

Dundee Arms

INN

A four star Queen Anne Revival mansion, the Dundee Arms Inn was built in 1903 by Lowe Bros. of Charlottetown for Mr. Parker Carvell, who, with his father, Lieutenant Governor Jedediah Carvell, was a partner in “Carvell Brothers,” a prosperous produce business.

Sold in 1908 to the Chandler family, it remained a private residence for two generations until 1956, when it was converted to a guest home. The adjacent Annex was constructed in the early 1960s.

The property was restored to its original grandeur in 1971 and converted to an Inn. Between 1999 and 2011 it underwent extensive renovations including a new stone façade for both Inn and Annex, an expanded outdoor patio, a third floor addition to the Annex, and tasteful upgrades to all rooms. Special care was taken to retain and enhance the period décor in our Inn rooms and suites, providing visitors with an authentic, turn-of-the-century hospitality experience.

The Dundee has developed an enviable reputation for hospitality, fine dining and gracious accommodations over the years, welcoming thousands of guests. Innkeeper Pat Sands welcomes you to enjoy the heritage and warm, welcoming ambiance of the Dundee Arms Inn.



Soups & Salads

Creamy Maritime Seafood Chowder *GF*

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

Onion Soup Gratinée

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

Daily Soup Feature

Each day the chef prepares a new soup using the freshest ingredients.
Cup \$6.50 Bowl \$10.50

House Salads

Choice of Caesar or Garden

Small \$8 Large \$12

Greek

Small \$10 Large \$14

add chicken...\$5.50 salmon...\$8

Spinach Salad

Baby spinach, tomato, mushrooms, cucumber, bacon, peppers, mozzarella cheese, red onion, and mandarins with a house made vinaigrette.

Small \$10 Large \$14

add chicken...\$5.50 salmon...\$8

Sandwiches

Scallop and Shrimp Tacos

Grilled sea scallops and shrimp, guacamole, red cabbage slaw, cumin corn salsa and fresh cilantro on flour tortillas. Served with fries and coleslaw
\$19.99

Chicken Club Wrap

Strips of honey mustard chicken breast, mayo, bacon, lettuce, and tomato in a whole wheat wrap. Served with garden or caesar salad.*
\$15.99

Sandwich of the Day

Ask your server about today's sandwich.

-Price will vary-

Pepper Steak Sandwich

Grilled 6oz sirloin steak, garlic bread, house-made peppercorn sauce and crispy onion rings served with fries.

\$18.99

Hearth & Cricket Burger

Grilled Island beef patty, cheddar cheese, bacon, lettuce, tomato, red onion, smoky barbecue mayo, toasted bun, served with fries.

\$11.99

**To substitute Greek or spinach salad for a side salad, add \$2.
Please ask your server what other items can be made gluten-free.*

Entrees

English Style Fish & Chips

Lightly battered haddock served with crispy fries, coleslaw and tartar sauce.
One Piece **\$12.99** Two Piece **\$15.99**

Pan Fried Haddock

Choice Atlantic haddock, pan-fried and served with a creamy cucumber dill sauce and a garden or caesar salad.*
\$17.99

Quiche of the Day

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

Butter Chicken *GF*

This south Indian recipe is sure to please. Tender chicken breast in a creamy butter chicken sauce, ginger lime rice, vegetables and soft pita bread.
\$18.99

Chicken & Broccoli Crepes

Two tender crepes filled with chicken, broccoli and cheddar cheese, topped with house-made hollandaise and served with a garden or caesar salad.*
\$15.99

Mongolian Beef Stirfry

Thinly sliced beef stir-fried with fresh vegetables in a sweet soy ginger garlic sauce on ginger lime rice.
\$17.99

Pasta & Pizza

Chicken Alfredo

Chicken, mushrooms, red onions, bacon and penne pasta in a creamy garlic parmesan sauce.
\$16.99

Pesto Chicken Pizza

Fresh mozzarella, sliced tomato, black olives, pesto marinated chicken and tomato sauce on a gluten free crust.
\$14.99

Dundee Lasagna

Classic layered lasagna, bolognese sauce, mozzarella, ricotta and parmesan cheese with garlic bread.
\$16.99

Scallop and Shrimp Puttanesca

Seared shrimp and scallops in a caper, olive, anchovy tomato sauce, served on linguini with garlic toast.
\$20.99

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Please ask your server what other items can be made gluten-free.*

Finger Foods

Wings

Tender crusted wings served with carrot and celery sticks, blue cheese dip and hot sauce
\$15.99

Nachos Supreme

Tri-coloured corn tortillas baked with diced onion, tomato, peppers, black olives, jalapenos and mixed cheese served with sour cream and tomato salsa
– No half orders, please.
\$15.99
extra cheese...**\$3.00** add chicken...**\$5.50**

Irish Nachos

Fresh potato chips topped with our three cheese mix, tomato, bacon and green onion.
Served with sour cream.
\$14.99

Onion Ring Basket

Breaded onion rings, deep fried and served with our house spicy ranch dip.
\$8.99

Greek Spiced Fries Plate

Crispy hot fries tossed in Greek spices with cracked pepper mayo.
\$6.99
Add tomatoes & feta cheese **\$4.50**

Mussels Jardinière

Mussels steamed in garlic, white wine and julienne of vegetables served with garlic bread, lemon and drawn butter.
\$13

Sweet Potato Fries

Served with a tarragon peppercorn aioli.
\$7.99

GF-Gluten-free.

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

Beverages

Cappuccino \$6.25

Latte \$6.50

Espresso by Nespresso \$4.25

Eden Spring Water (500ml) \$2

San Pellegrino (250ml) \$3.95 (1L) \$7.50

Montellier (500ml) \$2.50

Desserts

Our desserts are made fresh daily by our pastry chef. A dessert tray will be presented tableside. Applicable taxes are not included in prices. Sauces may be served on the side. If you require a special diet, our chef will be happy to modify any of the dishes or prepare something for you.