

MacMillan

Appetizers

Fresh Island Oysters - \$4 / oyster
Red wine mignonette, lemon, pickled horseradish

Prince Edward Island Chowder - 22
Haddock, scallops, bacon, leeks, potatoes, chives, dill served with a warm biscuit

Greek Salad - 18
Local mixed greens, Dalvay's garden tomatoes & sliced cucumbers,
red onion, olives & feta cheese

Island Mussels - 18
Creamy garlic & shallot sauce, green onion, served with grilled bread

Smoked Salmon - 19
In house tea smoked, green apple, dill, pickled mustard seed, yogurt

Beet Salad - 16
Local mixed greens, goat cheese, roasted & pickled beets, beet chips & beet
vinaigrette

Entrées

Fresh Atlantic Halibut - 48
Seared halibut, pea puree, zucchini, swiss chard, spring onion beurre blanc

6oz Steerman's Tenderloin - 52
Brown butter sage fingerling potatoes, candied carrots, red wine braised shallot,
maple mustard demi-glace

Sweet & Spicy Island Pork Ribeye - 42
Buttermilk chive mashed potatoes, grilled balsamic vegetables, caramelized onions

Blackened Salmon - 42
Sweet potato, black bean & corn hash, creamy dill sauce

Crispy Skin Chicken Breast - 40
Pan seared crispy skin chicken breast, mushroom pilaf, blistered tomatoes,
broccolini & creamy pan jus

Ginger Sesame Power Bowl - 38
Ginger sesame coated chickpeas, vermicelli, bok choy & cremini mushrooms