

# THE ROBERTSON

 RESTAURANT

## SPRING SMALL PLATES

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| CLASSIC N.B. CHOWDER<br>scallops, crab, fingerling potatoes, bacon, dulse scatter  | 17 |
| ROASTED RED PEPPER SOUP<br>pesto crema, pepitas, roasted corn  | 11 |
| CAESAR SALAD<br>crispy pancetta, sourdough croutons,<br>cured egg yolk, parmesan   | 15 |
| <i>add 3 scallops</i>  | 10 |
| <i>J. WILLY KRAUCH &amp; SONS'</i> MONCTON SMOKED SALMON<br>herbed cream cheese, house pickles,<br>preserved lemon, capers, crostini's | 17 |
| CHEESE FROM HOME & AWAY<br>preserves, crostini, jelly, candied nuts  | 20 |

## SPRING LARGE PLATES

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| ATLANTIC BEEF TENDERLOIN<br>confit garlic whipped potatoes,<br>rosemary compound butter, peppercorn bordelaise  | 42 |
| SHERRY BRAISED LAMB WITH SWEET POTATO GNOCCHI<br>brown butter, sage, wild mushrooms, shallots,<br>rocket salad, walnut  | 36 |
| MAKAHNI CHICKEN SUPREME<br>fingerling potatoes, crisp chickpeas, cilantro, raita  | 32 |
| MAPLE & MISO MARINATED HALIBUT<br>fingerling potatoes, charred green onion, chili oil   | 42 |
| SPINACH AND "RICOTTA" CANNELLONI (V)<br>tofu ricotta, pesto, cashew rosé, crispy kale   | 28 |
| SESAME & SEAWEED SEARED AHI TUNA<br>crushed avocado, spicy pickled cucumbers,<br>adobo aioli, hoisin  | 34 |
| <i>add 3 scallops to any main</i>   | 10 |
| FLAVOURS OF NEW BRUNSWICK<br>5 course tasting menu of fresh, locally sourced,<br>and seasonally available ingredients<br>participation of the entire table is required<br>available until 7pm | 65 |