

Appetizers

The Pines Chowder \$16

A Selection of Nova Scotian Seafoods, Potatoes, Corn, Bacon and Cream
with Brown Bread Croutons

Caesar Salad \$16

Romaine Lettuce, Fried Capers, Crisp Bacon, Parmesan Cheese,
Torn Croutons and Roasted Garlic Dressing

Digby Tacos \$20

Fried Digby Scallops, Pumpkin Seed Pico de Gallo,
Avocado Crema, Grilled Flour Tortilla

Lobster Crab Dip \$24

Cream Cheese, Roasted Peppers, Provolone and Pita Crisps
Perfect for Sharing

Winter Salad \$15

Mixed Greens, Dried Cranberries, Goat Cheese, Spiced Walnuts
With Maple Chevre Dressing

Our Daily Soup \$12

Ever Changing Creations

Main Course

Haddock Fish 'n Chips \$21 (2 pc) \$24 (3 pc)

Crisp Battered Haddock, Herbed French Fries, Traditional Tartar,
Nappa Ranch Slaw

Bluenose Boiled Dinner \$26

Picnic Ham, Brussels Sprouts, Parsnips, Carrots, and New Potatoes,
Seasoned Broth, Mustard Sauce

Lobster and Bacon Mac 'n Cheese \$32

Gratineed Penne in a Four Cheese Sauce

Spaghetti and Meatballs \$26

Italian Sausage and Beef Meatballs,
Simmered in Marinara Sauce, Parmesan Cheese

Linguini Del Mar \$32

Shrimp, Scallops, Smoked Salmon, Basil, Sundried Tomatoes,
Finished with White Wine and Crab Butter

Chicken Fricasse \$30

Sauteed Chicken finished with Mushrooms, Peas, Shallots, Cream
and Matchstick Potatoes

The Pines Good Health Bowl \$26

Roasted Winter Vegetables, Quinoa Pilau, Crisp Chickpeas, Wilted Kale
Harissa Tahini Sauce

The Churchill Burger \$21

6 oz Handmade Chuck Patty, Smoked Cheddar, Peameal Bacon, Melted Onions, Pines Sauce,
Toasted Brioche Bun...served with Herbed French Fries or Green Salad

Coquilles St Jacques \$36

6 Pan Seared Digby Scallops, Gratineed with Mornay Sauce, Mushrooms, and Herbs,
Warm Broccoli and New Potato Salad

Grilled 8oz New York Striploin Steak Sandwich \$38

Garlic Toasted Baguette, Portobello and Shallot Ragout, Herbed French Fries,
Basil Parmesan Aioli