

IN ROOM DINING MENU

BREAKFAST

7:00 am - 11:00 am

Hand Cut Fruit Plate
Seasonal sliced fruit served with honeyed yogurt

Field Berry Smoothie & Energy Bar Low fat yogurt and our in-house bar

Greek Yogurt Parfait
Layered with Greek yogurt, fruit and granola

Nova Scotia Smoked Salmon & Bagel Served with traditional garnishes

Blueberry Pancakes & Nova Scotia Maple Sausage

2 Eggs Big Breakfast
Any style with bacon, ham & sausage

Your Omelet
Choose from bacon, sausage, country ham, mozzarella, goat cheese, spinach, tomatoes, onions, peppers or mushrooms

Vegetable Hash
With fried eggs and melted Cheddar cheese

Pecan & Maple Cream Cheese
Stuffed Crepes
Strawberry Shortcake French Toast
Pea Meal or Smoked Salmon Eggs Benedict



ALL DAY

11:00 am - 10:00 pm

All our Sandwiches and Burgers are served with sweet or PEI fries Substitute \$2 for a garden salad

Caesar Salad
Parmesan garlic dressing with herb croutons and bacon

Chicken Cobb Salad
Bacon, blue cheese, tomato, red onion, chopped egg and shallot vinaigrette

Greenhouse Salad
Seasonal vegetables & greens with sesame dressing

Meadow Brook Farm Chicken Wings A dozen wings tossed in our signature BBQ sauce

Signature Seafood Chowder
Served with baguette & Tatamagouche butter

Vegetarian Soup
Seasonally inspired with bread

1 lb Northumberland Lobster Roll Citrus mayo and chives

Local Smoked Meat
Swiss cheese with pickles and grainy mustard on rye

 ${\it AAA~Beef~Burger}$ Aged cheddar & smoked bacon on a country bread bun with sriracha mayo

 ${\it Haddock~ \& Chips}$ 2pcs of hand battered fish with PEI fries and homemade tartar sauce

Meadow Brook Farm Chicken Club Smoked bacon, tomato, lettuce, herb mayo on country bread



DINNER

4:00 pm - 10:00 pm

Chilled Seafood Platter $\frac{1}{2}$ Lobster with cocktail sauce, 3 oysters & 3 citrus marinated tiger shrimps

Wolfhead Smoked Salmon & our Artisanal Smoked Salmon Caper-goat cheese and bagel crisps

Iceberg Lettuce Wedge
Bacon, tomato, walnuts with chopped egg and blue cheese dressing

Buffalo Mozzarella & Heirloom Tomato Salad Extra virgin olive oil & aged balsamic with arugula

Line Caught Halibut
Wild mushroom ragout with truffle oil & tomato risotto

Bacon Wrapped Scallops
Squash gnocchi pillows with lemon Parmesan cream

 $AAA \ \textit{Beef Tenderloin}$ Blue cheese with brandy peppercorn cream

Tatamagouche Rack of Lamb
Rosemary potato pave with Dijon and mint reduction



LATE NIGHT

10:00 pm - 7:00 am

Cold Plate
Assorted meat, cheese, fruit and crackers

 $\label{eq:assorted} As \textit{sorted Sandwiches}$ Roast prime beef, chicken salad, turkey , etc.

Assorted Cereal
Assorted cereal with a side of milk

DESSERTS

4:00 pm - 10:00 pm

Cheese Plate
International selections along with domestic varieties

Hand cut fruit plate
Seasonal sliced fruit served with honeyed yogurt

Daily Dessert Specials
Ask the order taker for the day's selection



FUTURE MEMBERS MENU

11:00 am - 10:00 pm

Pasta Pasta!
Fettuccine with homemade tomato sauce & garlic bread

Here's what I Like Burgers!
With cheese and salad or fries

Skipperdee's Sneakers
Breaded chicken filets and fries with honey mustard

Nanny's Fish & Chips
Battered with house-made tartar sauce

Teenie Weenie
All beef hotdog with fries or salad

Organic City Child Chicken
Grilled chicken, mashed potato with carrots and sweet peas

Garden Patch
Assorted vegetable crudités with ranch dip

"Prices are subject to \$5.00 Delivery Fee, 17% Gratuity & 15% Tax"