




CABOT SHORES

Bistro



STARTERS

VEGETABLE SOUP OF THE DAY (VG)	9
SEAFOOD CHOWDER <i>served with croutons</i>	14
PRINCE EDWARD ISLAND MUSSELS (GF OPTION) <i>in a white wine sauce, served with garlic toast</i>	12
POTATO GNOCCHI (V) <i>served with marinara sauce and parmesan cheese</i>	13
CABOT SHORES GARDEN SALAD (GF, VG OPTION) <i>made with lettuce and vegetables from our garden served with vinaigrette balsamic dressing</i>	12
HOUSEMADE TEQUILA LIME CURED SALMON GRAVLAX (GF) <i>served with cucumber salad, caper and red onion</i>	13

DESSERTS

CHOCOLATE GANACHE CAKE (GF) <i>served with housemade salted caramel sauce and whipped cream</i>	6
CHOCOLATE TRUFFLES (VG, GF) <i>served with whipped cream upon request</i>	6
N.Y. STYLE CHEESECAKE <i>served with fruit coulis</i>	8
SEASONAL FRUIT CRISP <i>served with whipped cream</i>	6

Add a scoop of ice cream to any dessert for \$1

MAINS

MARGAREE VALLEY TROUT À LA NAGE (GF) <i>Poached in a vegetable, white wine court-bouillon with zucchini, potato, cherry tomato, with julienne vegetables</i>	22
HERB ROASTED 1/2 CHICKEN <i>served with potatoes and seasonal vegetables</i>	21
PAN FRIED HADDOCK (GF OPTION) <i>served with beurre blanc sauce, basmati rice and vegetables</i>	20
BRAISED LAMB SHANK (GF) <i>served with white beans and carrots</i>	26
SEARED STRIP STEAK (GF) <i>with red wine hotel butter, potatoes and vegetables</i>	32
CHICKPEA MASALA (VG, GF) <i>served with basmati rice and vegetables</i>	18

KIDS MENU

GRILLED CHEESE SANDWICH (GF OPTION)	5
MAC & CHEESE PASTA	5
BUTTER PASTA	5
VANILLA ICE CREAM WITH TOPPING	2.50

V = vegetarian VG = vegan GF = gluten free

Call for reservations or take out (902) 929-2584

www.cabotshores.com