

Soups, Salads & Starters

Available during Lunch & Dinner

Salads

Dressing Choices: House Balsamic, Green Onion Vinaigrette, Ranch, Caesar
Small/Large

Tossed \$11 / \$15 (V, VO, GF)

Caesar \$11 / \$15

Greek \$11 / \$15 (V, GF)

Beetroot & Feta Salad \$15

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

Emperor Salad \$25

Our large caesar salad topped with jumbo shrimp & scallops sautéed in garlic butter

Add to your salad:

Chicken \$7

Shrimp \$7

Bacon \$5

Today's Soup \$9

Includes station-made biscuit

Seafood Chowder \$17 (GF)

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

Bacon & Spinach Dip \$16 (GF)

Bacon, spinach and cream cheese served hot and bubbly with sliced baguette on the side

Shrimp Cocktail \$16 (GF)

Five large shrimp with house made seafood sauce

Mediterranean Dipping Plate \$15

Sliced baguette served with mixed greens, tomatoes and olives with seasoned olive oil and balsamic drizzle

Maritime Lobster Dip \$18 (GF)

A creamy three cheese dip with Northumberland Strait Lobster baked to perfection, served with sliced baguette

Steam Engine Mussels \$17 (GF)

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

Basket of Biscuits \$5

4 station-made biscuits served with creamy molasses butter

Lunch

Available from 11:30 to 3:00

Atlantic Run Fishcakes \$18 (GF)

Served with baked beans and your choice of salad

Buddha Bowl \$19 (VO, GF)

Coconut curried chickpeas & potatoes, marinated veggies served with infused basmati rice and topped with pumpkin seeds

Add chicken, shrimp \$7 or bacon \$5

Sandwiches & Grills

Each sandwich comes with a side of potato chips

Add a cup of soup or tossed salad \$5

Add a caesar, beet, greek salad, or a cup of chowder \$6

Gluten free bread available for an extra \$2.50

Ebbett's Meadow Brook Farm Smoked Ham Sandwich \$15.95 (GF)

Smoked ham, tomato and dill pickle, monterey jack cheese, dijonaise

Ceilidh Chicken Salad \$15.95 (GF)

Chicken, mayonnaise, dried cranberries, greens, celery, summer savory, served on a soft croissant

Clubhouse Wrap \$12.95

Chicken, bacon, tomatoes, greens, mayonnaise in a flour tortilla

Nova Scotian Lobster Roll \$25.95

Northumberland strait lobster, celery, green onion, greens, mayonnaise, served in a butter toasted bun

Caprese \$15.95 (V, GF)

Pesto, tomatoes, greens, balsamic drizzle, monterey jack cheese, served open faced on french bread

The Ultimate Grilled Cheese \$15.95

Monterey jack, mozza, cheddar & bacon

V – Items can be modified for a vegetarian diet

VO - Items can be modified for a vegan diet

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

Please discuss any allergies with your server.

Dinner

Available after 5 pm

The following three items are served with your choice of roasted potato or infused basmati rice and today's freshest vegetables unless otherwise noted.

Dinner is accompanied by a basket of station-made biscuits

Cape d'Or Sugar Maple Salmon \$35 (GF)

Maple marinated local sustainably sourced Cape d'Or salmon served with a herbed lemon butter

Annapolis Apple & Brandy Pork Tenderloin \$29 (GF)

Grilled pork tenderloin with a lightly curried apple and brandy cream sauce

Haddock Francese \$29

Traditional flour dredged fried haddock with a white wine lemon butter sauce

North Shore Steak & Ale Pie \$34 (GF)

Tender beef slow cooked with onions and mushrooms in Tata Brew North Shore Ale, topped with creamy mashed potatoes and accompanied with roasted vegetables

Buddha Bowl \$19 (V, VO, GF)

Coconut curried chickpeas & potatoes, marinated veggies served with infused basmati rice and topped with pumpkin seeds

Pasta Diavolo \$25

Fettuccine tossed in a creamy tomato and pesto sauce of white wine and seasonings, served with parmesan and garlic bread.

