btl \$32
13% ABV

Fantini Sangiovese (ITA)
Gls \$9, Btl \$34
13% ABV

Mercator, Reserve Marquette NV (CAN –NS)
Btl \$72
12% ABV

All wines by the glass are 5 oz servings

ON TAP

12 oz Pours

Tata Brew North Shore \$7.50
4.7% ABV

Nine Locks Brewing Co
Right Some Red \$7.50
5% ABV

CANS AND BOTTLES

(5-6% ABV except where noted)

Nine Locks Tangerine Blonde 355ml \$7

Church Brewing Co. Amber Lager 473ml \$9

Church Brewing Co. German Porter 473ml \$9

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

Keith's/Coors Light 341ml \$6

Corona 341ml \$7