

ROOM SERVICE MENU

Available 12 pm – 9 pm

Charcuterie Board

\$24

San Danielle Prosciutto, Coppa, Hot Calabrese, House Crostinis, Castevallvano Olives, Fig Marmalade, Marcona Almonds, Pickled Red Onions, Pommery Mustard
Add: Cheese \$ 7 (1.5oz)

White Point Caesar (DFO)

\$17

Chopped Romaine Heart, Focaccia Crisp, Double-Smoked Bacon, Parmesan Snow & Black Garlic Dressing
Add: Chicken \$12; Shrimp or Scallops \$4 each

Lakeside Summer Greens (GF)

\$17

Heritage Blend Greens, Vine Ripened Tomatoes, Fresh Blueberries, Candied Pecans, Champagne Vinaigrette & Bocconcini Cheese
Add: Chicken \$12; Shrimp or Scallops \$4 each

South Shore Fish Cakes (DF)

\$20

Fresh Local Haddock & Salt Cod Cakes, Panko Breaded & Fried, Remoulade Sauce

Lobster Risotto Croquettes (4)

\$22

Fresh Nova Scotia Lobster, Smoked Tomato & Parmesan, Hand-Breaded, Pesto Aioli, White Point Micro Greens

*Meal Plan Surcharge \$5

“Crabster” Roll

\$30

Fresh Atlantic Lobster (2oz), Fresh Snow Crab (2oz), Buttered Potato Bun. Your Choice of Lime & Dill Mayo or Clarified Garlic Butter. Served with House-Cut Fries or Salad

The Beach Club

\$22

Panko-Breaded & Flash-Fried Chicken Breast, Honey & Dill Aioli, Vine Tomato, Butter Lettuce, Double-Smoked Bacon & House-Made Pickles, Toasted Kaiser Bun.
Served with House-Cut Fries or Salad

Doggett’s Pulled Pork (DF)

\$22

36-Hour Smoked Pork Shoulder, House Carolina BBQ Sauce, Lime Coleslaw, Toasted Brioche Bun.
Served with House-Cut Fries or Salad

Smash Burger (GFO)

\$23

(2) 3oz Beef Chuck Patties, Caramelized Onion Aioli, Medium Cheddar, Brioche Bun, Butter Lettuce, Red onion & Dill Pickle. Served with House-Cut Fries or Salad

Dinner Menu

Available 5 pm – 9 pm

Charred Cauliflower Steak (VG)

\$24

Chili & Garlic Marinated, Seasonal Vegetables, Toasted Pistachios, Smoked Tomato Sauce, Pistachio Pesto

Snow Crab Risotto (GF)

\$38

Prosecco & Saffron Braised Arborio, Sweet Summer Peas, Cherry Tomatoes, Fresh Snow Crab Meat

East Coast Stew

\$48

Fresh Atlantic Halibut, Mussels, Scallops, Shrimp, Salmon, Caramelized Shallots, Fingerling Potatoes, Smoked Tomato Broth, Toasted Garlic Sourdough & Basil Oil

*Meal Plan Surcharge \$10

Sustainable Atlantic Salmon

\$38

Cape D'or Salmon Blackened & Seared, Citrus Couscous, Asparagus Spears, Charred Pineapple Salsa

Atlantic Halibut (GF) (DFO)

\$38

6-oz Seared Halibut, Purple Potato Mash, Buttered Baby Bok Choy, Heirloom Tomato Salsa & Lobster Cream

Tandoor Cornish Hen (GF)

\$36

Tandoor Marinated Half Cornish Hen, Smashed Garlic Chickpeas, Charred Grape Tomatoes & Cashew Butter Sauce

Beef Short Rib (GF) Signature dish

\$44*

Root Beer Braised Beef Short Rib, Caramelized Onion Mash Potato, Seasonal Vegetables, Whiskey Veal Jus

*Meal Plan Surcharge \$10

(GF) Gluten-Free, (DF) Dairy-Free, (GFO) Gluten-Free Option, (DFO) Dairy-Free Option, (V) Vegetarian, (VG) Vegan

House Wines

Available 12 pm – 9 pm

RED

Cabernet Sauvignon | \$30

Malbec | \$60

WHITE

Sauvignon Blanc | \$30

Chardonnay | \$70

Subject to a Delivery Fee of \$7. Taxes and 18% Gratuity

White Point Beach Resort, 75 White Point #2 Rd, Hunts Point, Nova Scotia, Canada B0T 1G0
902.354.2711 | WhitePoint.com | These menus are effective as of May 23, 2025