

½ Dozen Malagash Bay Oysters on the Half Shell
Horseradish, lemon & brandy cocktail sauce and tequila vinaigrette
\$21

Sustainable Blue Salmon Three Ways
Hot smoked, maple cured. beet gravlax & miso spiked salmon mousse
orange peel marmalade and caviar crème fraiche
\$18

Lobster Stuffed Scallops
Carrot, arugula & micro green salad, minted sauce soubise
\$19

Sesame Seared Albacore Tuna
Glass noodle salad
\$18

Crepe filled with Smoked Vegetables
Albacore tuna tonnato sauce, crisp leeks
\$17

Cape Cliff Signature Seafood Chowder
Lobster, halibut, scallops and salmon, light cream & dill broth
Cup \$13 Bowl \$18

Lobster Bisque
Nova Scotia lobster, fine cognac & caviar crème fraiche
Cup \$10 Bowl \$15

Fox Harb'r Green House Mixed Greens Salad
Crumbled goat cheese, sundried grapes and local sunflower seeds
buttermilk herb dressing
\$16

Cape Breton Island Chanterelle Mushroom Risotto
Thyme infused cream truffle oil drizzle
\$16

Sweet Potato & Pistachio Latke, Duck Confit
Cranberry marmalade, corn fritter and spiced sour cream
\$18

Pan Seared Filet of Sustainable Blue Salmon
with Chanterelle Mushrooms
Roast new potatoes, olive oil baked baby carrots, pea coulis and red pepper froth
\$39

Atlantic Crispy Skin Arctic Char, Soba Noodles
Hot house cherry tomatoes, citrus leaf curry
\$37

Roast Filet of Sambro Halibut
Wild green & kelp sautee, pickled carrot, smoked halibut & white miso broth
\$37

Fox Harb'r Rainbow Trout
Fingerling potato & chickpea ragout, ribbon vegetables, citrus sauce
\$35

Sous Vide Chase's Lobster
Mussel emulsion, crisp mussels, paysanne potato
\$37

40 Day Dry Aged Strip Loin of Beef
Crisp polenta fries, seasonal vegetables, caramelized onion jus
10oz \$67 14oz \$95

Grilled 6oz Brant Lake Wagu Beef Tenderloin
Potato pave, roast baby carrots, oyster mushroom jus
\$62

Cornish Game Hen

*Lightly roasted breast, sous vide leg with mushroom essence
Soft polenta, red wine jus
\$45*

Lamb Two Ways

*House made sausage & leek ash crusted rack
Smoked pork belly and green lentil
\$42*

Roast Squash and Bell Pepper Tower

*Mushroom fritters, roast tomatoes, smoked tomato coulis
\$37*

Dessert

Classic Crème Brûlée

\$12

Chocolate Tasting

*Chocolate pate, baileys spiked pot au chocolate and sacher torte
\$12*

Pear and Almond Tart

\$12

Sticky Date Pudding

*Vanilla ice cream, crème anglaise
\$12*

Fox Harb'r Cheese Plate

*The Dutchmen's Gouda, Dragon's Breath blue,
Nova Scotia Tellagio, aged white cheddar, crackers & local honeycomb
\$18*