



TO START

SPARKLING BY THE GLASS

n/v Fox Harb'r, Cuvee Brut, Nova Scotia	\$15	\$68
n/v Benjamin Bridge, Méthode Classique	\$15	\$70
n/v Masottina Prosecco DOC	\$15	\$70

CHILLED SEAFOOD

CHILLED SEAFOOD FOR TWO | \$75

Chilled shrimp, scallop, tuna, lobster, crab & oysters

OYSTERS ON THE HALF SHELL | \$26

6 fresh shucked oysters, mignonette, cocktail sauce + horseradish

CAVAIR SERVICE

We serve only Acadian sturgeon caviar. All caviar garnished with chopped free run egg, snipped chives, house crème fraîche & fresh blini

ACADIAN WILD, THE ONLY SUSTAINABLE WILD CAVIAR IN THE WORLD | \$210/30GR

Origin: Saint John River, New Brunswick

ACADIAN GOLD | \$170/30GR

Origin: New Brunswick (rare genetic variety of shortnose sturgeon, Acipenser Brevirostrum)



CAPE CLIFF SPRING TABLE D'HÔTE MENU

Launching May 7 | Celebrating the Flavors of Spring in Nova Scotia
2-course \$65 / 3-course \$80

FIRST COURSE (Choose One)

- 1. SPRING PEA AND MINT SOUP**
A vibrant puree of fresh peas and mint, finished with crème fraîche and lemon zest.
ADD-ON: Seared Digby Scallop for a rich, complementary flavor (+\$6).
- 2. ACADIAN OYSTER TRIO**
Three freshly shucked Nova Scotia oysters served with:
 - Rhubarb mignonette
 - Elderflower granita
 - Pickled shallots
- 3. HERB-CRUSTED LAMB CARPACCIO**
Thinly sliced local lamb, lightly cured and seasoned with herbs, served with pickled fiddleheads, capers, and a drizzle of mustard vinaigrette.
- 4. SMOKED HADDOCK CROQUETTE**
Crisp haddock croquettes served with lemon aioli and a shaved asparagus salad.
- 5. SHAVED FIDDLEHEAD AND BEET SALAD**
Tender fiddleheads and thinly sliced beets tossed in a honey-lavender vinaigrette with goat cheese crumbles and toasted hazelnuts.

SECOND COURSE (Choose One)

- 1. PAN-SEARED NOVA SCOTIA HALIBUT**
Served with tender asparagus, roasted fingerling potatoes, and a bright lemon-herb beurre blanc.
- 2. SEARED ARCTIC CHAR**
Served with a wild ramp puree, roasted baby carrots, and a blood orange reduction.
- 3. HONEY-GLAZED DIGBY SCALLOPS**
Pan-seared Digby scallops glazed with local honey, served over a bed of spring pea purée, accompanied by sautéed asparagus tips and a crispy prosciutto garnish.
- 4. LOBSTER AND MOREL RISOTTO**
Creamy risotto infused with lobster stock, featuring sautéed morels and fresh asparagus tips, finished with a touch of parmesan

- 5. DRY-AGED STRIPLOIN STEAK**
(Supplementary Charge: +\$15)
Grilled 45-day dry-aged steak, served with a morel mushroom sauce, roasted baby potatoes, and charred spring onions.
- 6. SPRING ASPARAGUS AND RICOTTA RAVIOLI**
House-made ravioli filled with local ricotta and asparagus, served with brown butter, toasted pine nuts, and fresh pea shoots.
- 7. ROASTED CHICKEN SUPREME**
Holdenca Farms free range airline chicken breast, roasted fennel, baby carrots, fingerling potatoes with a morel mushroom sauce

THIRD COURSE (Choose One)

- 1. RHUBARB AND WILD BLUEBERRY PAVLOVA**
Crisp meringue topped with a rhubarb compote, wild blueberries, and whipped cream.
- 2. LEMON VERBENA PANNA COTTA**
Light and silky panna cotta infused with lemon verbena, served with a honey drizzle and candied violets.
- 3. STRAWBERRY AND BASIL TART**
Fresh local strawberries and basil atop a buttery pastry crust, served with a dollop of mascarpone cream.

Add Ons

- **CAVIAR SERVICE**
Premium local caviar available upon request.
- **FRESH SHUCKED OYSTERS**
traditional condiments
- **WINE PAIRING**
Local Nova Scotia wines selected to enhance each course.
- **SEASONAL CHEESE PLATE**
A curated selection of spring-inspired cheeses with rhubarb chutney and house-made crackers.

Optional wine pairing: +\$30 per person.



A LA CARTE

SALADS & APPETIZERS

CAESAR SALAD | \$22

Pork belly lardons, herb focaccia croutons, grilled lemon, grana Padano

CAPE CLIFF SALAD | \$20

Kale, edamame, carrots, red onion, blueberries, sunflower seeds, classic vinaigrette

SEAFOOD CHOWDER | \$26

Lobster, halibut, scallop & salmon, light dill cream broth, chive oil

STEAKS

All steaks are finished with infused house butter, served with roasted duck fat fingerling potato and seasonal vegetables

PEI BLUE DOT TENDERLOIN 6OZ | \$68

DRY AGED, BONE IN STRIPLOIN 14OZ | \$92

SAUCES | \$5

Green Peppercorn, Red Wine Jus, Chimichurri

ADD ON'S

4 Seared Scallops – \$16 / Shrimp – \$12 /

Lobster Tail \$25 / Foie Gras – \$25



TO FINISH

SEASONAL CHEESE PLATE | \$22

A curated selection of spring-inspired cheeses with rhubarb chutney and house-made crackers.

TAYLOR FLADGATE TAWNY 10yr | \$12

TAYLOR FLADGATE TAWNY 20yr | \$18

TAYLOR FLADGATE TAWNY 30K | \$36

BLANDY'S MADERIA 10yr | \$18

TEA | \$12

Blueberry, Amaretto, Grand Marnier, Orange Pekoe

MONTE CRISTO | \$12

Kahlua & Monte Cristo

NUTTY IRISH | \$12

Baileys & Frangelico

ESPRESSO MARTINI | \$15

Still Fired Vodka, Kahlua, Demerara Syrup, Espresso

CARAJILLO | \$15

Licor 43 liqueur, double espresso