

Appetizers

LIZZY'S SOUP	\$7
Please ask about today's selection.	
MEDITERRANEAN FISH CHOWDER	\$10
A combination of PEI seafood; mussels, scallops, and salmon in a rich tomato basil broth. Garnished with rouille.	
MESCLUN GREEN SALAD	\$8
With, whenever possible, locally grown lettuce and vegetables.	
BABY SPINACH & PEAR SALAD	\$11
Canadian goat cheese, poached pears, red onions, and spiced almonds tossed with raspberry vinaigrette.	
STEAMED PEI MUSSELS	\$11
A spicy Asian style broth with garlic, fresh lime, ginger, tomatoes and Indonesian soy sauce.	
HALF-DOZEN CASCUMPEQUE BAY OYSTERS	\$12
Please ask about today's preparation.	
CRAB CAKES WITH WASABI MAYONNAISE	\$12
PEI snow crab with bean sprouts, panko breadcrumbs, scallions, cilantro and lime juice. Garnished with pickled ginger.	
GRILLED CHORIZO SAUSAGE AND SHRIMP	\$12
Locally made chorizo sausage served with shrimp, Kalamata olives and grape tomatoes. Drizzled with a roasted pepper and basil vinaigrette.	
FUSION GRAVLAX	\$12
Salmon cured with Asian flavours...lemongrass, ginger, chilies and kaffir lime. Served with lime cilantro cream cheese, baguette, red onions and capers.	

Children's Menu

\$10

CHICKEN STRIPS WITH HONEY MUSTARD DIP
<i>or</i>
PIZZA WITH TOMATO SAUCE & MOZZARELLA
Both served with a green salad.

Dinner

ROASTED RACK OF LAMB **\$32**

New Zealand lamb crusted with breadcrumbs, Kalamata olives, anchovies, capers, herbs and Dijon. Served with cannellini bean and vegetable ratatouille and roasted garlic. Cooked to medium unless otherwise requested.

GRILLED RIB EYE STEAK **\$29**

10 oz. of Maritime-raised beef garnished with port caramelized shallots, a rich porcini and field mushroom sauce and crème fraîche. Served with vegetables and potatoes.

SHRIMP AND SCALLOP DUET **\$29**

Sautéed jumbo shrimp and scallops served with a roasted red pepper pine nut sauce and a pineapple mango lime salsa. Accompanied by Thai coconut rice with a hint of ginger and lemongrass and vegetables.

SEAFOOD CIOPPINO **\$29**

The Dunes version of this Mediterranean seafood stew with lobster tails, mussels, scallops, shrimp and lima beans in a rich tomato, white wine and smoked paprika broth. Finished with a dab of basil pesto and garnished with Parmesan toasts and gremolata.

ROASTED PORK TENDERLOIN **\$26**

PEI-raised pork roasted with a rosemary, thyme, garlic, peppercorn and sea salt crust. Served with our own Blueberry Ginger Chutney, vegetables and potatoes.

ROASTED CHICKEN BREAST **\$26**

Stuffed with apples, dried cranberries, Winnipeg rye bread, onions, almonds, caraway seed and thyme. Served with an apple cider and chicken broth pan sauce with just a hint of cream and vegetables.

THE FISH **MARKET PRICE**

Please ask your server about today's preparation.

THE DUNES PAD THAI **\$22**

Stir fried shrimp with garlic and ginger, vegetables, tofu, peanuts and cilantro with rice noodle fettuccine in our version of this spicy Thai favourite.

VEGAN PAD THAI **\$17**

See above...skip the shrimp, but gain more tofu and vegetables. No fish sauce.

Please inform your server of any food allergies before ordering.

Cocktail Temptations

\$9 (20Z. POUR)

THE CLASSIC

A choice of gin or vodka with a touch of vermouth, olives and a twist of lemon

THE BICICLETTA

Campari, white wine, club soda and lemon

A DUNES LIFE

A mixture of ginger vodka, triple sec, grapefruit juice and fresh lime

THE MIRAGE

A smooth blend of Jamaican rum, banana and melon liqueurs, pineapple and coconut

RASPBERRY SANGRIA

Red wine, Cointreau, rum and brandy steeped with cinnamon, orange, lemon and raspberries

A DUNE'S CAESAR

Vodka, Clamato juice, fresh lime, horseradish and a splash of red pepper coulis

PETER'S FRUIT OASIS

A blend of coconut and dark rum with a splash of fruit juices

RHUBARB-A-RITA

PEI Strait Shine, triple sec, lemon, lime and rhubarb juice

THE CAPETOWN COLLINS

Gin and South African rooibos tea steeped with fresh rosemary, lemon and a hint of sugar

Beverage Menu

SOFT DRINKS AND JUICES **\$3**

Pepsi, Diet Pepsi, Ginger Ale, 7UP, lemonade, orange, pineapple, cranberry, Clamato and tomato juices, iced tea

HOUSE COFFEE **\$3**

Locally roasted Sumatran Mandheling

SPECIALTY DRINKS **\$4**

Iced coffee, espresso, cappuccino, Perrier

BEER DOMESTICS **\$5**

Keiths, Rickards Red, Clancys, Labatts Blue, Mooselight, Moose Dry, Sleemans Honey Brown, Sleemans Cream Ale, Sleemans Clear

SPECIALTY BEER **\$7**

Corona, Guinness, Stella Artois, Pump House Blueberry Ale

HOUSE LIQUOR **\$5**

Ballantines Scotch, Bacardi White Rum, Beefeater Gin, Canadian Club Rye, Old Sam Dark Rum, Iceberg Vodka

HOUSE WINES **GLASS \$7** **HALF LITRE \$16**

Peller Estates French Cross Chardonnay (Canadian)

Peller Estates French Cross Cabernet Merlot (Canadian)

FEATURE WINES **GLASS \$8** **HALF LITRE \$22** **BOTTLE \$32**

Please ask your server