

2 DOORS DOWN DINE AROUND MENU

FEBRUARY 1-28

Three Course Price Fix Menu

\$50 Per Person

\$2 of every Dine Around menu goes to Feed Nova Scotia

Appetizers

FARMERS MARKET SOUP

Seasonally inspired from the farms of Nova Scotia

TUNA TARTARE (DF)

Ahi tuna, cucumber & avocado in a ginger & sesame vinaigrette, sriracha mayo, furikake, prawn crackers

FRIED CALAMARI (DFO)

Flash fried calamari, baja crema, lime, chilies, cilantro

BUFFALO CALUIFLOWER (GF/V)

Chickpea dusted cauliflower, buffalo sauce, pickled carrots & celery, blue cheese dip

KALE CAESAR SALAD (GFO/VO)

Ted Hutten's kale, double smoked bacon, Grana Padano, house caesar dressing, fried capers, focaccia croutons, black pepper, lemon vinaigrette

MAC & CHEESE LOG (VO)

Panko crusted home-style mac & cheese, bacon bits, tomato sauce, queso, scallions, chipotle mayo

MUSHROOM TOAST (GFO/V)

Maritime Gourmet mushrooms, pickled shallots, garlic cream sauce, toasted sourdough

Main Plates

Add Caramelized Digby Scallops 15 Sautéed Garlic Shrimp 10

VALLEY SQUASH GNOCCHI (GFO/V)

Maria's Pantry gnocchi, squash purée, roasted squash, charred broccolini, Ciro's stracciatella

OULTON'S PORK BELLY (GFO)

Crispy crackling, French puy lentil & smoked ham hock stew, kale, carrot, apple & mustard relish, toasted French bread

LAMB BOLOGNESE (GFO)

Slow braised lamb ragu, Ciro's ricotta, mint, pappardelle, toasted Maria's Pantry focaccia

CRISPY SKIN ATLANTIC SALMON (GFO)

Saffron risotto, herb & citrus salad, sautéed fennel & kale

BONE-IN PEI BEEF SHORT RIB (GF)

\$10 Surcharge

Slow braised AAA beef short rib, market vegetables, red skin butter smashed potatoes, Savoy Sunday gravy, horseradish cream, parsnip chips

KOREAN FRIED CHICKEN (GF)

Breaded buttermilk marinated chicken thighs, red dragon sauce, sushi stick rice, bok choy, kimchi garden slaw, sesame, hot honey

RIGATONI CARBONARA (GFO/VO)

Pancetta, sweet peas, Grana Padano, cured egg yolk, cracked black pepper

Desserts

OLD FASHIONED GINGERBREAD CAKE (GFO)

Warm Gingerbread, French Vanilla Ice Cream, English Toffee Sauce, Spiced Candied Hazelnuts

WARM BLACK FOREST BROWNIE (GFO)

Cherry Kirsch Compote, Chantilly Cream, Shaved Chocolate

DEE DEE'S SORBET SUNDAE (GF/VG)

Dee Dee's Sorbet, Fruit Compote, Oatmeal Chocolate Chip Cookie

TURTLE CHEESECAKE

Caramel Pecan Cheesecake, Chocolate Crumb Crust, Dark Chocolate Sauce, Chantilly Cream

Beverage Feature

\$11 with Dine Around Menu, \$13 without Menu

A SHORE THING

JD Shore Spiced Rum, Aperol, Lemon, Strawberry, Sparkling Wine

SPICED STRAWBERRY SPRITZ (N/A)

Noa N/A Spiced Rum, Noa N/A Italian Aperitif, Lemon, Strawberry, Zero N/A Sparkling Riesling

Our menus are seasonal, responsible, and always support our local food producers first.
Thank you for joining us tonight.

GF/GFO - Gluten Free or Gluten Free option available

V/VO - Vegetarian or Vegetarian option available

DF/DFO - Dairy Free or Dairy Free option available

VG/VGO - Vegan or Vegan option available.