

## STARTERS

---

***Moules Frites (GF)*** *\$20*

1lb PEI Mussels sauteed with garlic, butter, shallots and white wine served with Herbed Fries

***Pines Bruschetta*** *\$29*

Nova Scotia Lobster, Diced Tomato, Shallot, Fresh Herbs and Olive Oil served with baguette crostini

***Bruschetta (DF | V)*** *\$12*

Diced Tomato, Shallot, Fresh Herbs and Olive Oil served with baguette crostini

***Nova Scotia Loaded Potato Crisps (GF)*** *Small \$12*  
*Sharable \$18*

Fresh Home Made Potato Chips seasoned to perfection and topped with, Aged White Cheddar, Smoke Gouda, and Gruyere, Spring Onions, and Creamy Tarragon Mustard Sauce

***Soup of the Day*** *Cup \$6*  
*Bowl \$18*

A rotating seasonal soup crafted daily using fresh ingredients, served with a warm roll.

***The Racquette Seafood Chowder (GF)*** *Cup \$8*  
*Bowl \$24*

Nova Scotia Haddock, Nova Scotia Lobster, Digby Scallops, and Shrimp with potatoes and pancetta in a rich and creamy broth

***Caesar Salad*** *Side \$6*  
*Main \$18*

Crisp Romaine Lettuce tossed in a home made Lemon Caesar dressing with grated parmesan cheese and Croutons

***Green Salad (GF | VG)*** *Side \$6*  
*Main \$18*

Field Greens, cucumber, tomato, shredded carrot, and house pickled red onion with choice of house made Balsamic Vinaigrette

---

***Enhancements (GF)***

4oz Poached Nova Scotia Lobster	<i>\$34</i>
6oz Nova Scotia Scallops (approx. 7)	<i>\$20</i>
3oz Nova Scotia Scallops (approx. 3-4)	<i>\$12</i>
6oz Sautéed Shrimp (approx. 7)	<i>\$13</i>
6oz Shaved Prime Rib (DF)	<i>\$24</i>
6oz Grilled Chicken Breast (DF)	<i>\$10</i>

GF = Gluten Friendly | DF = Dairy Free | V = Vegetarian | VG = Vegan

Please inform your server of any allergies or dietary restrictions. Prices subject to applicable taxes.  
Outside Wine Corkage and Cake Plating service fees apply.

## ENTREÉS

---

***Pines Coquilles St Jacques*** \$49

7 Digby Scallops baked to perfection in a mushroom cream sauce topped with a gruyere crisp. Served with seasonal vegetables and your choice of parsnip puree, sour cream and chive whipped potato, or roasted potato

***Churchills Filet (GF)*** 6oz \$25

100% Nova Scotia Beef "Bistro Filet" medallions grilled to your liking with a mushroom and red wine demi glace. Served with seasonal vegetables and your choice of parsnip puree, sour cream and chive whipped potato, or roasted potato

12oz \$35

***Digby Scallops and Shrimp (GF)*** \$39

Seared Digby Scallops and shrimp served with a pancetta & tart apple cider reduction. Served with seasonal vegetables and your choice of parsnip puree, sour cream and chive whipped potato, or roasted potato

***Pan Roasted Haddock and Mussels*** \$28

Nova Scotia Haddock pan seared and topped with Nova Scotia saffron velouté. Served with seasonal vegetables and your choice of parsnip puree, sour cream and chive whipped potato, or roasted potato

***Fisherman's Bounty (GF)*** \$49

Nova Scotia Blue Mussels, Nova Scotia Lobster, Shrimp, and Nova Scotia Haddock poached in a Nova Scotia Saffron infused tomato broth. Served with crusty baguette for dipping

***Roasted Half Chicken (GF)*** \$30

A marinated half chicken roasted to a golden brown and drizzled with pancetta and a tart apple cider reduction. Served with seasonal vegetables and your choice of parsnip puree, sour cream and chive whipped potato, or roasted potato

---

***Enhancements (GF)***

4oz Poached Nova Scotia Lobster	\$34
6oz Nova Scotia Scallops (approx. 7)	\$20
3oz Nova Scotia Scallops (approx. 3-4)	\$12
6oz Sautéed Shrimp (approx. 7)	\$13
6oz Shaved Prime Rib (DF)	\$24
6oz Grilled Chicken Breast (DF)	\$10

GF = Gluten Friendly | DF = Dairy Free | V = Vegetarian | VG = Vegan

Please inform your server of any allergies or dietary restrictions. Prices subject to applicable taxes.  
Outside Wine Corkage and Cake Plating service fees apply.

## CASUALS

---

***Pines Mac and Cheese*** *\$16*

Gemelli pasta nestled in creamy béchamel with gruyere, white cheddar, and smoked gouda.

***Fettucine Alfredo (V)*** *\$17*

Fettucine tossed in a cream sauce with parmigiano Reggiano

***Nova Scotia Fish and Chips*** *2pc \$22*

Tempura Battered Nova Scotia Haddock served with Herbed Fries, House made Cole Slaw, and remoulade

*3 pc \$30*

***Nova Scotia Lobster Roll*** *\$39*

Nova Scotia Lobster gently poached in butter, mixed with celery, spring onion and house made aioli atop a toasted brioche bun served with Herbed Fries and House made Cole Slaw

***The Pines Burger*** *\$21*

Premium Burger Patty topped with Crispy Bacon, Cheddar, Caramelized Onions with Lettuce and Tomato served on a Pretzel Bun with Herbed Fries

***Chicken Waldorf Salad (GF)*** *\$22*

Romaine Lettuce, Cucumber, and Tomato topped with our house made waldorf chicken salad featuring toasted almonds and dried cranberries. Served with our herbed ranch dressing.

***Wild Mushroom and Lentil Terrine (VG)*** *\$26*

Our own house made Vegan "Foie" Gras. Layers of mushrooms, French lentils, and root vegetables finished with a roasted garlic vegetable jus. Served with seasonal vegetables and your choice of parsnip puree or roasted potatoes

---

***Enhancements (GF)***

4oz Poached Nova Scotia Lobster	<i>\$34</i>
6oz Nova Scotia Scallops (approx. 7)	<i>\$20</i>
3oz Nova Scotia Scallops (approx. 3-4)	<i>\$12</i>
6oz Sautéed Shrimp (approx. 7)	<i>\$13</i>
6oz Shaved Prime Rib (DF)	<i>\$24</i>
6oz Grilled Chicken Breast (DF)	<i>\$10</i>

GF = Gluten Friendly | DF = Dairy Free | V = Vegetarian | VG = Vegan

Please inform your server of any allergies or dietary restrictions. Prices subject to applicable taxes.  
Outside Wine Corkage and Cake Plating service fees apply.