Add Chicken \$ 7 Add Lobster \$ 14

Acadian Seafood Boil \$34 (GF)

A delicious combination of shrimp, mussels, scallops, sweet corn, and new potatoes, simmered in a seafood broth

Ragout of Tatamagouche Lamb Provencal \$34

Delicate pieces of Tatamagouche lamb slowly braised in herbed red wine tomato sauce, julienned vegetables, over a bed of buttered fettuccine and served with garlic bread.

Atlantic Run Fishcakes \$18

Served with baked beans and your choice of salad.

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Jr. Conductors

Tailored to the smaller conductor

16 & under

Lunch & Dinner

Grilled Cheese Sandwich

served with Potato Chips

\$10

Buttered Pasta with Parmesan or Kraft Dinner

\$7

Hotdog or Hamburger

Topped with Ketchup, served with Potato Chips

\$10

Add Cheese \$2

Ice Cream Sundae

\$6

Vanilla Ice Cream with Syrup, Whipped Cream & Sprinkles

Beverages

Pop \$2.75
Coke, Diet Coke, Sprite, Sprite Zero,
Orange, Root Beer, Ginger Ale, Lemon
Iced Tea
Juice \$2.75
Apple, Orange, Cranberry
Shirley Temple \$4.50
Coffee/Tea \$2.75

San Pellegrino Mineral Water \$2.89
Mocha – Coffee, Hot Chocolate &
Whipped Cream \$4.50
Americano, Cappuccino \$4.50
Espresso \$3.00
Milk \$2.50
Chocolate Milk \$2.75

Sweet Endings

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Always changing, your server would be happy to tell you about today's features.

\$9

Make it a la mode for \$1.50

Specialty Coffees \$9

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 Savoy – Cointreau 1/2oz, Baileys 1/2oz, Coffee

The Whole Shebang – Baileys 1/4oz, Kahlua 1/4oz, Rum 1/4oz, Amaretto 1/4oz, Coffee, Whipped Cream

Caldera Kicker – Caldera Hurricane Whisky 1oz, Coffee, Cream, Sugar

Caldera Frosty – Caldera Hurricane Whisky 1 1/2oz, Chilled Coffee, Maple Syrup

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

House Wines

White – Jost, L'Acadie Pinot Grigio 12% ABV

Gls \$7.50 ~ 1/2 L \$18 ~ 1L \$32

Red – Jost, Great Big Friggin' Red 12.5% ABV

Gls \$9 ~ 1/2 L \$19 ~ 1L \$34

Rose – Jost, Rose 12% ABV

Gls \$8 ~ 1/2 L \$19 ~ 1L \$34

White Wines

Tidal Bay ~ Ask for our featured winery

Gls \$10.50, Btl \$39

Luckett Vineyards, Phone Box White

Gls \$11, Btl \$40

12% ABV

Jacob's Creek Moscato

Gls \$7.50, Btl \$26

4.5% ABV

La Vieille Ferme Blanc

Gls \$8.50, 1/2 L \$22, 1L \$36

13% ABV

Gaspereau, Riesling

Gls \$9.50, Btl \$38

11% ABV

Benjamin Bridge, Brut Nv

Btl \$49

Grand Banker, Cabernet Sauvignon

Gls \$7.50 ~ 1/2 L \$18 ~ 1L \$32

13% ABV

Mercator, Upper

Ridge Marquette

Gls \$10 Btl \$39

12% ABV

Casillero del Diablo, Malbec

Gls \$8.50, Btl \$29

12% ABV

Luckett Vineyards, Phone Box Red

Gls \$11, Btl \$40

13% ABV

Blomidon Estates Winery, Baco Noir

Btl \$44

Oyster Bay, Pinot Noir

Btl \$46

Red Wines

All wines by the glass are 5 oz servings

On Tap

12 oz Pours

Tata Brew North Shore \$8.50

4.7% ABV

Nine Locks Brewing Co – Rotating Tap

\$8.50

5% ABV

Cans & Bottles

Tata Brew Butcher Block Red \$9.75

Nine Locks Watermelon Blonde \$9.75

Church Brewing Co. 902 IPA \$9.75

Bud Light/Coors Light/Keith's \$5.25

