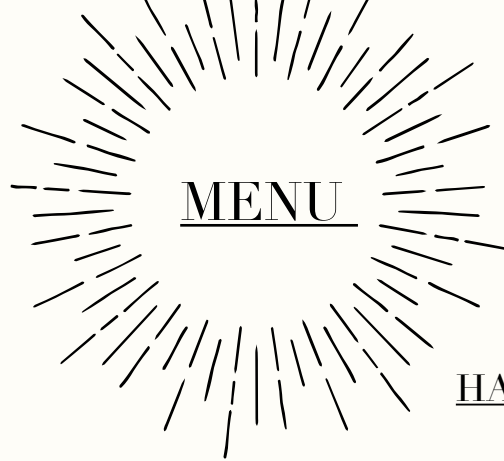


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Rustico Resort Restaurant



STARTERS

Seafood Chowder 16

PEI's Seafood Selection, Mirepoix, Potatoes, Grilled Focaccia, Lobster Oil, Microgreens

Peaches & Camembert 16 GF VG

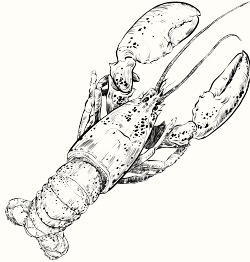
Poached & Compote Peach, Deep Fried Camembert, Thyme Honey, Crostinis

Lobster Raviolo 16

Braised Fennel, Fennel Powder, Micro Greens, Lemon Butter Sauce

Steam Mussels 15 DF

White Wine, Tomatoes, Shallot Garlic Confit, Oregano, Grilled Focaccia



TACOS

Fish Taco 7

Crispy Cod, Pickled Cabbage, Apple, Cilantro Lime Cream, Sweet and Spicy Tamarind Sauce

Short Rib Taco 9

Lettuce, Cabbage, Cilantro, Salsa Verde, Feta Cheese, Chipotle Mayo, Shallot Crisps

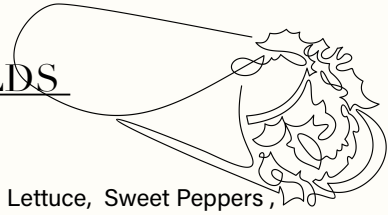
Vegetarian Taco 8 GF, VG

Grilled Mushroom, Salsa Verde, Avocado, Red Onion, Tomato & Mango Salsa, Cilantro Lime Cream

Shrimp Tostada 9 GF DF

Pineapple, Avocado, Tomato, & Mango Salsa, Lime, Spring Onion, Coriander,

HANDHELDS



Lobster Roll 25

"Pandesal" (Filipino Bread Roll), Lettuce, Sweet Peppers, Spring Onion, Cilantro, Lime Mayo Dressing, Fries or Salad

Grilled Angus Burger (6oz) 20

Brioche Bun, Lettuce, Tomatoes, Bacon, Gouda Cheese, Pickled Onion, Herb Mayo, Fries or Seasonal Salad

Chicken Club Sandwich 19

Bacon, Lettuce, Tomatoes, Dijon Baconaise, Fries or Seasonal Salad, Brown or White Bread

Sub: Tomatoes for Cheese 4

Beef Brisket Rye Panini 20

Sautéed Onions, Pickled Mustard, Swiss Cheese, Thousand Island Sauce, Fries or Seasonal Salad

Wings and Fries 19

Heirloom Carrots, Celery, Chipotle Mayo

Fish and Chips 20

Cabbage and Apple Coleslaw, Tartar Sauce



THANK YOU!

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SALADS

Seasonal Salad 18 GF, VG

Organic Greens, Chef's Selection of Vegetables, Fruits or Berries, Nuts or Seeds and Cheese, Beet Vinaigrette



Poached Pear Salad 18 GF, VG

Organic Greens, Berries, Toasted Walnut, Goats Cheese, Dried Cranberries, Balsamic Vinaigrette, Balsamotto

Kale & Brussel Sprouts Caesar 16

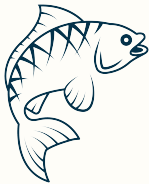
House Made Dressing, Croutons, Bacon Bits, Parmesan Cheese

Add: Chicken Breast 8

Salmon 12

MAIN COURSE

(AVAILABLE FROM 5PM-8:00PM)



Pan Seared Fish GF NF

Salmon 36

Halibut 42

Mashed Potatoes, Seasonal Vegetables, Oven-dried Tomatoes, Capers, Lemon Butter Sauce, Microgreens

Thai Green Curry Chicken 34 GF

Steamed Jasmine Rice, Heirloom Carrots, Broccoli, Mushroom, Green Curry Sauce, Basil

