

APPETIZERS

CRAFTED COMFORT SOUP OF THE DAY

15

Carefully crafted to offer unique taste experience whether it's a comforting classic or a creative new recipe. Perfectly paired with warm bread, our daily soup offers a delicious and satisfying option at any time of the year. Ask your server for our daily special.

BAY OF FUNDY CHOWDER (GF)

18

...is a rich and creamy seafood soup inspired by the fresh, local ingredients found along the Bay of Fundy - Fresh Atlantic Lobster, locally sourced haddock, bacon, potatoes, world famous Digby scallops and farmed Atlantic Salmon.

ANNAPOLIS VALLEY WINTER SALAD (GF, DF, VEGAN)

13

A vibrant mix of tender greens, pickled onions, crisp cucumber, juicy cherry tomatoes, and colorful mixed peppers, finished with our house-made raspberry dressing — fresh, light, and bursting with flavor.

PINES CAESAR SALAD (GF-POSSIBLE)

13

Fresh and flavourful twist on the classic chopped Caesar salad. Featuring crisp romaine lettuce and our own creamy Caesar dressing, crunchy in-house made croutons, locally sourced bacon, and finished with fresh lemon and parmesan cheese.

Elevate your salad with -

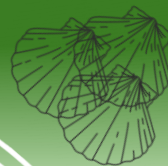
LOCAL CHICKEN BREAST
DIGBY SCALLOPS (3)

11

15

When in season, Churchill's Restaurant is proud to use local ingredients.





DINNER

- DIGBY PINES SIGNATURE DISHES -

PAN SEARED SCALLOPS (GF)

38

Tender Digby scallops, pan-seared to golden perfection, served atop creamy mashed potatoes with crisp bacon, sautéed spinach, and finished with a vibrant cranberry sauce — a harmonious balance of rich and fresh flavors from sea and land.

PERFECT PAN SEARED HADDOCK

29

The finest North Atlantic Haddock, Delicately pan seared to achieve a crispy golden crust while preserving its moist, flaky interior. Accompanied by valley seasonal vegetables, warm maritime potato salad, and lemon butter sauce, this dish celebrates uncomplicated and elegant flavours.

BRAISED SHORT RIBS (GF)

42

Tender, slow-braised short ribs served atop creamy mashed potatoes, accompanied by a medley of seasonal vegetables, and finished with a rich, flavorful beef jus — a comforting yet refined coastal-inspired entrée.

VEGETABLE PATTIE WITH MINT CHUTNEY (GF, DF, VEGAN)

27

Crispy vegetable patties bursting with aromatic spices, and quinoa served with zesty house-made mint chutney — a fresh, flavorful vegetarian bite that awakens the senses.

ATLANTIC SALMON (GF/DF)

39

Tender Atlantic salmon, perfectly pan-seared to a golden finish, accompanied by rich, roasted potato, a medley of vibrant Mediterranean vegetables, and balsamic glaze— a harmonious balance of coastal flavors and refined comfort.

SEAFOOD LINGUINI

38

Linguini tossed in a rich garlic cream sauce, loaded with succulent shrimp, Digby scallops, and smoked Atlantic Salmon. Finished with a touch of white wine, fresh herbs, and grated parmesan, served with garlic bread.

GRILLED CHICKEN BREAST (GF/DF)

28

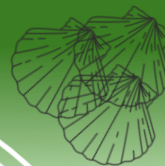
A tender 7 oz Annapolis Valley chicken breast, grilled to perfection, served with thick cut homemade French fries, crispy bacon, a medley of seasonal vegetables, and finished with chicken jus — a hearty and elegant entrée inspired by coastal comfort.

When in season, Churchill's Restaurant is proud to use local ingredients.

We only serve fresh seafood.



DIGBY PINES
Golf Resort and Spa



DINNER

- LIGHTER FARE -

NOVA SCOTIA FISH 'N CHIPS

22

A true taste of the Atlantic! 6oz Haddock, lightly battered and fried to golden perfection ...coupled, the traditional way, with crispy, hand-cut fries, and house made coleslaw. Offered with creamy tartar sauce and lemon wedge. Nothin' better!

THE PINES' BURGER

23

Juicy 8 oz beef patty grilled to perfection, served on a toasted brioche bun with crisp lettuce, ripe tomato, melted cheddar, smoky bacon, and creamy mayo, accompanied by your choice of house-cut fries or fresh garden salad — a classic elevated for hearty, satisfying indulgence.

VALLEY CAJUN CHICKEN BURGER

25

Cajun rubbed chicken breast is grilled to perfection, crisp romaine, and melted onion, served with your choice of fresh salad or golden fries — a punchy, flavour-packed twist on a classic.

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DIGBY PINES
Golf Resort and Spa



DESSERT MENU

- FROM OUR PASTRY KITCHEN -

CRÈME BRULÉE BY THE BAY

12

Rich vanilla custard with a perfectly torched sugar crust, inspired by the golden sunsets and seaside serenity of Digby.

STICKY TOFFEE PUDDING

12

Rustic bread pudding enriched with dried fruits, baked to perfection, and topped with warm vanilla cream sauce.

OREO CHEESECAKE

12

House-made Oreo cheesecake — light, creamy, and indulgent, with a nostalgic nod to a classic favourite.