



DESSERT MENU

Peach cobbler baked in brown sugar & ginger: \$7

Deep dish apple charlotte granny smith baked apples, sugar & spice, drizzled with clear caramel sauce: \$7

Old fashion Lunenburg sour cream pound cake with lemon fondant glaze: \$7

Flourless callebaut truffle cake: \$7

Pumpkin chiffon cake spiced with ginger, nutmeg, cloves and cinnamon in-between layers of caramel cake: \$7

Warm blueberry tart with streusel topping & vanilla bean ice-cream: \$7

NON-ALCOHOLIC BEVERAGES

Coffee/Tea
\$2

Hot Chocolate
\$2.50

Soft Drinks
Coke, Diet Coke, Sprite, Diet Sprite,
Root Beer, Ginger Ale
\$3

Milk
\$3

Juice
Orange, Apple, Pineapple, Cranberry,
Grapefruit, Tomato, Ice Tea
\$3.25

Dasani Water
\$2.25

Perrier
\$3.50

ALCOHOLIC BEVERAGES

Red Wine
Jost Carbenet Foch: \$6.10 (6oz. glass) \$15 (½ litre) \$29 (litre)
Villa Mura Valpolicella: \$6.55 (6oz. glass) \$18 (½ litre) \$34 (litre)
Oxford Merlot: \$7.40 (6oz. glass) \$33 (bottle)

Wolf Blass Shiraz: \$7.40 (6oz. glass) \$32 (bottle)

Masi Rosso: \$7.85 (6oz. glass) \$27 (bottle)

White Wine
Jost L'Acadie Blanc: \$6.10 (6oz. glass) \$15 (½ litre) \$29 (litre)

Villa Mura Pinot Grigio: \$6.55 (6oz. glass) \$29 (litre)

Masi Modello : \$7.85 (6oz. glass) \$34.50 (bottle)

Wolf Blass Chardonnay: \$7.40 (6oz. glass) \$32 (bottle)

Grande Pre Verazzano Zinfadel: \$8.05 (6oz. glass) \$36 (bottle)

Sparkling Baby Canadian: \$26 (bottle)

Coolers
Mike's Lemonade, Mike's Cranberry,
Smirnoff Ice, Bacardi Breezer
\$6.10

1oz. Well Shots
Cruzan White Rum, Cruzan Dark,
Cruzan Amber, Alberta Pure Vodka,
Gordon's Gin, Famous Grouse Scotch,
Alberta Premium Rye
\$3.95

Import Beer
Becks Bud Light Lime
\$5.45

Local Beer
\$4.80 (bottle)

Garrison 16oz. \$5.50 | 20oz. \$6.05

Stella 20oz.
\$6.95

Draught
Keith's, Keith's Light, Keith's Red,
Budweiser, Bud Light, Harvest Ale
16oz. \$4.80 | 20oz. \$6.15

Rolling Rock
16oz. \$5.85 | 20oz. \$6.30

COCKTAILS

Wild Cherry
Jim Beam, Cherry Brandy,
Crème de Cacao, cranberry juice
\$5.25

Pirates Gold
Old Sam, Southern Comfort,
Apricot Brandy, pineapple
& orange juice
\$5.25

Melon Ball
Melon Liquor, Alberta Pure
Vodka, & pineapple juice
\$5.95

Little Green Frog Martini
Citrus Vodka, Melon Liqueur,
splash of cherry brandy & sour mix
\$6.85

Chocolate Hazelnut Martini
Alberta Pure Vodka, Crème
de Cacao, Frangelico
\$6.70

George's Island Ice Tea
Cruzan dark rum, Tequila,
Budweiser, Triple Sec, sour mix, & Coke
\$5.95

Bahama Mama
Cruzan Coconut Rum, Cruzan
Amber Rum, Crème de Bananes
\$5.25

Taxes & gratuities not included.



