

# *Dhalia*



# *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: smoked 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, cheddar cheese, arugula, herb mayo

### Vegetarian Omelette

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



18

14

18

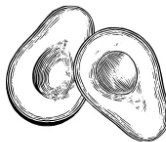
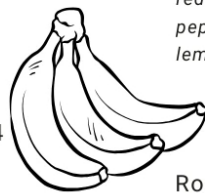
15

20

18

14

20



### Lobster Omelette

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

32

### SIDES

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

### BEVERAGES

#### Daily Brew

#### Espresso or Americano

#### Lady Bakers Tea

black, green, mint, or orange  
peakoe

#### Juice

orange, cranberry or apple juice

#### Wild blueberry,

#### Banana Smoothie

vanilla yogurt, wild blueberries, banana, soaked chia seeds

#### Chocolate Milk



DHALIA RESTAURANT

BREAKFAST  
AVAILABLE 7:30AM- 10:00AM



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## M E N U

### STARTERS

<b>Seafood Chowder</b>	18
<i>Chef's seafood selection, carrots, celery, onion, potatoes, lobster oil</i>	
• served with a side of grilled foccacia	
<b>Garlic and White Wine Steamed Mussels</b> 	17
<i>white wine, ginger, onion, chili flakes, tomatoes, spring onion,</i>	
• served with a side of grilled foccacia	
<b>Scallop Tartare</b> 	15
<i>apple, red onion, cucumber, lime, microgreens, pita crisps</i>	
<b>Lobster Raviolo</b>	17
<i>braised fennel, lemon butter, blanc, lobster oil, micro greens</i>	
<b>Fish Taco</b>	8
<i>pickled red cabbage, apples, cilantro lime cream, sweet and spicy tamarind sauce</i>	
<b>Short Rib Taco</b>	9
<i>cabbage, feta cheese, salsa verde, cilantro, chipotle mayo, shallot crisps</i>	
<b>Chicken Wings</b>	15
<i>heirloom carrots, celery, chipotle mayo</i>	

### HANDHELDS

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

<b>Dhalia's Lobster Roll</b>	34
<i>"Pandesal" (Filipino Bread Roll), organic lettuce, sweet peppers, coriander, spring onion, lime mayo dressing</i>	
<b>Grilled 6oz Angus Burger</b>	21
<i>brioche bun, organic lettuce, tomato, pickled red onion, bacon, gouda cheese, herb mayo</i>	
<b>Roasted Chicken Club Sandwich</b>	20
<i>organic greens, crispy bacon, tomatoes, dijonnaise, brown or white bread</i>	
• Gluten-free? We've got you covered! 🍷🍷	
<b>Smoked Beef Brisket on Rye Panini</b>	21
<i>rye bread, caramelized onions, grainy mustard, swiss cheese, thousand island sauce</i>	
<b>Avocado and Tomato Sandwich</b> 	20
<i>toasted multigrain bread, organic greens, cheddar cheese, basil, herb mayo, honey mustard</i>	
<b>Fish &amp; Chips</b>	20
<i>cabbage and apple coleslaw, tartar sauce</i>	
<b>Ground Beef Nachos</b>	18
<i>(no side fries or salad)</i>	
<i>corn chips, cheese sauce, grated cheese, tomato salsa, coriander lime cream, chipotle mayo</i>	

### CHILDRENS MENU

<b>Grilled Cheese</b>	6
<i>Cheddar cheese, served with brown or white bread</i>	
<b>Chicken Fingers and Fries</b>	12
<i>served with broccoli</i>	
<b>Macaroni and Cheese</b>	8
<i>house-made cheese sauce, generously topped with cheese</i>	



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LUNCH-DINNER  
AVAILABLE 11:00AM- 9:00PM

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## M E N U

### SALADS




<b>Poached Pear Salad</b>  	18
<i>organic greens, seasonal berries, toasted walnut, goats cheese, dried cranberries, balsamic vinaigrette (Organic Greens- Soleil's Farm)</i>	
<b>Organic Beets Salad</b>  	20
<i>organic greens &amp; beets, peaches, cucumber, feta cheese, toasted almond, strawberry vinaigrette (Organic Greens &amp; Beets- Soleil's Farm)</i>	
<b>Kale and Brussel Sprouts Caesar</b>	16
<i>toasted croutons, bacon bits, parmesan cheese, house-made caesar dressing (Kale- A-Ok Gardens)</i>	
Add a side of Protein:	
• Pan Seared Salmon	14
• Chicken Breast (served hot or cold)	10

### DESSERT

<b>The Dome</b>	16
<i>Shortbread pastry, lemon curd, lemon meringue, and wild blueberry coulis.</i>	
<b>Black Velvet Tuxedo Cake</b>	16
<i>brownie crumble, chocolate rocks, french macaron, vanilla ice cream</i>	
<b>Ice Cream or Sorbet</b>	
<i>(Please asked your server about flavors)</i>	
1 scoop	5
2 scoops	8
<b>Warmed Chocolate</b>	
<b>Chip Cookie</b>	
1 cookie	3
2 cookie's	5

### ENTRÉE'S

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

<b>Miso Glazed Atlantic Salmon</b> 	36
<i>organic quinoa pilaf, broccoli, seasonal vegetables, miso sauce, pistachio, and microgreens. (Quinoa-Speerville Flour Mill)</i>	
<b>Mushroom Tortellini</b> 	34
<i>butternut and parsnip velouté, sautéed mushrooms, parmesan cheese, basil oil</i>	
<b>Roasted Chicken Supreme</b>	34
<i>mashed potatoe ,seasonal vegatables, mushroom cream sauce, (Potatoes- Wiltshire Farm)</i>	
<b>Grilled 10oz Mac Quarries Striploin</b>	42
<i>roasted fingerling potatoes, roasted root vegetables, caramelized onion, chimichurrie</i>	
<b>Pan Seared Halibut</b> 	44
<i>mashed yellow potatoes, seasonal vegetables, oven dried tomatoes, lemon butter sauce, (Potatoes- Wiltshire Farm)</i>	
<b>Lobster Liguine</b>	52
<i>half a lobster &amp; lobster meat, tomato sauce, cherry tomatoes, capers, parsley, breadcrumbs, parmesan cheese, (Lobster-Mr Seafood)</i>	

### ADDITIONAL SIDES

Fries	6
Condiments	2
Cheese	3
Side salad	10



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# 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	11	14	
PINOT GRIGIO			
CHARDONNAY			
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	11	14	
CABERNET SAUVIGNON			
WHITEHAVEN PINOT NOIR-NEW ZEALAND	14	16	64
SANTA MARGHERITA CABERNET-ITALY	14	18	62
LA VIEILLE FERME-FRANCE	12	14	40
GREY GLACIER CARMENER- MAIPO VALLEY CHILE			68
AMARONE DELLA VALPOLICELLA CLASSICO 2020 TOMMASI			145

## BEER

### BOGSIDE BREWERY

DRAUGHT 16 OZ	8.50
PITCHER	32

### CAN- \$6

MOOSEHEAD LAGER
MOOSEHEAD LIGHT
GRAPE FRUIT RADLER
COORS LIGHT

### 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 OR REGULAR PEPSI, SPRITE, GINGER ALE	3
SAN PELLIGRINO SPARKLING WATER	7
AQUA PANNA SPRING WATER	7
COFFEE	2.50
LADY BAKERS TEA	3
GREEN TEA, PEPPERMINT, ORANGE PEKOE, EARL GREY	

