

# The WILLARD

## DINNER MENU

### SHAREABLES

#### CHARCUTERIE | \$32

Selection of cured meats, locally sourced cheeses, house-made chutney, and crackers.

#### PEI KETTLE CHIPS | \$32

Annapolis fromage blanc, prosciutto chips, fresh herbs, and balsamic drizzle.

#### DIP TRIO | \$29

Spinach dip, beer-bacon-gouda dip, and lobster-crab dip, served with naan and pretzel bites.

#### PULLED PORK SLIDERS | \$24

Chipotle BBQ sauce, grilled pineapple salsa, lime, and cilantro crema.

#### TUNA TATAKI | \$28

Ahi tuna with ginger ponzu sauce, toasted sesame, julienne green onion, and avocado wasabi aioli.

#### FRESH VIETNAMESE SPRING ROLLS | \$21

Shrimp, fresh vegetables, and rice noodles wrapped in rice paper with nuoc cham sauce.

#### WAGYU MEATBALLS | \$28

Marinara sauce, Grana Padano cheese

#### FLATBREADS

##### SMOKED SALMON | \$21

Herbed cream cheese, red onions, capers, chives, and fresh dill.

##### PROSCIUTTO + PEAR | \$18

Poached pear, olive oil, fontina cheese, arugula, chili flakes, fresh lemon, and honey drizzle.

### APPETIZERS & SALADS

#### CALAMARI | \$23

Crispy fried calamari with lemon and garlic aioli.

#### CHICKEN WINGS | \$26

Breaded crispy wings with your choice of:  
Hot, Honey Garlic, Spicy Korean,  
Chipotle BBQ

#### CHOWDER Cup | \$18 / Bowl | \$24

Lobster, halibut, scallops, haddock and salmon in a light cream-dill broth, served with a garlic baguette.

#### CRAB CAKES | \$23

Cajun remoulade, baby arugula, and white balsamic vinaigrette.

#### CLASSIC CAESAR SALAD | \$18

Crispy prosciutto, baked Parmesan crumble, and herb croutons.

#### HOT HOUSE GREEN SALAD | \$15

Mixed greens with seasonal vegetables, and house vinaigrette

### APPETIZERS & SALADS (CONT.)

#### LOBSTER & SHRIMP LOUIE SALAD | \$26

Fresh Atlantic lobster, black tiger shrimp, Roma tomatoes, cucumber, avocado, hard-boiled eggs, and creamy Louie dressing

### BURGERS & HAND HELDS

Served with fries or a side salad.

#### CLASSIC NOVA SCOTIA LOBSTER ROLL | \$34

Fresh lobster meat, mayonnaise, and chives on a toasted brioche bun.

#### FOX HARBR BURGER | \$21

Classic style with tomato, lettuce, pickles, and chipotle mayo.  
Add applewood-smoked bacon or cheddar cheese.

#### CHICKEN BURGER | \$23

Crispy buttermilk chicken breast, Brioche bun, smoked bacon, pickled jalapeno, and spicy maple aioli.

#### VEGGIE BURGER | \$19

Black bean burger topped with salsa, guacamole, and mixed greens.

### ENTRÉES

#### GRILLED SALMON FILET | \$36

Seasonal vegetables, pineapple salsa and rice pilaf

#### FORK & KNIFE BISON BURGER | \$38

Whiskey onions, spinach, blue cheese, smoky balsamic aioli

#### BRAISED BEEF SHORT RIB | \$42

Garlic mashed potatoes and seasonal vegetables.

#### WAGYU MEATLOAF | \$38

Creamy mashed potatoes, seasonal vegetables, and mushroom demi-glace.

#### SHRIMP CASARECCIA PASTA | \$32

Pan-seared shrimps, cherry tomatoes, baby spinach, red onion, and basil pesto cream sauce.

#### ZA'ATAR SPICED CAULIFLOWER STEAK | \$26

Green tahini and confit cherry tomatoes.

### DESSERTS

#### BIG BROWNIE | \$25

Meant to be shared! Served warm with ice cream, whipped cream, toffee crunch, candied bacon, pecans, chocolate and caramel sauce.

#### STRAWBERRY SHORTCAKE | \$14

Raspberry coulis

#### PEANUT BUTTER CHOCOLATE CHEESECAKE | \$14

Rum caramel

#### VEGAN CARROT CAKE | \$14

Fresh berries