

Dalvay by the Sea

Starters

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| Dalvay Signature PEI Mussel & Clam Chowder | 15 |
| Bar clams, PEI mussels, bacon, potato & garlic velouté, fine herbs | |
| Strawberry & Goat Cheese Salad <i>gf vg</i> | 15 |
| Maple Bloom Farm greens, brown butter crumble | |
| Crispy Crab Cakes | 17 |
| Pickles & aioli | |
| Mint & Melon <i>gf</i> | 14 |
| Honey whipped brie, fresh mint & melon | |
| Fried Calamari <i>gf</i> | 14 |
| Cucumber tartar sauce | |
| PEI Oysters <i>gf</i> | 18 |
| Local lemon, horseradish, mignonette | |

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Entrées

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| Larkin Farms Chicken | | 28 |
| Roasted breast, fried egg, creamy vegetables on toast | | |
| Atlantic Salmon gf | | 34 |
| Pan Seared, vanilla parsnip puree, honey poached pear | | |
| Dalvay Signature Grilled Tenderloin gf | | 40 |
| 6oz grilled tenderloin, sour cream whipped potato, red pepper relish | | |
| Mushroom Ragout gf vg | | 26 |
| Rosemary & raisin polenta, wild mushrooms | | |
| Scallops & Bacon gf | | 36 |
| Atlantic scallops, crispy prosciutto, smoked tomato jam | | |
| Harmony Lamb Bolognese | | 28 |
| Local lamb & tomato ragout, pappardelle pasta | | |
| <u>Seafood Enhancements</u> | | |
| Seared Scallops | . | 10 |
| Smoked Salmon | | 7 |
| Lobster Salad | 10 | |