

SOUP+SALAD

Soup of the Day

Created daily with the freshest ingredients
small 4.95 ; large 6.95

Maritime Seafood Chowder

Fresh local seafood in a rich dill cream
small 6.95 ; large 9.95

Lobster Bisque

Rich and smooth, lobster infused tomato cream
small 5.95 ; large 7.95

Niche House Salad

Mixed greens, seasonal fruit, crumbled goat cheese, and spiced walnuts in our homemade blackberry vinaigrette 11.95

Caesar Salad

Romaine lettuce, fresh shaved parmesan, house baked croutons and prosciutto, in our homemade caesar dressing 11.95

Spinach Salad

Baby spinach, mushrooms, cherry tomatoes, spiced walnuts, grapes and bocconcini cheese, in our honey Dijon dressing 11.95

Greek Salad

Cherry tomatoes, cucumber, Kalamata olives, bell pepper, feta and romaine, in our oregano vinaigrette 11.95

Thai Chicken Salad

Fresh bell peppers, carrot, snow peas, beets, lime, cilantro, chili, cashews, panko breaded chicken breast and romaine, in our homemade sweet chili dressing 11.95

Add to any full salad:

6oz Blackened or regular chicken breast 4.95
calamari 4.95 ; seafood skewer 5.50

Enjoy a half salad as an appetizer for 7.95 when purchasing an item from 'PASTA+RISOTTO' or 'MAINS'

STARTERS

Nachos

Our freshly cooked chips topped with bell peppers, red onion, diced tomato, black olives, jalapeno peppers, cheddar and jalapeno-havarti cheese 12.50 ; add chicken 4.95 ; double cheese 3.95 ; guacamole 2.00

Stuffed Mushrooms

Wine simmered mushroom caps stuffed with a three-cheese blend, bacon and herbs 8.95

Perogies

Cheddar and potato stuffed perogies with a sweet chili sour cream 8.95

Chicken Quesadilla

Grilled chicken, bell peppers, onion and tomato, with mixed cheese and barbecue sauce, served with sour cream 9.95

Artichoke Dip

Our homemade creamy dip, baked and topped with cheese, served with pita bread 11.95

Bacon Wrapped Scallops

Fresh scallops, wrapped in Canadian bacon, with rosemary maple glaze 13.95

Prosciutto Bocconcini Crostini

Topped with tomato, bocconcini cheese, basil pesto, shaved prosciutto and a drizzle of balsamic 9.95

Calamari

Lightly dusted in our seasoned citrus breading and offered with our homemade roasted garlic tzatziki or spicy tomato sauce 10.95

Coconut Shrimp

Black Tiger shrimp, shredded coconut breading, with our homemade red curry mayo 12.50

Fish Cakes

Fresh Atlantic salmon, lobster and potato, hand formed and served with tomato basil cream sauce 12.50

Spicy Beef and Sausage Turnovers

Spicy beef, sausage and a 3-cheese mixture, in puff pastry, served with a tangy tomato sauce 8.95

Please inform your server of any allergies.
Prices do not include tax.

PASTA+RISOTTO

Vegetarian Risotto

Creamy risotto cooked in vegetable stock with roasted vegetables and baby spinach 17.95

Chicken & Butternut Squash Risotto

Butternut squash, grilled chicken breast, fresh broccoli, chilis, rosemary 17.95

Wild Mushroom New York Risotto

6 oz. New York Striploin, fanned over wild mushroom & spinach risotto 18.95

Prosciutto & Asparagus Ravioli

Mushroom and cheese ravioli tossed in a Brandy demi cream sauce with prosciutto, asparagus and wild mushrooms 17.95

Coconut Curry Chicken Linguini

Grilled chicken, julienne vegetables and cashews in a red curry coconut cream 17.95

Chicken Penne

Grilled chicken, sweet peppers, onion, baby spinach, in a basil pesto cream sauce 17.95

Italian Sausage Penne

Italian sausage, sweet peppers, onion, chilis, in a sweet tomato basil sauce 17.95

Seafood Aglio Olio e Peperoncino

Shrimp, scallops, salmon, mussels and linguini with fresh tomato, onion, garlic, chilis and olive oil 21.95

Lobster Vodka-Taragon Linguini

Lobster, asparagus and cherry tomatoes in a vodka-taragon cream sauce 21.95

MAINS

Fish & Chips

Two pieces of lightly battered haddock, with our home-cut fries 12.95 ; extra piece 3.50

Beef Burger

Made with fresh ground beef, topped the way you like it, served with our home-cut fries 10.95 ; add cheese 1.25

Lamb Burger

Tender grilled lamb on ciabatta with our homemade tzatziki sauce, served with our home-cut french fries 11.95

Chicken Schnitzel

Tomato, bacon, mixed greens, mozza, roasted red pepper aioli and guacamole, on ciabatta bread, with our home-cut fries 13.95

New York Steak Sandwich

6oz Steak on ciabatta bread, topped with sauteed mushrooms, onion, mozza & barbecue sauce, with our home-cut fries 17.95

Grilled Vegetable Ciabatta

Portabella mushroom, seasonal grilled vegetables, topped with goat cheese and herbed aioli, with our home-cut fries 14.95

Chicken Supreme Duxelle

Baked chicken breast stuffed with herbed wild mushroom & parmesan puree, with a port demi glaze; garlic mashed & vegetable 17.95

Chicken Scallopini

Seared chicken breast with a wild mushroom & sage demi cream sauce; roasted potato & vegetable 17.95

Pollo de Mar

Pan-seared chicken breast, scallops and shrimp in a sherry tomato cream sauce; roasted potato & vegetable 19.95

Jambalaya

Fresh shrimp, scallops, mussels, chicken and Italian sausage, in a creole sauce, over herbed wild rice 19.95

Panfried Haddock

Fresh Atlantic haddock with panko breading, herbed wild rice and vegetable 16.95

Sweet Chili Barbecue Salmon

Fresh Atlantic salmon, grilled with a sweet chili barbecue glaze, with herbed wild rice and vegetable 18.25

New York Steak

8 oz. NY Striploin topped with peppercorn sauce; roasted garlic mashed & vegetable 21.95

Baked Halibut

Fresh halibut in a white wine tomato sauce, with sweet peppers, onions, tomato, and Kalamata olives; wild rice & vegetable 21.95

Bacon Wrapped Halibut

Fresh halibut with a rosemary maple glaze; roasted potato & vegetable 21.95