

# Thalia



# Restaurant

Open for:  
Breakfast-Lunch-Dinner

**Reserve Your  
Table Today!**



[www.rusticoresort.com](http://www.rusticoresort.com)

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# Dhalia

## BREAKFAST MENU

### Breakfast Bowl

Greek vanilla yogurt, house-made granola, chia seeds, seasonal fruits, coconut flakes, and nut butter.

### Chefs' Fabulous Fruit Fiesta!

seasonal fruits and berries

### Eggs Your Style

two eggs, served with toast and roasted locally sourced potatoes.  
choice of: bacon, ham, or sausages.

### Fluffy Pancake Bliss!

buttermilk pancakes, toasted pecan, wild blueberry compote, rosemary balsamic maple syrup

### Eggs Benedict

2 poached eggs, english muffin, arugula, lemon hollandaise sauce, sumak  
Choice of: house cured salmon, bacon or ham

### Poached Egg

#### w/Avocado Toasts

2 poached eggs, sourdough bread, tomato salsa, parsley, lemon hollandaise sauce

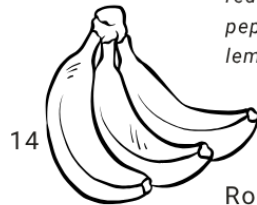
### Breakfast Sandwich

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

### Vegetarian Omellete

mushrooms, onion, tomatoes, peppers, spinach, feta cheese, toasts and roasted local potatoes

18

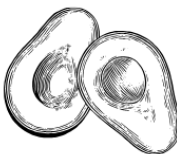


14

18

15

20



18

14

20



### Lobster Omelette

red onion, cherry tomatoes, jalapeno peppers, chives, mascarpone cheese, lemon zest, toasts and roasted potatoes


28

### SIDES

Roasted Local Potatoes	5
Bacon, Sausages, or Ham	7.50
Egg	2.50
Fruit Cup	7
Toasted Bread	3
House Cured Salmon	8
Muffin	3.50

### BEVERAGES



Daily Brew	2.50
Espresso or	
Canadiano	3.50
Lady Bakers Tea	3
black, green, mint, or orange	
peakoe	
Juice	4
orange,cranberry or apple juice	
Wild blueberry, 	8
Banana Smoothie	
vanilla yogurt, wild blueberries,	
banana,soaked chia seeds	
Chocolate Milk	4





# Dhalia

## M E N U

### STARTERS

#### Seafood Chowder 18

*Chef's seafood selection, carrots, celery, onion, potatoes, lobster oil*

- served with a side of grilled focaccia

#### Garlic & Lemon Grass 17

##### Steamed Mussels

*white wine, ginger, onion, chili flakes, coriander, spring onion,*

- served with a side of grilled focaccia

#### Scallop Tartare 15

*apple, red onion, cucumber, lime, microgreens, pita crisps*

#### Lobster Raviolo 16

*braised fennel, lemon butter, blanc, lobster oil, micro greens*

#### Fish Taco 8

*pickled red cabbage, apples, cilantro lime cream, sweet and spicy tamarind sauce*

#### Short Rib Taco 9

*cabbage, feta cheese, salsa verde, cilantro, chipotle mayo, shallot crisps*

#### Chicken Wings 15

*heirloom carrots, celery, chipotle mayo*

### HANDHELDS

*(Served with a side of crispy fries or a refreshing salad w/ apple vinaigrette)*

#### Dhalia's Lobster Roll 28



*"Pandesa" (Filipino Bread Roll), lettuce, sweet peppers, coriander, spring onion, lime mayo dressing*

#### Grilled 6oz Angus Burger 21

*brioche bun, lettuce, tomato, pickled red onion, bacon, gouda cheese, herb mayo*

#### Roasted Chicken Club Sandwich 20

*organic greens, crispy bacon, tomatoes, dijonaise, brown or white bread*

- Gluten-free? We've got you covered!  