Pan Seared Bay Scallop 38 GF DF

Cauliflower & Parsnip Puree, Seasonal Vegetables, Prosciutto Crumble, Citrus Butter Sauce, Lovage Oil



Stuffed Zucchini 32 VEG, GF, DF

Mediterranean Style Lentils, Corn and Sweet Peppers Puree, Toasted Almond, Microgreens

Grilled Striploin 8oz 38 GF NF

Roasted Fingerling Potatoes, Roasted Vegetables, Caramelized Onion Jus

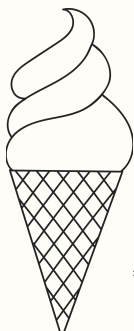
DESSERTS

The Dome 16

Shortbread Pastry, Lemon Curd, Lemon Meringue, Wild Blueberry Coulis

"Oh Bouy" 16

Chocolate Mousse, Brownie, French Macaron, Vanilla Ice Cream



Ice Cream or Sorbet (ask your server for flavours)

1 scoop 5

2 scoops. 8

*GF gluten free, NF nut free, DF dairy free, VEG vegetarian, V vegan,

THANK YOU!

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Rustico Resort

Breakfast Menu

Available 7:00AM-10:00AM

BREAKFAST BOWL 18

Greek vanilla yogurt ,granola, power seeds, berries and banana, coconut flakes, nut butter

CHEFS FRUIT BOWL SELECTION 14

seasonal berries and fruits

EGGS YOUR STYLE 16

2 eggs, choice of bacon, ham, sausage or tofu, toasts or roasted potatoes

SMOKED SALMON BENEDICT 20

2 poached eggs, Montreal bagel, arugula, pickled red onion, capers, lemon hollandaise sauce

VEGETARIAN OMELETTE 18

mushrooms, tomatoes, spinach, peppers, feta cheese, choice of toasts or roasted potatoes

LOBSTER OMELETTE 26

cherry tomatoes, onion, lemon dill sour cream, choice of toasts or roasted potatoes

AVOCADO TOAST 16

2 poached eggs, sourdough bread, tomato salsa, coriander

BREAKFAST SANDWICH 14

2 fried eggs, english muffin, ham, old cheddar cheese, arugula, herb mayo

PANCAKE CHARCUTERIE BOARD 30

12 pancakes, bananas, seasonal fruits and berries, toasted nuts, chocolate chips, maple syrup, berry compote, bacon and breakfast sausage

SIDES

ROASTED POTATOES 4

BACON, SAUSAGES OR HAM 5

EGG 2.50

FRUIT CUP 7

TOASTED BREAD 3

SMOKED SALMON 9

MUFFIN 3.50

SCONE 3.50

DRINKS

DAILY BREW 2.50

ESPRESSO 3.50

AMERICANO 3.50

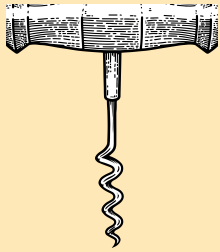
HOT CHOCOLATE 4

TEA 3

ORANGE OR APPLE JUICE 4

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Rustico Resort Restaurant



WINE LIST

White

6 oz

Bottle

House Wine	9	38
Santa Margerita Pinot Grigio Italy	12	50
Whitehaven Sauvignion Blanc NZ	13	58
Sterling Chardonnay California	12	50
Jlohr October Night Chardonnay Monterey		75

Red



House Red	9	38
Whitehaven Pinot Noir NZ	13	58
Sterling Carbernet California	12	50
Bread & Butter Cabernet California	12	50
Montes Wings Carmenere Chile		95
Amarone della Valpolicella 2018		110
Belle Glos Pinot Noir (Dairyman 2019 Russian River)		130



THANK YOU

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BEER

(BOGSIDE BREWERY)



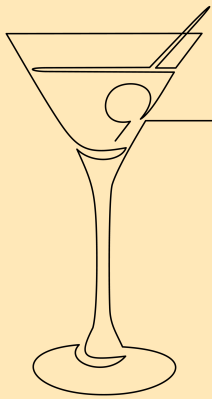
Draught 16 Oz - 8.50

Can - 6

Picher - 32

Irish Red
Lunch Pail Lager

Local Legend Blonde
Tailgate APA Select
Shucker West Cost Select IPA



SPIRITS , SPRITZ & COCKTAILS

Apple Snap Vodka (Bogside) 8

Blue Lobster Lemon Lime 7

Colliding Tides 7

Classic Caesar 8

Gin & Tonic 8

NON-ALCOHOLIC

Bogside Zero Pale Ale 6

Pepsi 3

Diet Pepsi 3

Coffee 3

Lady Bakers Tea 3

Orange Juice 4

Apple Juice 4

Cranberry Juice 4

Milk 2% 3

Sanpellegrino Sparkling Water 7

Aqua Panna Spring Water 7

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