

Room Service Menu

Available 12 pm – 9 pm

Charcuterie Board

\$24

San Danielle Prosciutto, Coppa, Hot Calabrese, House Crostini, Castelvetrano Olives, Red Pepper Jam, Marcona Almonds, Pickled Red Onions, Pommery Mustard.

Add: Cheese \$7 (1.5oz)

White Point Caesar (GFO) (DFO)

\$17

Chopped Romaine Heart, Focaccia Crisp, Double-Smoked Bacon, Parmesan Snow & Black Garlic Dressing. Add: Chicken Breast \$9, Shrimp \$4 each

Lakeside Salad (GF) (DFO)

\$17

Heritage Blend Greens, Dried Cranberries, Herb Goat Cheese, Maple Balsamic Vinaigrette & Toasted Almonds. Add: Chicken Breast \$9, Shrimp \$4 each

Atlantic Mussels (GF) (DFO)

\$17

Your Choice of White Wine & Garlic, Charred Lemon Cream or Coconut Thai Curry Cream. Served with Garlic Focaccia Toast

Reuben Rolls (3)

\$17

House Smoked Brisket, Spicy Sauerkraut, Horseradish Cream Cheese, Crispy Egg Rolls, Remoulade Aioli

Hunts Point Sandwich (GFO) (DF)

\$19

24 Hour Herb & Peppercorn Brined Turkey Breast, Cranberry Honey Mayo, Arugula, & Charred Rosemary Focaccia. Your choice of Hand-cut Fries or Side Salad

The Beach Club (WP Signature Dish) (GFO)

\$22

Buttermilk Marinated & Breaded Chicken Breast, Honey & Dill Aioli, Vine Tomato, Butter Lettuce, Double-Smoked Bacon & House Made Pickles, Toasted Kaiser Bun

Your choice of Hand-cut Fries or Side Salad

Short Rib Grilled Cheese (GFO) (DFO)

\$22

Slow Braised Red Wine Beef Short Ribs, Caramelized Vidalia Onions, Gouda, House Sourdough. Your choice of Hand-cut Fries or Side Salad

White Point Burger (GFO) (DFO)

\$23

6oz Beef Chuck Patty, Roasted Garlic Aioli, Smoked Provolone, Crispy Pickled Red Onions, Arugula & Brioche Bun. Your choice of Hand-cut Fries or Side Salad

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

Please note: All fryers contain trace elements of gluten. GFO is a gluten-free option, but not celiac-friendly

Dinner Menu

Available 5 pm – 9 pm

Squash Gnocchi (V)

\$26

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 October 2025

House-made Gnocchi, Roasted Squash, Crispy Fried Sage,
Toasted Almond Gremolata, & Butternut Squash Cream

Roasted Vegetable Paella (VG) \$24
Saffron Risotto, Fire Roasted Peppers & Seasonal Vegetables, Spinach & Arugula Pesto

Marrakesh Salmon (DFO) \$38
Fresh Organic Atlantic Salmon, Honey Moroccan Spiced, Crispy Potato Pavé,
Heirloom Carrots, & Charred Lemon

Atlantic Halibut (GFO) (DFO) \$38
6oz Fresh Halibut, Smoked Pancetta Creme, Deconstructed Chowder Elements, Caper-Panko Crust,
Herb Oil

Pan Seared Chicken (GFO) (DFO) \$36
Roasted Chicken Breast, Herb & Goat Cheese Potato Galette,
Maritime Mushroom Sauté, Crispy Brussels Sprouts, & Marsala Veal Jus

Beef Short Rib (GF) \$45
Root Beer Braised Beef Short Rib, Caramelized Onion Mash Potato,
Seasonal Vegetables, & Whiskey Veal Jus
Meal Plan Surcharge \$7

AAA Beef Tenderloin (GF) (DFO) \$48
6oz Prime Atlantic Beef, Five Peppercorn Crusted, Double-Smoked Bacon Mash Potato,
Asparagus Spears & Kentucky Bourbon Veal Jus
Meal Plan Surcharge \$10

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