

Dinner at Elliot's

To Begin

Taste of Nova Scotia Feature

WILLY KRAUCH SMOKED SALMON FLAT BREAD

lemon-dill aioli, pickled onion and capers

12.

DIGBY SCALLOPS

panko crusted and flash fried, cucumber wasabi aioli, house made pickles

13. (PREMIUM 1.)

WHITE POINT'S PLANKED SALMON CHOWDER

Digby scallops, bacon, dill

11.

ELLIOT'S SUMMER SALAD

artisan greens, Nova Scotian strawberry-balsamic vinaigrette, feta, seasonal berries, spiced pecans and pumpkin seeds

9. 

SMOKED TOMATO BISQUE

risotto croquette with fresh mozzarella

8. 

"THE FLATS"

rustic whole wheat flat bread, baked in our stone oven

CRANBERRY- APPLE CHUTNEY, BRIE AND WALNUT 10.

THREE TOMATO, CRUSHED, OVEN DRIED, ITALIAN GRAPE, FETA CHEESE 10. 

ROASTED MUSHROOMS, GARLIC AIOLI, MOZZA AND SMOKED GORGONZOLA, REDUCED BALSAMIC 11.

CAESAR SALAD

chopped baby romaine, house made roasted garlic dressing, herbed croutons, Grana Padano and local bacon

9. 

CRAB CAKES

Old Bay seasoning, pico de gallo, chipotle cream, pea tenders

13. (PREMIUM 1.)

HOME GROWN MUSSELS

full pound, gochujang chili, coconut milk, green onion

12.

BBQ SHRIMP

tiger shrimp, cream, "low country" reduction, charred lemon, oven dried cherry tomatoes

11.

A gluten free options menu is available.
Please ask your server.

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Entrées

SMOKED CHICKEN PENNE

pesto, cream, Italian semi dried tomatoes, fire roasted garlic, Meadowbrook ham, Grana Padano, snow peas
17. 

WILD MUSHROOM RAVIOLI

Cream, demi glaze, crimini mushrooms, caramelized onion, sherry braised beef, smoked Gorgonzola
19. 

PANKO CRUSTED HALIBUT

flash fried, caper tartar, minted spring pea-red onion salad, daily mash
26.

ATLANTIC SALMON

crispy skinned center warm, sherry, bacon and thyme cream
25.

CURRIED CHICKEN, TIKKA MASALA

Nova Scotian free run chicken, coconut basmati rice, warm naan, mango chutney
21.

STICKY PORK BACK RIBS

flash fried, sweet and spicy glaze with sesame, black tea, fennel seeds and green onion
24.

BACON WRAPPED COUNTRY MEATLOAF

Nova Scotian pork and beef, house-made country ketchup, rosemary garlic jus
20.

WHITE CHEDDAR & PROSCIUTTO STUFFED CHICKEN

tomato rosemary demi glaze
23.

STEAK FRITE

8 oz top sirloin , salt and black pepper frites, peppercorn cream, house steak sauce, seasonal greens or Caesar salad
22.

CIDER BRINED "LONG BONE" PORK CHOP

12 oz thick cut, Nova Scotian pork, grilled, grain mustard and Acadian maple sauce
23.

Guide to your perfect steak:

RARE - Nicely seared on the outside, red and cool on the inside. Loose to the touch.

MEDIUM RARE - Red, warm center. Has a springy firmness.

MEDIUM - A pink center. More firm than medium rare.

MEDIUM WELL - Cooked throughout. Firm, with a slight hint of pink at the center.

WELL DONE - No pink at the center. Very firm to the touch.

A proud member of 
Taste
OF NOVA SCOTIA

Premium Charges Apply to Resort Meal Plans Only
Tax and Gratuity are Not Included



Items marked with a  are vegetarian or can be prepared as such. Please notify your server.