



Evening Dining

Beginnings

The Peppermill's Soup

Slow simmered and brimming
With market fresh ingredients.
\$6.00

Onion Soup Gratinée

A rich flavorful beef broth simmered with caramelized
Vidalia onions and topped with broiled Swiss cheese.
\$8.50

Smoked Salmon Flat Bread

Grilled herb flatbread with extra virgin olive oil, topped
with smoked salmon, organic arugula
and lemon aioli.
\$9.50

Crispy "Jumbo Lump" Crab Cakes

With organic baby greens and roasted
red pepper aioli. \$8.50

Lobster Spring Rolls

Two crisp, golden spring rolls filled with vegetables and
fresh lobster. Served with mango dipping sauce.
\$9.00

Crispy Golden Calamari

Lightly dusted in seasoned flour and served crispy golden
with Thai sweet chili sauce.
\$7.50

Cream of Wild Mushroom Soup

Drizzled with white truffle oil
and fresh chives.
\$8.00

The Peppermill Seafood Chowder

A bounty of Atlantic fish and shellfish lightly simmered in a
creamy broth with potatoes, leeks and celery.
\$9.50

Wild Mushroom Bruschetta

Fresh baked foccacia garlic bread topped with oyster,
portobello and shiitake mushrooms, smoked gouda
cheese and oven roasted tomatoes.
\$8.00

Fresh Nova Scotia Mussels

Steamed in chardonnay, garlic butter
and fresh herbs. \$8.00

Bacon Wrapped Digby Scallops

Four plump Digby scallops wrapped
in crispy bacon with a maple ginger glaze.
\$10.00

Classic Jumbo Shrimp Cocktail

Six succulent tiger shrimp served chilled with lemon and
classic red cocktail sauce.
\$9.00

Salads

Sable Island Salad Entrée

Succulent tiger shrimp, Digby scallops and fresh mussels.
Lightly sautéed in garlic butter and chardonnay and set
atop of our delicious Caesar salad.
\$20.00

Mediterranean Salad

A classic greek salad elevated with sun-dried tomatoes,
artichoke hearts, toasted pine nuts
and lemon-oregano dressing.
\$7.00

Classic Caesar Salad

Crisp, freshly cut romaine lettuce tossed with parmesan
cheese, herbed croutons, bacon pieces and our own
creamy Caesar dressing. \$7.00

Sirloin Steak Salad Entrée

Char-Grilled, seasoned sirloin, crispy mixed greens,
crunchy vegetables, pine nuts and shaved two year old
cheddar, sun-dried tomato vinaigrette.
\$15.00

Spinach Salad

Tender, farm fresh spinach with tomato and egg
wedges, sliced mushroom, diced green apple,
jarlsburg cheese and sugar toasted almonds.
\$7.00

The Peppermill's Garden Salad

A crispy collection of fresh salad greens, crunchy
vegetables, flavorful dried cranberries and toasted
sunflower seeds. \$6.50

Entrées

Pan Fried Haddock

A traditional maritime preparation of fresh haddock accented with lemon butter. Served with garden fresh vegetable medley and parsley boiled Yukon gold nugget potatoes.

\$18.00

Grilled Chicken and Peppercorn Linguine

Grilled strips of tender chicken breast, sun-dried tomatoes and zesty green peppercorns finished in white wine sauce. Served with two slices of toasted garlic foccacia bread.

\$14.50

The Atlantic Seafood Platter

A tantalizing feast of Nova Scotia's finest seafood, delicately prepared and seasoned, including haddock, shrimp, scallops, mussels and a 4 oz. lobster tail. Accompanied with drawn garlic butter, lemon and garden vegetable medley and basmati rice pilaf.

Market Price

The Peppermill 8 oz. New York Strip Loin Steak

A tender, char-grilled, center cut AAA Alberta strip loin steak perfectly seasoned and brushed with café de paris butter. Served with garden fresh vegetable medley and herb roasted nugget potatoes.

\$25.00

South Shore Seafood Linguine

A succulent array of sautéed Digby scallops, tiger shrimp, mussels and lobster nestled in a bed of linguine and tomato-alfredo sauce. Served with two slices of toasted garlic foccacia bread.

\$20.00

The Maritime Dinner Special

Begin your dinner with a bowl of our delicious Seafood Chowder, followed by the Atlantic Seafood Platter.

And finish with your choice from our tempting dessert selections.

Market Price.

Char-Grilled Black Angus Beef Tenderloin Steak

With a Chanterelle mushroom-peppercorn sauce. 6 oz. \$24.00

Additional ounces \$2.50 each

Mongolian Style Barbecued Baby Ribs

Glazed in a sweet & spicy Asian sauce. Served with basmati rice and garden fresh vegetable medley.

½ rack \$17.00 Full rack \$24.00

Char-Grilled Jumbo Garlic Shrimp

Char-grilled to perfection and served with fresh asparagus and pesto & sun-dried tomato risotto. \$21.50

Tequila-Honey-Lime Glazed Salmon

Glazed with tequila-honey-lime butter, shrimp and fennel risotto & fresh asparagus. \$20.00

Char-Grilled Chicken Breast

Marinated in extra virgin olive oil, rosemary and garlic.

Served with balsamic grilled peppers and herb roasted nugget potatoes. \$18.00

Roast Chicken Breast Supreme "Forestière"

Stuffed with wild mushrooms & Swiss cheese.

Served with Pinot-Noir sauce, garden fresh vegetable medley and herb roasted nugget potatoes. \$18.00

Side Dishes

Sautéed onions or mushrooms \$2.50

Toasted garlic foccacia bread \$1.00

Five sautéed garlic tiger shrimp \$6.00

Toasted garlic foccacia bread with cheese. \$1.50

Five sautéed Digby scallops \$10.00

Brandy peppercorn sauce \$2.50

4 ounce lobster tail \$16.00

Desserts

The Peppermill Cheesecake

A Seventeen year tradition.
Ever changing, luscious, smooth and creamy

Opera Torte

Classic Parisian cake with layers of almond sponge, coffee caramel buttercream and dark chocolate glaze.

Traditional Carrot Cake

Layers of moist, spiced cake with cream cheese icing and walnuts.

Profitéroles au Chocolat

Three cream puff pastries filled with Häagen-dazs ice cream, smothered with warm chocolate fudge sauce.

Pavlova Passion Fruit Sorbet

Tart passion fruit sorbet with crispy sweet meringue, whipped cream and fresh fruit.

Warm Bumble Berry Crisp

A medley of wild field berries and Granny Smith apples baked in a cinnamon oatmeal crust. Served with vanilla ice cream.

Warm Apple Maple Pie

With Granny Smith apples and Nova Scotia maple syrup and served with vanilla ice cream.

Chocolate Hazlenut Torte

A rich and creamy chocolate hazelnut mousse set atop a crunchy praline crust.

All desserts \$7.00