

The Cabot Public House

2018 Menu

Snacks & Appetizers

Crispy Salt & Pepper Squid | \$12

Cilantro aioli & grilled lime

Fish Cakes | \$12

Pan-fried herb fish cake, fennel salad, tartare sauce

Garlic Cheese Bread (V) | \$8

Toasted garlic baguette smothered in melted cheese

Tempura Vegetables (V) (GF) (DF) | \$10

Crisp-fried broccoli, zucchini & asparagus with a soy & ginger dipping sauce

Creamy Artichoke & Spinach Dip (V) | \$13

Served warm with a choice of bread or tortilla chips

Buffalo Wings (GF) | \$13

Served with ranch dip. Choice of: Mild | Medium | Hot | Screaming

Buffalo Broccoli (V) (GF) | \$10

Served with ranch dip. Choice of: Mild | Medium | Hot | Screaming

Loaded Nachos (V) | \$15

Crisp tortilla chips smothered in mozzarella & cheddar cheese, topped with pickled red onion, banana peppers, salsa & sour cream

– Add Beef Chili | \$5

– Add Crispy Chicken & Bacon | \$5

Classic, Creamy East Coast Chowder | \$15

Lobster, scallops, haddock, bacon, potato & homemade biscuit

Fresh Nova Scotia Mussels | \$18

Steamed with white wine, garlic, parsley & lemon, served with crusty bread

Caesar Salad | \$12

Crisp romaine, croutons, parmesan, bacon & creamy Caesar dressing

Baby Spinach Salad (V) (GF) | \$12

Red apples, dried cranberries, goat cheese, red onion, walnuts, apple cider vinaigrette

Superfood Salad (V) (GF) (DF) | \$12

Mixed grains, broccoli, edamame, red cabbage, fresh herbs, citrus dressing

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Poutines

Classic Cheese Curds & Gravy | \$8

Curry Chicken | \$11

Mexican Beef Chili | \$12

Pub Classics & More

Chicken, Bacon & Leek Pie | \$17

Tender chicken breast in a rich creamy sauce, topped with a puff pastry lid

Fish & Chips (GF) | \$16

Crisp battered 8oz. Atlantic haddock, fries, tartar sauce & lemon

Steak Frites | \$24

Grilled 9oz. strip steak, fries, roasted Portobello mushroom, garlic & herb butter

Grilled Salmon (GF) | \$22

Lemon & herb-scented salmon, potato salad, marinated cherry tomatoes

Cape Breton Lobster Boil (GF) | \$45

1½-pound fresh local lobster, potato salad, corn & lemon

Bangers & Mash | \$18

Three "Cabot Links" with creamy mash, beer gravy, onion rings

Sandwiches & Burgers

All our beef burgers are 6oz. freshly ground Canadian beef patties, served on a toasted, soft artisan bun with lettuce, tomato, pickle & fries!

"CPH" Burger | \$15

Aged cheddar, remoulade sauce

Hole-in-One Burger | \$17

Aged cheddar, streaky bacon, crispy onions, fried egg, mayo

"BCD" Bacon Chili Dog | \$18

Grilled Bratwurst sausage, chili beef, sour cream & crispy bacon

Ceilidh Fried-Chicken Sandwich | \$16

House-seasoned buttermilk chicken thigh, spicy mayo, crunchy slaw

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Buffalo Chicken Sandwich | \$16

Crispy-fried buttermilk chicken thigh in hot wing sauce, blue cheese aioli & crunchy slaw

Cape Breton Lobster Roll | \$22

Fresh poached lobster in a creamy herb dressing, toasted roll

Desserts

Ice Cream Sundae | \$10

Vanilla ice cream, chocolate sauce, whipped cream & Maraschino cherries

Apple Pie | \$10

Served warm with vanilla ice cream or whipped cream

Profiteroles | \$8

Choux buns filled with whipped cream, topped with 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.