

Cabot Bar

2018 Menu

Bar Snacks & More

Seafood Platter | Market Price

Oysters, Nova Scotia Lobster, Shrimp, Clams, Mussels, Crab, Lemon, Bread, Aioli, Mignonette, Hot Sauce, Horseradish

Oysters | \$3.75 Each or \$18 Per ½ Dozen

Freshly Shucked Oysters, Mignonette, Hot Sauce, Horseradish, Lemon

Chili & Garlic Wings (GF) | \$16

Crispy-Fried Jumbo Chicken Wings, Cilantro Aioli

24-Hour Braised Short-Rib Poutine | \$16

Fresh Hand-Cut Fries, Quebec Cheese Curds, Truffle Aioli

Fish Tacos | \$16

Crispy Tempura Halibut, Salsa Roja, Crunch Slaw, Cilantro

Charcuterie Board | \$32

Selection of Finely Cured Meats, Crostini, Olives, Pickles

Artisan Cheese Board (V) | \$20

Selection of Fine International Cheese, Chutney, Cabot Trail Mix

Steamed, Fresh Local Mussels & Fries | \$22

Choice of: Thai Green Curry | Cider & Bacon | White Wine & Garlic

Fish & Chips (GF) | \$18

8oz. Crispy-Fried Local Haddock, Hand-Cut Fries, Tartare, Lemon

Pan-Seared Local Haddock | \$17

Warm Cherry Tomato & Scallion Salsa, Grilled Garlic Toast

Salads

Club House Caesar Salad | \$13

Crisp Baby Romaine, Pancetta, Herb Croutons, Crispy Egg, Creamy Caesar Dressing

Lobster Cobb Salad | \$20

Fresh Nova Scotia Lobster Chilled, Cherry Tomatoes, Blue Cheese, Bacon, Boiled Egg, Avocado, Ranch Dressing

Super Food Salad (V) | \$12

Cauliflower, Radish, Carrot, Apple, Toasted Sunflower Seeds, Miso & Sesame Dressing

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Soups

Classic, Creamy East Coast Seafood Chowder | \$17 Bowl, \$12 Cup

Lobster, Scallops, Haddock, Bacon, Potato & Homemade Biscuit

Oven-Roasted Tomato & Garlic Soup (V) | \$12

Basil Oil, Homemade Biscuit (can also be GF & DF without biscuit)

Sandwiches – All Served with Hand-Cut Fries

Lobster Roll | \$22

Fresh Nova Scotia Lobster, Creamy Herb Dressing, Toasted Roll

The 15th Club | \$16

Roast Chicken Breast, Streaky Bacon, Aged White Cheddar, Lettuce, Tomato, Spicy Aioli

Cabot Bar Burger | \$18

7oz. Freshly Ground Canadian Beef Patty, Aged White Cheddar, Bacon, Pickle, Lettuce, Tomato, Remoulade Sauce

Steak Sandwich | \$18

Grilled Canadian Flat-Iron Steak, Sautéed Onions & Mushrooms, Brie, Arugula, Aioli

Desserts

Warm Blueberry Cobbler | \$10

Vanilla Ice Cream

Chocolate Brownie | \$10

Vanilla Ice Cream, Candied Walnuts, Chocolate Sauce

At Cabot Links, we are committed to using locally caught seafood, fresh produce from local farms, and top-quality Canadian beef. From on and around our island to your table, we are proud to showcase the food of Cape Breton.