Maple smoked bacon wrapped Digby scallops, Antigonish maple syrup glazed & vanilla crème fraiche \$12

Caesar salad with croutons, parmesan cheese & crisp bacon \$10

Add chicken or shrimp \$3.50

Atlantic snow crab cakes with roasted garlic & tarragon aioli \$12

Crisp calamari rings with Bermuda onion, cilantro, tomato & roasted garlic & basil mayonnaise \$9

1lb. Crispy Wings with choice of hot, medium, mild or barbecue sauce \$11

St. Mary's smoked salmon with poppy seed bagel croutons, chive cream cheese, fried capers, & shaved shallots \$11

1lb. Bucket of mussels, beer steamed with chipolte or garlic lemon & wine or citrus & dill cream \$9

2lb. mussels with fries & side of mayonnaise \$15

Trapeze's cobb salad with Iceberg lettuce, avocado, chicken, bacon & blue cheese \$12

Crisp corn tortillas with tomato, scallions, olives, jalapenos, cheddar & Monterey Jack cheese, salsa & sour cream \$13

Baby spinach salad with goat cheese, toasted almonds, & wild blueberry vinaigrette \$8

Platter of chicken wings, calamari, nachos, spring rolls & breaded prawns \$16

East Coast clam chowder with local clams, Nova Scotia potatoes, Wolfville bacon & Jost Chardonnay \$7

ENTRÉES

Pan seared haddock with lemon, fresh herbs & fried capers \$15

AAA 8oz. charbroiled New York striploin with caramelized onion & Jack Daniels jus \$22

Roasted Annapolis Valley pork tenderloin, wild blueberry & cranberry chutney \$17

Two eggs (any style), honey bacon, toast, & home fries \$12
Add 4oz. Sirloin steak \$4.50

Seafood fettuccine of sautéed Atlantic shrimp, scallops, calamari, lobster and mussels tossed in our signature Alfredo sauce \$17

Atlantic fish bowl of scallops, shrimp, lobster, & mussels in a fresh tarragon & clam veloute \$18

Grilled breast of chicken with local wild mushroom & Jost Chardonnay jus \$17

Cedar planked Atlantic Salmon fillet, maple beurre blanc \$19

½lb. lobster, baked in garlic butter with ½ lb. of Indian Point mussels, steamed in white wine \$25

Grilled AAA beef tenderloin & garlic grilled prawn skewer \$29

Buttermilk chicken Annapolis Valley fried chicken \$16

Pan roasted halibut, with fresh arugula & saffron vinaigrette \$20

HAND HELDS & FLAT BREADS

10" thin crust pizza with virgin olive oil, Beefsteak tomatoes, shallots, garlic, fresh basil, parmesan cheese, & balsamic reduction \$14

Flat bread of Italian sausage, pepperoni, bacon, & ham \$14

Flat bread of barbecue chicken with seasoned chicken breast, field mushrooms, & green peppers, with our signature BBQ sauce \$14

Flat bread of grilled pineapple, bacon & ham \$14

Chicken quesadilla with bell peppers, onion & apple wood smoked cheddar \$12

Grilled Montréal smoked meat sandwich, marble rye bread, with sauerkraut, emmenthal cheese & Russian dressing \$12

East Coast lobster salad roll \$14

Beer battered fresh haddock filets, sea salt garlic fries, house made tartar sauce, cabbage coleslaw & lemon \$14

Seafood basket with beer battered haddock, breaded scallops & Tempura shrimp \$14

Trapeze triple decker clubhouse of seared chicken, honey bacon, iceberg lettuce & tomato \$13

Chicken tenders & sweet chili aioli \$12

BURGER BAR

Screaming screech burger, caramelized onions, lettuce, tomato, & jalapeno havarti \$13

Beer battered haddock burger topped with lettuce, tomato & house made tartar \$11

Veggie stack of portobello mushroom, grilled zucchini, roasted onion, charred peppers & herb boursin cheese \$12

1/3lb. Trapeze prime rib shavings with sautéed field mushrooms, melted mozzarella cheese & jus \$14

5oz. chicken breast blackened with Cajun spices, melted aged cheddar, avocado & tomato \$13

Select a Bun
Ciabatta, crusty kaiser, sesame bun

Choose a Side
Traditional Nova Scotia potato fries, sweet potato fries, sea salt garlic fries, side Caesar, side garden salad

Additional Toppings
Cheddar planks, onion rings, black & blue, goat cheese, fried onion, mushrooms, double smoked bacon, or avocado

Additional topping - \$1.50