

Small Plates | Appetizers

Award Winning Seafood Chowder | \$13

creamy seafood chowder with clams, scallops, salmon, haddock, shrimp and mussels with crisp potato strings

Black and Blue Salad | \$14

blackened beef carpaccio with horseradish cream, micro greens, roasted shallots, olive oil, truffle sea salt and twice baked focaccia crisps

Caesar Salad | \$14 full size | \$7 half size

chopped romaine lettuce tossed with creamy garlic dressing, caper berry, maple bacon bits and focaccia

PEI Mussels | \$13 

steamed in white wine, garlic and basil

PEI Oysters | 3 for \$9 | 6 for \$17 | 12 for \$28 

fresh shucked Island oysters with moonshine-lime watermelon granita

Seafood Platter | \$28

1 poached lobster tail, 2 jumbo shrimp, pickled scallops, mussels, clams, baby shrimp salad, charred lemon, maple bacon, lemon aioli cocktail sauce and lettuce

Gables Salad | \$12

baby spinach, broccoli florets, chick peas, diced cucumbers, mini bocconcini cheese, tomatoes and lemon oregano dressing

Our Kitchen is Your Kitchen

If there is something you cannot find on the menu, either a food item or a preparation method, our culinary team will accommodate your request whenever possible

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Big Plates

East Coast Lobster | Market Price 

1.25 lb steamed and cracked whole lobster, melted butter, summer vegetables, artichoke and cream cheese mashed potatoes (have it shelled for \$5)

Smoked NY Strip-loin | \$34

10oz house cold smoked steak with green peppercorn sauce, summer vegetables, red pepper and artichoke cream cheese mashed potatoes

Beef Tenderloin | 8oz \$36 | 10oz \$41

cast iron seared beef, served with hand cut frites, summer vegetables with tarragon white balsamic and roasted shallot compound butter

Halibut | \$31

6oz pan seared halibut, yellow tomato nectar, lemon oregano, rapini and poached cherry tomatoes

Tandoori Cornish Game Hen | \$29

tandoori marinated whole Cornish hen, mint infused mashed peas, cauliflower, red onion and yogurt

Pappardelle Primavera | \$20

pappardelle pasta tossed with EVOO, crowned with crushed fire roasted tomatoes, summer vegetables, finished with garlic greens and grated asiago cheese

Bacalao "salt cod" cakes | \$21

2 x 3oz fried salt cod cakes, double smoked bacon, sweet carrot and turnip purée and green onion foam

Lobster Duo | \$28 

lobster mac and cheese with melted local bluda gouda, 3 oz lobster cake, shaved fennel and watermelon slaw, lemon aioli and fried potato strings

Atlantic Scallops | \$32

five hard seared U10 scallops infused with vanilla, seaweed salad, pickled red cabbage puree, baby carrots, flying fish roe caviar garnish and an orange vinaigrette

Salmon | \$27

7oz atlantic salmon with crispy skin, served with coconut and lemongrass infused jasmine rice, summer vegetables and cucumber mint salsa

Swordfish | \$31

5oz grilled atlantic swordfish, baked sweet potato purée, summer vegetables and caper, lemon, garlic and parsley yogurt



Bar Menu

Spring Rolls | \$8

3 vegetable spring rolls with thai dipping sauce

Porky Poutine | \$9

delicious pulled pork, cheese curds, salt brined fries, gravy & scallions

Parmesan Cheese and Truffle Salt Fries | \$9

crisp fries with parmesan cheese and truffle salt

Maple Buffalo Wings | \$13

1 dozen deep fried wings tossed in maple buffalo sauce, with cucumber bites

Wonton Shrimp | \$13

six crispy fried wonton shrimp with thai dipping sauce

Barn Yard Nachos | Award Winning | \$19

pulled pork, spiced chicken, ground beef, jalapenos, sliced black olives, mixed peppers, green onions, chopped tomato, smoked cheese blend mixed in with tri coloured corn chips, salsa and sour cream

Fish n' Chips | \$15

PEI Brewing Co. beer battered haddock fish served with tartar sauce, lemon wedge, pickle & fries

Burger Bliss | \$15

6oz island ground beef burger, 2 slices of bacon, swiss cheese, sliced tomato, romaine lettuce, basil aioli on garlic butter brioche bun served with fries or garden salad

Chipotle Beef Wrap | \$17

slices of beef tenderloin, peppers, onions, mushrooms, dill pickle, shredded mozzarella cheese and chipotle mayo served with fries or garden salad

Beef Tenderloin | 8oz \$36 | 10oz \$41

cast iron seared beef, served with hand cut frites, summer vegetables with a tarragon white balsamic and roasted shallot compound butter



Sweet Bites

Cookies and Ice Cream | \$8

oatmeal raisin, chocolate chip and peanut butter cookies filled with vanilla, chocolate and strawberry ice creams

Lemon Cake | \$9

lemon cream cake topped with blueberry, raspberry and strawberry sorbets, with pistachio brittle

Banana Split Martini | \$10

3 scoops of ADL vanilla ice cream, banana, berry compote, chocolate sauce, sweet whipped cream and chopped peanuts

Sweet Oblivion | \$7

dense dark chocolate cheesecake topping a chocolate oblivion cake served with dulce de leche and coffee jelly

Chocolate Brownie | \$8

moist chocolate hazelnut brownie with chocolate cream and light hazelnut mousse

Strawberry Cheesecake | \$7

strawberry cheesecake resting on crushed almond biscotti, with rhubarb compote and amoretti

Chef's Mason Jar Dessert | \$6

tasteful, whimsical and fun
ask your server for the today's creation!

Specialty Coffee

each coffee has a sugar rim & fresh whipped cream

\$6.25 each

Bailey's Coffee - Bailey's Irish Cream

B52 Coffee - Kahlua, Grand Marnier & Bailey's

Irish Coffee - Jameson's Irish Whiskey

Monte Cristo - Kahlua & Grand Marnier