



IN SUITE DINING



FOX HARB'R
RESORT

BREAKFAST

Breakfast served from 7am to 11am

Classic Bircher Muesli \$12

Fresh berries, dried fruit, yogurt mixed and drizzled with raspberry coulis

Wild Blueberry Pancakes with Lemon Ricotta \$17

With maple syrup

Fox Harb'r Breakfast \$15

Two eggs any style with bacon, ham, or sausage, choice of toast and home-style potatoes

Classic Eggs Benedict \$19

Peameal bacon with fresh hollandaise on an English muffin

Lobster or Smoked Salmon Eggs Benedict \$24

Fresh hollandaise on an English muffin

CHILDREN'S MENU

Served from 11am to 9:30pm

Garden Patch \$9

Assorted vegetable crudité's with ranch dip

Teenie Weenie \$10

All beef hot dog with fries or salad

Skipperdee's Sneakers \$12

Breaded chicken fillets and fries

Pasta Pasta! \$10

With house made tomato sauce and garlic bread

Nanny's Fish & Chips \$10

Battered, with house made tartar sauce

Junior Burger \$12

With garden salad or fries

To order In Suite Dining, press "Room Service" on your suite phone.
Prices are subject to a \$5 delivery charge and 17% gratuity.



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LIGHTER FARE

Served from 11 am to 9:30 pm

Classic Caesar Salad \$13

Parmesan & garlic dressing, crisp bacon and herbed croutons

Fox Harb'r Signature Zinger Chicken Wings \$17

Tossed in house made hot or BBQ sauce, crudité's and house made ranch dip

Loaded Potatoes \$16

Fried waffle potatoes, with bell peppers, black beans, corn, jalapenos, tomatoes and cheese, salsa, guacamole and sour cream

Cape Cliff Seafood Chowder cup \$12 | bowl \$18

A bounty of lobster, halibut, salmon and Digby scallops, with house baked bread

Classic Nova Scotia Lobster Roll \$24

Fresh lobster meat, mayonnaise and chives, on a handmade brioche roll

Fox Harb'r Burger \$16

6 oz house ground beef burger on a potato chive bun served with lettuce, red onion, tomato, and red pepper mayo.

Add smoked bacon or cheddar \$2

Tatamagouche Brewing Co.

Beer Battered Haddock Fish & Chips \$18

Two pieces of hand battered fish and PEI fries, with house made tartar sauce

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DINNER

Served from 6:00 pm to 9:30 pm

½ Dozen Malagash Oysters on the Half Shell \$21

Grapefruit nectar, raspberry mint mignonette and grated horseradish

Cauliflower Tasting \$16

Curry roast cauliflower steak, vanilla scented puree & beet pickled florets
Wine soaked grapes, slivered almonds

Line Caught Sambro Halibut \$36

Seasonally prepared, from our Cape Cliff menu

Sustainable Blue Salmon \$39

Seasonally prepared, from our Cape Cliff menu

Holdanca Farms Grass Fed Chicken Breast \$39

Seasonally prepared, from our Cape Cliff menu

Butter Poached 1 ½ lb Lobster \$58

Lobster poached potatoes, our own garden vegetables and chive hollandaise

DESSERT

Carrot Cake Cheesecake \$12

Two favourite classic desserts in one, raisin sauce, candied pecans

Three Layer Chocolate Terrine \$12

Dark, milk and white chocolate layers with sponge toffee

Cheese Plate \$21

International selections along with domestic varieties, finished with seasonal berries

Hand Cut Fruit Plate \$15

Seasonal sliced fruit served with honey yogurt

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