



The Secret Garden Restaurant

Appetizers

Dildo Stout Ale Braised Blue Mussels \$18

A pound of local Newfoundland deep water mussels in stout ale with roasted garlic, celery, carrot, shallots & fresh herbs. Served with crostini bread

Sea Scallops \$18

Cast iron seared scallops with fresh garlic, basil, white wine and chives with freshly squeezed lemon and zest.

Hearty vegetable bean soup \$14

Chock full of locally farmed vegetables, a five bean medley and fresh tomatoes in a vegetable based broth. This hearty soup is packed full of flavour and goodness for any palette.

Roasted Beet Salad \$16

Oven roasted Newfoundland beet with baby spinach and fresh herbs. Tossed in a raspberry vinaigrette, garnished with dandelion honey, candied almonds and crumbled goat cheese.

*Kindly notify your server of any food allergies.
Ask your server about our selection of
beverages, wines and spirits.*

Mains

Fresh Atlantic Cod \$34

Cast iron seared Cod Loin with traditional Pork Scrunchions. Served with mini potatoes, steamed carrots and drawn butter.

Pan Seared Beef Tenderloin Market Price

Topped with crispy yellow onion, anna potatoes, roasted root vegetables and button mushrooms. Served with a red wine reduction.

Stuffed Chicken Supreme \$36

Stuffed with traditional summer savory dressing, Served with creamy mashed potatoes and buttered asparagus and creamy bechamel sauce

Braised Lamb Shank \$42

Served with pearl barley mushroom risotto and a medley of steamed root vegetables.

Pan Seared Atlantic Salmon \$39

With garlic butter sauce, red pepper, green beans and duchess potato with nutmeg.

Vegetarian \$32

Balsamic & garlic marinated portobello mushrooms. With fresh herbs topped with our in house salsa and drizzled with olive oil.

Our Chef seasons all of your food with locally made Newfoundland Solar Sea Salt with salt taken from the waters of Trinity Bay and produced in New Harbour.

Sweet Ending

Classic Newfoundland Favourite \$16

Blueberry Bread Pudding
With Newfoundland screech sauce

Doctor's favourite \$16

Double chocolate cheesecake topped with milk chocolate ganache
Served with strawberries and white chocolate coulis

Creme Brulée \$16

Rich custard with a flamed caramelized sugar crust

Strawberry rhubarb and apple crisp \$16

With oatmeal crisp topping with vanilla ice cream