

Panorama Restaurant

2018 Menu

Oysters & Seafood

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

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

Baked Oysters | \$5 Each

Ask Your Server for Today's Tasty Flavour

Seafood Platter | Market Price

Cape Breton Oysters, Nova Scotia Lobster, Shrimp, Clams, Mussels, Snow Crab, Lemon, Bread, Aioli, Mignonette, Hot Sauce

Halibut Ceviche | \$14

Cherry Tomatoes, Avocado, Lime, Cilantro

East Coast Crab Cakes | \$18

Tomato Jam, Fennel, Remoulade

Appetizers

Carpaccio of Beef | \$18

Beef Tenderloin, Truffle Aioli, Parmesan, Crostinis

Grilled Asparagus (V) | \$14

Poached Egg, Parmesan, Toasted Almonds, Mustard Dressing

Seared Scallops & Pork Belly | \$20

Pickled Wild Mushrooms, Cauliflower Purée

Caprese (V) | \$14

Fior di Latte, Tomatoes, Black Olive Crumbs, Pesto

Soups

Classic, Creamy East Coast Seafood Chowder | \$17

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

Chilled Tomato Gazpacho (V) (GF) | \$12

Basil Oil, Micro Herbs

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Salads

Super Food Salad | \$12

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

Pear & Blue Cheese Salad (V) | \$12

Poached Pear, Roasted Walnuts, Chicory, Lemon Dressing

Club House Caesar Salad | \$13

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

Mains

Grilled Monkfish (GF) | \$28

Curried Lentils, Lime Yoghurt, Coconut, Curry Oil

Crispy Fried Polenta (V) (GF) | \$24

Wild Mushroom Bolognese, Truffle Crème Fraiche

Seafood Rigatoni | \$32

Shellfish Bisque, Arugula, Herb Crème Fraiche, Parmesan Crisp

Grilled Lobster (GF) | \$45 Inclusive of One Side Dish

Fennel Salad, Lemon

Choice of: Thermidor | Garlic & Herb Butter

Roast Rump of Lamb (GF) | \$32

Cauliflower Couscous, Artichokes, Rosemary Sauce

Grilled 8oz. Cali-Cut Strip Steak (GF) | \$38

Triple-Cooked Chips, Asparagus, Tomato Jam, Black Garlic Hollandaise

Tempura Tofu (V) (DF) (GF) | \$25

Quinoa Tabbouleh, Compressed Watermelon, Crispy Black Kale, Date Dressing

Pan-Seared Halibut | \$36

Potato Purée, Sautéed Sea Asparagus, Crisp Cured Ham, Caviar, Champagne Cream

Poached Chicken Breast | \$28

Cipollini Onions, Sautéed Mushrooms, Confit Potato, Marjoram Cream

Braised Beef Ragu \$26

Herb Gnocchi, Truffle Crème Fraiche, Parmesan, Herbs

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Sides | \$7 Each

Triple-Cooked Chips
Shoestring Fries
Creamy Mash Potato
Mac & Cheese
Sautéed Mushrooms with Parmesan
Broccolini with Almond Butter
Glazed Baby Carrots
Quinoa Tabbouleh
Caesar Salad

Desserts

Vanilla Panna Cotta | \$11.50

Macerated Summer Berries, Gingerbread Crumb

Chocolate Orange Mousse | \$11.50

Candied Hazelnuts

Warm Blueberry Cobbler | \$10

Vanilla Ice Cream

Mango & Passion Fruit Cheesecake | \$11.50

Oat Crumble, Passion Fruit Curd, Mango Sorbet

Cheese | \$20

Selection of Fine Cheese, Preserves, Crackers

Cookies | \$7

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.