

Dinner

Appetizers

Calamari

Lightly seasoned crispy calamari rings served with a Green Goddess dressing made of yogurt & herbs 17

Traditional Greek Salad (GF)

Tomato, cucumber, red onion, Kalamata olives & local feta cheese dressed with a lemon oregano vinaigrette, small 12, large 16

Add chicken breast or shrimps 7

Caesar Salad

Torn Romaine lettuce garnished with herbed croutons & smoky bacon bits, tossed with our signature garlic dressing, small 12, large 16

Add chicken breast or shrimps 7

Garlic Cheese Bread

Flatbread baked with garlic butter & blend of cheeses 14

Seafood Chowder (GF)

Salmon, haddock, baby shrimps, scallops & clams in a rich creamy base

Served with a baguette roll, cup 14, bowl 17

Vegetable Spring Rolls

Created from fresh vegetables & rice noodles flavoured with ginger soya sauce, served with a sweet chili sauce & mango chutney 14

Orchard Traditions

English Style Fish & Chips

Flaky fillets of North Atlantic haddock, battered & deep fried with French fries & coleslaw 21

Orchard Cheeseburger & Chippers

Grilled local (Oulton's) fresh ground sirloin topped with pickled red onion, bacon fig jam, sweet pickles, melted cheese, mixed greens & signature garlic aioli, served on a brioche bun 20

Substitute for chicken or plant-based burger 4

Please note that our gluten friendly items are prepared in a common kitchen with the risk of gluten exposure. Please notify your server of any dietary concerns.



Dinner

Entrées accompanied with our fresh vegetable medley & choice of mini roasted potatoes or French fries

Entrées

World Famous Digby Scallops (GF)

Seared sea scallops served with remoulade 32

Suggested wine pairing: Tidal Bay

Grilled Atlantic Haddock (GF)

Lightly breaded fresh fillet with a Tidal Bay cracked black pepper and lemon beurre blanc sauce 29

Suggested wine pairing: Grand Pré NS Blend

Scallops & Shrimp Penne

Local Digby scallops & shrimp flashed in Pernod, simmered with red peppers, spinach & garlic cream sauce, served with garlic bread 33

Suggested wine pairing: Seyval Blanc

BBQ Striploin (GF)

Triple A 8 oz seasoned with apple cider & brown sugar BBQ sauce 34

Add caramelized onions 4

Suggested wine pairing: Sangiovese

Atlantic Salmon (GF)

Pan seared, with a Marrakesh inspired warm spice blend, served with Moroccan couscous 32

Suggested wine pairing: Tidal Bay

Chicken Cremini (GF)

Chicken breast stuffed with fresh Cremini mushroom, baby spinach and Swiss cheese. Served with a leek and thyme bechamel sauce 29

Suggested wine pairing: Sauvignon Blanc

Entrée Sides

Chippers 4

Small Greek or Caesar replacement 5

Available dips: sriracha, dill pickle, ranch, or curry mayo

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