



IN SUITE DINING



harb'r  
**FOX HARB'R**  
RESORT

## **BREAKFAST**

*Breakfast served from 7am to 11am*

### **Nova Scotia Wild Berry Smoothie \$10**

Packed with Nova Scotia's famed Oxford blueberries

### **Fox Harb'r "Dutch Baby" \$18**

cast iron pan cooked pancake, fresh berries & maple cream

### **Fox Harb'r Breakfast \$16**

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

### **Classic Eggs Benedict \$20**

Peameal bacon with fresh hollandaise on an English muffin

### **Lobster or Smoked Salmon Eggs Benedict \$25**

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

### **The Fox's Frank \$10**

All beef hot dog with fries or salad

### **Tee Fox Tenders \$12**

Breaded chicken filets and fries with bbq sauce

### **Par 5 Pasta! \$10**

With house made tomato sauce

### **Birdie Burger \$12**

Cheeseburger with garden salad or fries, Add Bacon \$3

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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, crudites and house made ranch dip

### **Blackforest Ham, Bacon, Mushroom Pizza \$17**

Green pepper & tomato, rich pizza sauce

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

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

### **Roast Pear, Blue Cheese, Salami Flatbread \$16**

Chopped sage, shaved red onion & rich pizza sauce

### **Roast Breast of Haldanka Organic Turkey \$16**

Tellagio cheese, lettuce, tomato & cranberry mayo on house made foccacia

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## DINNER

*Served from 6:00 pm to 9:30 pm*

**½ Dozen Malagash Oysters with Pancetta, Lobster \$21**

Panko breadcrumbs, light vermouth sauce

**Sustainable Blue Salmon Three Ways \$18**

Hot smoked, maple cured. Beet cravlox & miso spiked salmon mousse  
Orange peel marmalade & caviar crème fraiche

**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**

Seasonally prepared, from our Cape Cliff menu

## DESSERT

**Classic Tiramisu \$12**

espresso soaked butterfingers, light mascarpone mousse

**Almond & Fruit Flan \$12**

Vanilla ice cream, bourbon sauce

**Fox Harb'r Cheese Plate \$18**

Fox Hill gouda, Dragon's Breath Blue, Quebec Brie, aged with white Cheddar, crackers & local honeycomb

**Hand Cut Fruit Plate \$15**

Seasonal sliced fruit served with honey yogurt

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