

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 | VG) \$12

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

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

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

Sharable \$18

Soup of the Day Cup \$6

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

Bowl \$18

The Racquette Seafood Chowder (GF) Cup \$8

Nova Scotia Haddock, Digby Scallops, Clams, and Shrimp with potatoes and bacon in a rich and creamy broth

Bowl \$24

Caesar Salad Side \$6

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

Main \$18

Green Salad (GF | VG) Side \$6

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

Main \$18

Enhancements (GF)

4oz Poached Nova Scotia Lobster	\$34
6oz Nova Scotia Scallops	\$20
3oz Nova Scotia Scallops	\$12
6oz Sautéed Shrimp	\$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.

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 roasted potato, sour cream whipped potato, or parsnip puree.

Churchills Filet (GF)

6oz \$28

12oz \$35

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 roasted potato, sour cream whipped potato, or parsnip puree.

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 roasted potato, sour cream whipped potato, or parsnip puree.

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 roasted potato, sour cream whipped potato, or parsnip puree.

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 roasted potato, sour cream whipped potato, or parsnip puree.

Enhancements (GF)

4oz Poached Nova Scotia Lobster	\$34
6oz Nova Scotia Scallops	\$20
3oz Nova Scotia Scallops	\$12
6oz Sautéed Shrimp	\$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, Lettuce and Tomato, drizzled with creamy tarragon mustard and served on a Pretzel Bun with Herbed Fries
Upgrade to Chicken Breast \$2

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.

Vegetarian Dish of the Day **\$26**

A fresh option everyday, please ask you server.

Enhancements (GF)

4oz Poached Nova Scotia Lobster	\$34
6oz Nova Scotia Scallops	\$20
3oz Nova Scotia Scallops	\$12
6oz Sautéed Shrimp	\$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.