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Citrus Salad

Orange & Grapefruit, Brown Butter, Cashews, Chilies, Seaweed Pearls, Sumac

14.

Chowder

Maritime Chowder, Halibut Stock, Haddock, Snapper, Red Drum, Bay Scallops, Chili, Seaweed Dust.

19.

Beet Carpaccio

Sliced Roasted Beets, Beet Puree, Pickled Beets, Beet Crisp, Beet vinegar, Fermented radish.

15.

Snapper

Seared Snapper, Parsnip Puree, Cucumber, Chicken Jus, Speck, Mustard Pickles.

17.

Bone Marrow & Snow Crab

Roasted Bone Marrow, Snow Crab, Confit Garlic, Garlic Chips, Lemon, Bread Crumbs, Sourdough Bread.

17.

Duck Confit

Pressed Duck Confit, Wild jam, House Pickles, Veal Jus, Sea Buckthorn, Seed Crackers.

17.

Foie Gras

Seared Foie Gras, Brioche, Apple and Rosemary Jam, Apples in cognac, Veal Jus.

20.

Tuna Tataki

Lightly Seared Fresh Tuna, Citrus Soy Glaze, Radish Pulp, Mango Cucumber Salsa, Citrus Greens.

16.

Mixed Greens

Local Four Season Farm Greens, Sherry Shallot Vinaigrette, Melon, Strawberries, Spicy Dukkah, Shaved Parmesan Cheese, Candied Walnuts.

16.

Seared Scallops & Peas

Nova Scotia Seared Scallops, Pea Puree, Fresh Peas, Chilies, Seaweed, Spruce Tuille, Oulton's Bacon, Caribou Moss.

17.

Fresh Oysters

3 ea

Luke's Sourdough Bread

3.5

Red Drum

Charcoal Grilled Red Drum, Salsa Vierge, Brown Butter, Rutabaga, Red chilies, Lemon, Lima Beans, Herbs, Veal jus.

34.

Cornish Hen

Charcoal Grilled Cornish Hen, Garlic Lime Paprika Marinade, Aji Verde, Seasonal Vegetables, Vinaigrette Coleslaw, Wild Rice.

35.

Striploin

Seared Striploin, Short Rib Croquette, Potato Pave, Greens, Jus & Tuna Tonnato Sauce.

41.

Halibut Fish n' Chips

Two Pieces of Fresh Atlantic Halibut in a Propeller Beer Batter, Duck Fat Smashed Potato, Coleslaw, Smashed Green Peas, Grilled Corn, Tartar Sauce.

28.

Vegetable

Poached Smoked Tomato, Grilled Tomatoes, Grilled Cucumbers, Tofu Puree, Vegan Vegetable Gelee, Micro Green Salad With Pear Balsamic.

29. (vegan)

Venison Pappardelle

Rosemary & Thyme Braised Venison Ragu, Basil Pesto, Burrata, Lemon & Fresh Herbs.

32.

Scallop & Shrimp

Seared Scallops, Kataifi Shrimp, Farro, Seasonal Vegetables, Sea Parsley Chimichurri.

38.

Wild Boar

Charcoal Grilled Wild Boar Rack, Mortadella, Goat Cheese, Potato Croquette, Greens, Rhubarb Jam, Veal jus.

34.

Foie Gras Burger

Beef Ground In House, Seared Foie Gras, Preserved Lemon Aioli, Caramelized Onions, Balsamic Vinegar, Fermented Ramps, Crispy Shallots, Iceberg Lettuce, Cheddar, Duck Fat Smashed Potato

32.

Spanish Mackerel

Charcoal Grilled Spanish Mackerel, Smoked Coconut Broth, Chili Peanut Salsa Macha, Sweet Potato, Leek, Fish Caramel Sauce.

32.

Lobster Thermidor

Fresh Nova Scotia Lobster, Whiskey Cream Sauce, Bread Crumbs, Parmesan, Seasonal Vegetable Potato Salad, Grilled lemon.

47.

Seafood

Nova Scotia Fresh Lobster (half), 6 Maritime Oysters, Lemon and Mignonette, Marinated Mussels in Olive Oil, Maple Syrup and Garlic, 4 Poached Shrimp, Cocktail Sauce, Lukes Sourdough Bread, Melted Butter.

70.