

*APPETIZER'S

Dhalia's Seafood Chowder 16

PEI's Seafood Selection, Mirepoix, Bacon, Potatoes, Grilled Focaccia, Herb Oil

1/2 Dozen Oysters 16

Sweet Peppers, Cucumber, Cilantro, Leche de Tigre

Lobster Raviolo 14

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

Steam PEI Mussels 15

Sautéed Tomatoes, Garlic Confit, White Wine, Parsley, Focaccia Bread

Bruschetta 14

Multigrain Bread, Heirloom Tomatoes, Tomato Confit, Bocconcini, Balsamotto, Basil Oil

TACO'S

Fish Taco 6

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

***Beef Short Rib Taco 8**

Salsa Verde, Cabbage and Apple Slaw, Shallot Crisps, Chipotle Feta Cream

Lobster Tostada 12

Avocado, Tomatoes, Pineapple & Mango Salsa, Cilantro Lime Cream

Vegetarian Taco 7

Grilled Portobello Mushroom, Salsa Verde, Cabbage and Apple Slaw, Pickled Onion, Cilantro Lime Cream

-Dhalia-

MENU

Hours- 11:30 AM -8:30 PM

HANDHELDS AND BARFOOD

Grilled Angus 6oz Burger 20

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

Chicken Club Sandwich 17

Bacon, Lettuce, Tomatoes, Dijon Mustard Mayo, Fries or House Salad, Brown or White Bread
Sub: Tomatoes for Cheese 3

Wings and Fries 17

Carrots, Celery, Chipotle Mayo, BBQ Sauce or Hot Sauce

Fish and Chips 18

Wild Cod, Coleslaw, Tartar Sauce

SWEETS

The Dome 14

Lemon Merengue Tart, Fresh Berries, Blueberry Coulis

"Oh Buoy" 16

Chocolate Mousse, Brownie, Vanilla Ice Cream

SALAD'S

Organic Kale Caesar Salad 14

Bacon, Croutons, Parmesan Cheese, House Caesar Dressing

Poached Pear Salad 15

Organic Greens, Seasonal Berries, Goat Cheese, Toasted Walnut, Dried Cranberry, Balsamic Vinaigrette

***Roasted Beets & Grilled Peaches 15**

Organic Greens, Citrus, Feta Cheese, Toasted Pecans, Beet Vinaigrette

ENTREE'S

Pan Seared Wild Halibut 38

Herb Mashed Potatoes, Seasonal Vegetables, Capers & Cherry Tomatoes, Butter Lemon Sauce

Roasted Larkin Chicken Supreme 28

Roasted New Potatoes & Vegetables, Sage Jus

Mushroom Fettuccine 28

House-made Saffron Fettuccine, Garlic Confit Arugula, Parmesan Cheese

***Pan Seared Scallops 32**

Cauliflower Cream, Seasonal Vegetables, Prosciutto Crisps, Lemon Butter Sauce

Slow Braised Lamb Shank 36

Mashed Potatoes, Seasonal Vegetables, Mint Sauce

* seasonal items changes accordingly



-Dhalia -

"Please book your table in advance"

Hours- 11:30 AM -8:30 PM

Thanks to our Local Suppliers!

Growers Station Ltd.

Mr Seafood Inc.

Dorion Fisheries

Larkin Farms

MacQuarries Meat

-THANK YOU-

WINES

<u>WHITE</u>	<u>GLASS</u>	<u>BOTTLE</u>
House White	9.00	36.00
Santa Margherita Pinot Grigio Italy Sterling Vinters Collection	12.00	48.00
Chardonnay California Whitehaven Sauvignon Blanc	12.00	48.00
New Zealand J.Lohr Chardonnay	13.00	58.00 56.00
<u>RED</u>		
House Red	9.00	36.00
Whitehaven Pinot Noir New Zealand Sterling Vinters Collection Cabernet	13.00	58.00
California Bread and Butter California Cabernet	12.00 13.00	48.00 49.00
Belle Glos Dairysman's Vineyard Russian River	—	130.00