



DOCTOR'S HOUSE
REDEFINING LUXURY

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.

GLUTEN-FREE/VEGAN OPTIONS:

Beet Root Hummus - \$14

Served with vegetable crudities.

Grilled Maple-Mustard - \$14

Brussel Sprout Skewers

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



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Mains

Fresh Atlantic Cod - \$36

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

Pan Seared Beef Tenderloin - \$75

Topped with crispy onion, twice baked potato, roasted root vegetables, button mushrooms and served with a red wine reduction.

Stuffed Chicken Supreme - \$38

Stuffed with traditional summer savoury dressing. Served with creamy mashed potatoes, roasted root vegetables and creamy bechamel sauce.

Braised Lamb Shank - \$55

Served with pearl barley risotto with goat cheese and a medley of steam root vegetables.

Pan Seared Atlantic Salmon - \$45

With garlic butter sauce, red pepper darts, green bean and creamy mashed potato.

GLUTEN-FREE/VEGAN OPTIONS:

Crispy Vegan Quinoa Cakes - \$35

Topped with chickpea relish and oven roasted vegetable medley.

Roasted Portobello Mushrooms - \$36

With vegetable and bean salsa, vegan mashed potato, and crispy steamed root vegetables.

Sweet Ending

Classic Newfoundland Favourite - \$14

*Blueberry Bread Pudding
With Newfoundland Screech sauce.*

Doctor's favourite - \$18

New York Style cheesecake with milk chocolate ganache, blueberry compote and fresh creams.

Creme Brulée - \$14

Rich custard with a flamed caramelized sugar crust.

Strawberry Rhubarb and Apple Crisp - \$14

*With oatmeal crisp topping
and vanilla ice cream.*

GLUTEN-FREE/VEGAN OPTIONS:

Vegan Green Apple Crumble - \$14

Topped with whipped coconut cream.

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.