



# McCurdy's

## STARTERS

### Atlantic Seafood Chowder

Digby scallops, shrimp, haddock, thyme, savoury cream, roasted red pepper.  
Cup \$9, Crock \$12

### Chef's Featured Soup

Prepared daily using the freshest ingredients.  
Cup \$7, Crock \$9

### Roasted Beet Salad

Artisan blend greens, roasted beets, goats cheese, candied walnuts, white balsamic vinaigrette. \$10

### Classic Caesar Salad

Romaine, garlic dressing, bacon, house croutons, parmesan. \$10

### Spicy Thai Nachos

Crisp wonton, cheese blend, green onion, carrot, grilled chicken, spicy Thai sauce. \$14

## ENTREES

### Maple Salmon

Atlantic salmon, Nova Scotia Spirit Co. Solera Rum barrel aged maple syrup. \$26

### Fish and Chips

Atlantic haddock, panko crusted, house made tartar, coleslaw. \$16

### Bras d'Or Burger

Atlantic beef, smoked cheddar, bacon, greens, pickle. \$15

### New York Striploin

8oz center cut Angus beef striploin, steak spice. \$30

### Maple Curry Seafood Fettuccine

Digby scallops, shrimp, local mussels, seasonal vegetables, crispy parmesan, local maple syrup, curry, garlic focaccia. \$24

### Thai Vegetable Stir Fry

Seasonal vegetables, spicy Thai sauce, cream, basmati rice, crisp wonton. \$16

### Bacon Wrapped Stuffed Chicken

Pan seared chicken, bacon, cream cheese, dried cranberry, thyme, herb cream. \$26

## DESSERTS

### Maple Pecan Bread Pudding

Caramel and vanilla sauce, whipped cream. \$8

### Gluten-Free Brownie Bite

Warm brownie, chocolate sauce, French vanilla ice cream. \$6

### Peanut Butter Cheesecake

House made no-bake peanut butter cheesecake, whipped cream. \$8



 - Indicates locally sourced Nova Scotia ingredient.

 - Gluten Friendly,  - Vegetarian.

Please advise your server of any special requests, allergies or dietary restrictions.

All prices subject to 15% Harmonized Sale Tax.