

Highland Sitting Room

SALMON TARTARE

Fresh salmon, beetroot and avocado with cucumber and capers.
Finished with a lime ginger vinaigrette. Served with rye Melba toast.

MUSSELS PROVENÇAL

Fresh local mussels steamed in a fragrant broth of garlic, white wine,
tomato and seasonal vegetables with a hint of lemon. Served with a toasted baguette.

LOBSTER SLIDERS

Local lobster with dill mayonnaise and arugula on a house-made
seaweed bun. Served with tomato marmalade.

CAPE NORTH OYSTERS

Fresh local oysters on the half shell with apple mignonette.

ARTICHOKE FLATBREAD

Marinated artichoke heart with tomato and baby spinach on a crispy
flatbread with an aromatic garlic and herb goat cheese.

TRUFFLE PARMESAN FRIES

Hand-cut wedges fried to perfection. Seasoned with Parmesan and cracked
black pepper, drizzled with a white truffle oil. Served with roasted garlic and truffle aioli.

KELTIC NACHOS

House-cooked tri-colour corn chips with fresh scallion, smoked bacon and tomato. Topped with
Monterey jack cheese and slow roast chicken, served with salsa and chipotle sour cream.