

THE ROBERTSON

 RESTAURANT

SUMMER SMALL PLATES

CLASSIC N.B. CHOWDER seared scallops, crab, fingerling potatoes, bacon	17
TOMATO PEACH GAZPACHO avocado, cucumber, basil whipped ricotta, mint oil	13
CAESAR SALAD smoked sturgeon 'bits', sourdough croutons, cured egg yolk, parmesan, preserved lemon	15
<i>add 3 scallops</i>	10
BEET CURED SALMON GRAVLAX pickled blueberries, dill, crème fraîche, capers	18
CHEESE FROM HOME & AWAY preserves, crostini, jelly, candied nuts	20
CHARCUTERIE BOARD house pickles, tapenade, crunchy mustard	20

SUMMER LARGE PLATES

HERB AND PARMESEAN CRUSTED CHILLEAN SEA BASS garlic scape remoulade, fingerling potatoes, fennel slaw	44
ATLANTIC BEEF TENDERLOIN confit fingerling potatoes, chimichurri, blistered tomatoes	42
MAKAHNI CHICKEN SUPREME fingerling potatoes, crispy chickpeas, cilantro, raita	33
LOLLIPOP RACK OF LAMB pearl couscous, minted pea coulis, feta, roasted garlic hummus	50
JERK CAULIFLOWER STEAK (V) sweet potato purée, cilantro, mango and kidney bean salsa	28
<i>add 3 scallops to any main</i>	10
FLAVOURS OF NEW BRUNSWICK 5 course tasting menu of fresh, locally sourced, and seasonally available ingredients participation of the entire table is required available until 7pm	70