

2009 Summer Dining Room Menu

Starters

Vegetable Spring Rolls **\$9**

Created from Fresh Vegetables and Rice Noodles

Made in our Kitchen

Served with a Sweet Chili Sauce and Mango Chutney

Nova Scotia Mussels **\$9**

Local Cultivated Mussels

Steamed in White Wine, Garlic, Parsley and Lemon

Curried Shrimp with Toasted Coconut **\$10**

A Quartet of Shrimp

Served with an Apple-Curry Sauce

Shrimp Cocktail **\$11**

Chilled Poached Shrimp

Served with our Zesty Cocktail Sauce

Camembert Crostini **\$9**

Warm Camembert Cheese on Melba Rounds

Lightly brushed with Olive Oil

Served with Raspberry-Apple Compote

Green Garden Salad **\$7**

Mixed Lettuce with Crisp Garden Vegetables

Your Choice of Dressing

2009 Summer Dining Room Menu

Soups & Salads

Valley Vegetable Soup

\$6

A Delicious Blend of Vegetables in a Tomato Broth

Seafood Chowder

Cup \$7

Salmon, Haddock, Baby Shrimp and Clams
in Our Creamy Style Broth

Bowl \$10

Classic Caesar Salad

\$8

Crisp Romaine Tossed with Herb Croutons
Smokey Bacon Bits in Our Garlic Dressing
Topped with Shredded Parmesan Cheese

Tomato Bocconcini Salad

\$8

Tomatoes and Bocconcini Cheese
Marinated in Fresh Basil and Olive Oil
Served over Mixed Lettuce, Drizzled with Balsamic Glaze
Garnished with Herb Croutons

Spinach Salad

\$8

With Bacon, Sliced Boiled Egg and Mushrooms
Topped with Grated Mozzarella Cheese
and Poppy Seed Dressing

Greek Salad

\$8

Romaine Lettuce, Diced Tomato, Cucumber and Red Onion
Blended with Local Feta and Olive Oil
Garnished with Kalamata Olives and a
Balsamic Oregano Dressing

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Entrées

Beef Tenderloin **\$29**

Triple A Beef, Char-Broiled to Your Preference
Finished with a Peppercorn Cream Sauce

"Classic" New York Striploin **\$24**

Triple A Beef
Char-Broiled to Your Preference

Pork Tenderloin **\$19**

Oven Roasted Tenderloin
Wrapped with Thyme and Smokey Bacon
Served with a Cranberry Cabernet Sauce

Baby Beef Liver Onions & Bacon **\$15**

Served with a Vegetable Medley and Choice of Potato

*** May we suggest these delicious add-ons to the above***

Sautéed Mushrooms \$3 Caramelized Onions \$2

Rack of Lamb **\$24**

Oven Roasted with a Dijon and Rosemary Crust
Served with a Red Currant Jus

Privateers Striploin **\$28**

Triple A Beef, 8oz Center Cut Striploin
Char-Broiled to Your Preference
Topped with Shrimp, Mussels and Scallops

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Entrées

Baked Salmon **\$22**

Oven Baked with Parmesan Breadcrumb Topping
Finished with a White Wine Sauce

Digby Scallops **\$22**

Sea Scallops Dusted in Flour and Pan Fried
Served with Remoulade

Shrimp & Scallop Linguine **\$24**

Gulf Shrimp and Digby Scallops
Sautéed in a Light Tomato Sauce
with Pernod and Roasted Red Peppers

Grilled Atlantic Haddock **\$19**

Seasoned Fillet of North Atlantic Haddock
Served with a Lemon Butter Sauce

Chicken & Rösti **\$18**

Sautéed Chicken Breast
Simmered in a Mushroom Cream Sauce
Served with a Rösti Potato

Mediterranean Stuffed Chicken **\$19**

Chicken Breast Stuffed with Black Olives,
Roasted Peppers, Onions
and Feta Cheese
Served with Sun-dried Tomato Cream Sauce

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Lighter Fare

Calypso Chicken **\$15**

Lightly Coated with Hawaiian Seasoning
Presented on a Bed of Rice with a Spicy Sweet Thai Sauce

Mister Club **\$10**

A Toasted Triple Decker with Turkey, Bacon, Lettuce, and Tomato
Served with Potato Skins and Apple-Cranberry Chutney

Deluxe Cheeseburger & Skins **\$10**

The Works!
6oz Ground Sirloin grilled and loaded with Cheddar,
Tomato, Lettuce, Fried Onions, and Pickles on a Toasted Kaiser
Served with our own Sauce, Potato Skins & Sour Cream

English Style Fish & Chips **\$12**

Flaky Fillets of North Atlantic Haddock
Battered and Deep Fried
Served with Fries and Coleslaw

Pasta Primavera **\$16**

Fresh Vegetables tossed with Linguine Noodles
In a Basil Pesto Cream Sauce

Cajun Chicken Linguine **\$18**

Morsels of Chicken dusted with Cajun Spices
Sautéed with Red Bell Peppers, Spanish Onion and Broccoli Florets
Splashed with Cream, Tossed with Linguine and Parmesan Cheese

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Desserts

Chocolate Mousse	\$8
Dark Belgium Chocolate and White Chocolate Whipped Cream and Hint of Orange	
Valley Apple Crumble Pie	\$7
Served with Ice Cream	
Strawberries Romanoff	\$8
With a Touch of Grand Marnier	
New York Cheesecake	\$7
A slice of Creamy Cheesecake with a Fresh Fruit Topping and Whipped Cream	
Sour Cream Lemon Pie	\$7
An Orchard Classic A Light Lemon Filling on an Oreo Crumb Crust	
Old Fashioned Berry Sundae	\$7
Seasonal Berries over Vanilla Ice Cream With Whipped Cream & Nuts Complete with a Cherry on top	
Old Orchard's Homemade Pie	\$6
The choice will vary	