

THE ROBERTSON

 RESTAURANT

APPETIZERS

CLASSIC N.B. CHOWDER seared Bay of Fundy scallops, halibut, crab, fingerling potatoes, bacon	18
CARROT, GINGER AND ORANGE SOUP lime cilantro crema, smoked paprika, scallions	12
GREENS AND PURPLES heirloom tomatoes, pickled beets, crispy chickpeas, goat cheese fritter, creamy avocado dressing	15
<i>add 3 seared Bay of Fundy scallops</i>	13
YELLOWFIN TUNA TARTARE avocado, sesame, ginger, mango salsa, crostini, sambal aioli, nori	14
CHEESE FROM HOME & AWAY preserves, crostini, candied nuts	20

Some items can be adjusted to accommodate dietary restrictions. Please be sure to advise your server as not all ingredients may be listed.
An 18% gratuity will automatically be added to your bill for parties of 6 or more, applicable for lunch, dinner, and special events.

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ENTRÉES

COCONUT CRUSTED HALIBUT 45
thai green curry, roasted cauliflower,
ginger peanut slaw

ATLANTIC BEEF TENDERLOIN 48
fingerlings potatoes, blistered tomatoes,
chimichurri

ROASTED CHICKEN SUPREME 29
miso honey glaze, velouté,
black truffle and parmesan dauphinoise gratin

PAPPERDELLE ALFREDO WITH PESTO SHRIMP 34
white wine, lemon zest, peas, sundried tomatoes,
toasted pine nuts

add 3 seared Bay of Fundy scallops to any main 13

FLAVOURS OF THE INN 74
5 course tasting menu of fresh, locally sourced,
seasonally available ingredients
Participation of the entire table is required. Available until 7pm

Enhance with an International wine pairing 45