

Panorama

Starters

Focaccia & 48-Hour Sourdough	6
Served with Honey Butter	
Sober Island Oysters (GF/DF)	1/2 dozen 28
Served with Spring Strawberry & Cucumber Mignonette, Fresh Lemon	dozen 55
Local Atlantic Seafood Chowder	27
Halibut, Scallops, Mussels, Lobster, Seafood Cream, Potato	
Roasted Bone Marrow	32
Cauliflower Puree, Pancetta Lardon, Herbed Crumble, Bordelaise, Fingerling Chips	
Crispy Nova Scotia Lobster	35
Crispy Lobster Tail, Garlic Remoulade, Served with Marinated Lemon	
Ciro's Farm Burrata (V)	34
House Focaccia, Roasted Tomato, Olive Oil, Pistachio Pesto, Seasonal Fruit	
Fines Herbes Salad (V)	18
Layered Butter Lettuce, Green Goddess, Spring Radish, Brown Butter Brioche Crumble	
Classic Caesar Salad	20
Chopped Fresh Romaine, Grana Padano, Focaccia Croutons, Crispy Capers	
Atlantic Acres Baby Kale and Shaved Brussel Sprout Salad (GF/V)	22
Local Goat Cheese, Hakurei Turnip, Toasted Sunflower Seeds, Honey Dressing	

Maritime Seafood Tower (GF) 275

Chilled Poached Whole Lobster
Jumbo Prawns
P.E.I. Marinated Mussels
Maritime Oysters
Cape Breton Snow Crab Legs

Accompaniments: Fresh Lemon, Mignonette, Clarified Butter,
Remoulade, Cocktail Sauce



Panorama

Mains

Atlantic Halibut (GF/SFF) Locally Sourced Beets, Spring Chard, Crispy Fingerling Potatoes, Sauvignon Blanc Sauce	48
Herb Crusted Northumberland Lamb Rack (GF/DF/SF) Brown Butter Mixed Local Carrots & Turnip, Parsnip Puree, Sweet Cabernet, Natural Jus	69
Cape Breton Lobster Risotto Locally Sourced Vegetables, Lemon, Grana Padano, Chives, Lobster Oil	55
Local Foraged Vegetable Tagliatelle (V) Burrata, Maritime Mushrooms, Locally Sourced Vegetables, Pistachio Pesto, Pistachio Tuile	38
Pan Seared Nova Scotia Scallops (GF) Carrot Purée, Crispy Prosciutto, Grilled Asparagus	58
Atlantic Blue Dot Beef Tenderloin (GF/SF) 8oz. 21 Day Aged Beef, Garlic Potato Puree, Seasonal Vegetables, Maritime Mushrooms, Bordelaise	66
Atlantic Blue Dot Ribeye (GF) 16oz. 21 Day Aged Beef, Garlic Potato Puree, Seasonal Vegetables, Maritime Mushrooms, Bordelaise	110
Herb Roasted Doirie Maple Farm Chicken (SF) Half Crispy Chicken Served with Fingerling Potatoes, Lemon, Spring Herb Salad, Fresh Dill, Shaved Radish, Chicken Jus	46

Add On:

Lobster Tail	MP
Scallops (3pcs)	30
Shrimp (3pcs)	18
Wild Sturgeon Caviar	30

(GF) *Gluten-free* | (DF) *Dairy-free* | (SF) *Seafood-free*
(SFF) *Shellfish-free* | (V) *Vegetarian* | (VG) *Vegan*

All dishes may contain allergens. Consuming raw or undercooked items can increase illness risk.
Please inform your server of any allergies.

