

THE
ROBERTSON
 RESTAURANT

SPRING SMALL PLATES

CLASSIC N.B. CHOWDER 18
seared Bay of Fundy scallops, halibut,
crab, fingerling potatoes, bacon

SPRING PEA AND ASPARAGUS SOUP 13
mint yogurt, dill oil, toasted almonds

ARUGULA SALAD 17
buttermilk ranch, radish, pomegranate,
grilled halloumi

add three seared Bay of Fundy scallops 12

FRESH SPRING ROLLS 18
shredded vegetables, sambal kacang,
mango salsa

CHEESE FROM HOME & AWAY 20
preserves, crostini, candied nuts

SPRING LARGE PLATES

MAPLE AND MISO GLAZED SALMON 36
cauliflower puree, parsnip chips,
smoked paprika oil

SEARED BAY OF FUNDY SCALLOPS 38
edamame hummus, jalapeno hoisin,
toasted sesame seeds

ATLANTIC BEEF TENDERLOIN 45
dauphinoise gratin, bordelaise,
gorgonzola compound butter

PESTO CHICKEN SUPREME 35
roasted fingerling potatoes,
blistered cherry tomatoes, red pepper emulsion

CRISPY SEARED TOFU (V) 30
edamame hummus, jalapeno hoisin,
toasted sesame seeds

add 3 seared Bay of Fundy scallops to any main 12

FLAVOURS OF THE INN 72
5 course tasting menu of fresh, locally sourced,
and seasonally available ingredients
participation of the entire table is required
available until 7pm