



LIZZY'S SOUP	\$7
Please ask about today's selection.	
MESCLUN GREEN SALAD	\$8
Locally grown lettuces and vegetables are used whenever possible.	
MEDITERRANEAN FISH CHOWDER	\$10
A combination of Maritime seafood; mussels, salmon and scallops in a rich tomato basil broth. Garnished with rouille.	
STEAMED PEI MUSSELS	\$11
A spicy Asian style broth with garlic, fresh lime, ginger, tomatoes and Indonesian soy sauce.	
THE DUNES PHO	\$14
Scallops, shrimp and mussels in our version of this spicy Vietnamese-inspired broth. Served with rice vermicelli, cilantro, carrots, bean sprouts and scallions.	
THE BRIE AND PEAR	\$14
Creamy Brie and fresh pear with cilantro cashew pistou and toasted cumin seeds on a Greek pita. Garnished with fresh cranberry relish and a green salad.	
LOBSTER SANDWICH	\$14
PEI lobster, capers and celery in a lemon herb mayonnaise. Served open-face on a baguette with fresh sprouts and a mesclun green salad.	
SALMON SALSA VERDE	\$14
Fillet of Atlantic-farmed salmon baked with a crust of fresh herbs, garlic, Dijon mustard, capers and extra virgin olive oil. Served with Basmati rice and a green salad.	
THE GRAZER'S PLATE	\$14
Cured and roasted PEI pork loin, chicken liver pâté, a fine Canadian cheese, marinated artichokes, green and Kalamata olives and Dunes condiments. Served with baguette and specialty bread.	
THE VEGETARIAN GRAZER'S PLATE	\$14
See above...skip the meat, extra cheese, roasted vegetables and red lentil hummos.	

LAMB & FETA BURGERS **\$ 14**

Maritime lamb seasoned with flavours of the Mediterranean...oregano, mint, cumin, garlic and almonds and garnished with an apple, pepper and raisin relish. Served on a multigrain bun with lettuce and tomato and accompanied by a mesclun green salad

CHICKEN TAGINE **\$ 14**

An Algerian tradition...chicken breasts braised in a savoury sauce with apricots and eastern spices. Served over couscous and garnished with spiced pine nuts.

SOUTH INDIAN VEGETARIAN CURRY **\$ 13**

A mélange of fresh vegetables and chickpeas, gently simmered in a semi-hot tomato and coconut milk sauce. Served with basmati rice, our own Curried Pear Chutney and a cucumber tomato yogurt raita. Vegan-friendly!

CRAB CAKES WITH WASABI MAYONNAISE **\$ 14**

PEI snow crab with bean sprouts, panko breadcrumbs, scallions, cilantro and lime juice. Garnished with pickled ginger and served with a mesclun green salad.

BEEF STROGANOFF **\$ 14**

A Russian classic prepared with Maritime beef in a rich brown sauce with onions, button and cremini mushrooms and finished with sour cream and dill. Served with pasta.

DAILY PIZZA **\$ 14**

Please ask about today's selection.

THE DUNES SALAD DRESSINGS

Miso Ginger, Honey Mustard, Roasted Garlic Balsamic and Asian

Children's Menu **\$ 10**

PIZZA WITH TOMATO SAUCE & MOZZARELLA

or

CHICKEN STRIPS WITH HONEY MUSTARD DIP

Both served with a green salad.

Please inform your server of any food allergies before ordering.

Cocktail Temptations

\$9 (2OZ. 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