#### Smoked Beef Brisket on Rye Panini 21

*rye bread, caramelized onions, grainy mustard, swiss cheese, thousand island sauce*

#### Avocado and Tomato Sandwich 18

*toasted multigrain bread, organic greens, cheddar cheese, basil, herb mayo, honey mustard*

#### Fish & Chips 20

*cabbage and apple coleslaw, tartar sauce*

#### Ground Beef Nachos 18

*(no side fries or salad)*

*corn chips, cheese sauce, grated cheese, tomato salsa, coriander lime cream, chipotle mayo*

### CHILDRENS MENU

#### Grilled Cheese 6

*Cheddar cheese, served with brown or white bread*

#### Chicken Fingers and Fries 12

*served with broccoli*

#### Macaroni and Cheese 8



*house-made cheese sauce, generously topped with cheese*





# Dhalia

## MENU

### SALADS

**Poached Pear Salad**    
*local organic greens, seasonal berries,  
 toasted walnut, goats cheese, dried  
 cranberries, balsamic vinaigrette*

**Seasonal Salad**    
*organic local greens, arugula, seasonal  
 vegetable and fruits, feta cheese,  
 toasted almond, seasonal vinaigrette*

**Kale and Brussel Sprouts Caesar**  
*toasted croutons, bacon bits, parmesan  
 cheese, house-made caesar dressing*

Add a side of Protein:

- Pan Seared Salmon
- Chicken Breast (served hot or cold)

### DESSERT

**The Dome**  
*Shortbread pastry, lemon curd, lemon  
 meringue, and wild blueberry coulis.*

**"Oh Bouy!"**  
*Chocolate mousse, brownie, french  
 macaron, vanilla ice cream*

**Ice Cream or Sorbet**

*(Please asked your server about flavors)*

1 scoop

2 scoops

**Warmed Chocolate**

**Chip Cookie**

1 cookie

2 cookie's


### ENTRÉE'S

*Available from 5:00 PM to 8:30 PM.*

**Miso Glazed Atlantic Salmon**  36  
*roasted sweet potatoes, broccoli, roasted  
 heirloom carrots, miso sauce, pistachio,  
 and microgreens.*

**Mushroom Tortellini**  34  
*Kabocha squash velouté, sautéed  
 mushrooms, asparagus, parmesan cheese,  
 basil oil*

**Roasted Cornish Hen** 34  
*seasonal vegetables, tarragon brioche  
 pudding, thyme jus*

**Braised Beef Cheeks**  42  
*Potato purée, seasonal vegetables, toasted  
 walnuts, and veal jus.*

**Lobster Liguine** 48  
*Half a lobster & lobster meat, tomato sauce,  
 cherry tomatoes, capers, parsley, garlic  
 breadcrumbs, parmesan cheese*

### ADDITIONAL SIDES

Fries 6  
 Condiments 2  
 Cheese 3  
 Side salad 9





# BAR MENU

*Raise a glass to life*

## WINE LISTS

### WHITE WINE

	<u>5 Oz</u>	<u>8 Oz</u>	<u>Bottle</u>
HOUSE WHITE-CHILE PINOT GRIGIO CHARDONNAY	11	14	
WHITEHAVEN SAUVIGNON BLANC-NZ	12	16	58
SANTA MARGHERITA PINOT GRIGIO ITALY	14	18	62
DOMAINE CARRETTE LES CRAYS POUILLYFUISSE-FRANCE			120
CLOUDY BAY CHARDONNAY-NEW ZEALAND			110

### RED WINE

HOUSE RED-CHILE CABERNET SAUVIGNON	11	14	
WHITEHAVEN PINOT NOIR-NEW ZEALAND	14	16	64
SANTA MARGHERITA CABERNET- ITALY	14	18	62
LA VIEILLE FERME-FRANCE	12	14	40
VENTISQUERO GREY CARMENER- CHILE			68
CASTEL GIOCONDO BRUNELLO DI MONTALCINO-TUSCANY			145

## BEER

### MOOSEHEAD BREWEY

DROUGHT 16 OZ-8.50  
PITCHER-32

**CAN- \$6**

MOOSEHEAD  
LAGER

MOOSEHEAD  
LIGHT

GRAPE FRUIT RADLER

SMALL BATCH IPA

## SPIRIT, SPRITZ & COCKTAIL

BLUE LOBSTER VODKA SODA	7
COLLIDING TIDES	7
GIN AND TONIC	12
CLASSIC CAESAR	12

## NON-ALCOHOLIC

ORANGE , APPLE OR CRANBERRY JUICE	4
2% MILK, CHOCOLATE MILK	3
DIET PEPSI, SPRITE, PEPSI	3
SAN PELLIGRINO SPARKLING WATER	7
AQUA PANNA SPRING WATER	7
COFFEE	4
LADY BAKERS TEA	3
GREEN TEA, PEPPERMINT, ORANGE PEKOE, EARL GREY	

