

Dundee Arms

INN

Appetizers

Salads

Garden or Caesar \$8
Greek or Spinach \$10

Seafood Chowder

The Dundee's award-winning recipe of seafood simmered in a creamy New England style broth.
Cup \$8 Bowl \$14

Onion Soup Gratinee

Savoury Spanish onions simmered in a traditional French broth and baked under a three cheese crust.
\$13

Blue Mussel Jardinière

PEI world famous mussels steamed in garlic, white wine with julienne of vegetables and garlic bread.
\$13

Scallop Tomato Tartine

Seared sea scallops, tomato bacon jam and parmesan frico on grilled garlic bread.
\$16

Ask our servers for our Wine, Beer & Speciality drink menus.

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Entrees

Beef Striploin *GF*

Pan roasted Island AAA striploin, cremini mushroom, pan jus, Chef's potato, seasonal vegetables.
\$32

Beef Tenderloin *GF*

Pepper crusted beef tenderloin, brandy peppercorn sauce, Chef's potato, seasonal vegetables.
\$34

Pork Tenderloin

Bacon wrapped pork tenderloin, blackberry, apple and port sauce, Chef's potato, seasonal vegetables.
\$26

Chicken Supreme *GF*

Seared chicken breast stuffed with garlic herb cheese, white wine sauce, Chef's potato, seasonal vegetables.
\$26

Atlantic Salmon with Almond-Herb Crust

Maple glazed salmon, bourbon beurre blanc, Chef's potato, seasonal vegetables.
\$28

Lobster, Shrimp and Scallop Diablo

Diablo tomato sauce, housemade linguini, sautéed shrimp, scallops and lobster, grilled garlic bread.
\$32

Chef's Feature

Ask your server about today's feature.
- Price will vary -

GF- Gluten Free. Please ask your server what other items can be made gluten-free.