



*We compliment our menu with seasonal harvest to take advantage of the bounty of fresh local ingredients.*

*The foundation on which great cuisine is based is the ingredients themselves. As a member of Taste of Nova Scotia, we are committed to supporting local producers using seasonal ingredients. We hope that you have enjoyed your dining experience in our relaxed atmosphere.*

*Please come again!*

*You may visit our website for  
Menus and Upcoming Events.*

*[www.betweenthebushes.ca](http://www.betweenthebushes.ca)*



*Thank you for your patronage  
Chef Steve Riley & The BTB Team*



*Welcome to*  
***Between the Bushes Restaurant***

*"Taste the Country Magic"*

*Serving local fare and fresh produce that highlight the seasons is what we do best at Between the Bushes Restaurant. Our one-of-a-kind "Field to Fork" program further celebrates local producers and provides our guests with an opportunity to taste and learn more about where their food comes from.*



**TABLE D'HÔTE MENU**

**Some items contain nuts**

**APPETIZER**

*Choice of:*

HOUSE SALAD ~ DAILY SOUP, or ~ CAESAR SALAD

**ENTRÉE**

*Choice of:*

**BAKED HADDOCK**

served on wild & brown rice topped with saffron lemon butter

or

**GLAZED ROAST PORK LOIN**

with calvados apple thyme jus and Country Magic® potatoes

**DESSERT**

*Choice of:*

**BLUEBERRY APPLE CRISP**

with mango & blueberry puree drizzled over vanilla ice cream

or

**DESSERT OF THE EVENING**

\$28.95



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## APPETIZERS

Some items contain nuts

*Ask your server for details on our*

### EVENING APPETIZER SPECIAL

#### BTB CAESAR SALAD

Crisp Romaine lettuce, homemade croutons, and bacon bits, combined with our own Caesar dressing and topped with parmesan cheese and lemon slice.

7.25

#### BTB HOUSE SALAD

Fresh, local, mixed greens, Brie cheese, croutons and grapes with our own blueberry poppyseed dressing.

7.25

#### GREEK SALAD

Cubed tomato, cucumber, red onion, and olives mixed with a red wine vinegar and olive oil on a bed of crisp lettuce sprinkled with Feta cheese.

7.95

#### SPINACH SALAD

Tender baby spinach mixed with mushrooms, bacon bits, and a sweet onion Dijon dressing topped with grated Swiss cheese.

7.95

#### SOUP DE JOUR

Homemade soup prepared daily from fresh ingredients. Ask your server for details.

5.95

#### SEAFOOD CHOWDER

A blend of haddock, scallops, shrimp, and salmon in a rich, creamy seafood broth.

7.95

#### STUFFED MUSHROOM CAPS

Fresh mushroom caps stuffed with garlic butter, topped with cheese, and baked on a large crouton drizzled with vermouth.

8.50

#### SEAFOOD CRÊPE

A mixture of scallops and shrimp in a rich cream sauce, topped with a blend of cheeses, baked golden brown.

8.25

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## ENTRÉES

All entrées are served with a medley of seasonal vegetables.  
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### EVENING ENTRÉE SPECIAL

15.95

### PASTA DE JOUR

17.95

### SPICY VEGETARIAN STIRFRY

A julienne of vegetables sautéed in a spicy Szechwan sauce served over homemade spätzle.

18.95

### ROASTED CHICKEN BREAST

Tender chicken breast basted with a spicy blueberry glaze and served with Country Magic® potato.

18.50

### TENDER BREAST OF CHICKEN

Baked, then served on steamed wild & brown rice, together with creamy pear & ginger sauce.

18.95

### GLAZED ROAST PORK LOIN

Slow roasted to keep it tender and moist, served with calvados apple thyme jus and Country Magic® potato.

19.50

### ROASTED PORK LOIN

Topped with a spicy fruit and curry sauce and served on homemade spätzle.

19.95

### BROILED TOP SIRLOIN OF BEEF

Tender cut beef broiled just the way you like it, served with Country Magic® potato and finished with fresh sautéed mushrooms.

23.95

### PAN SEARED DIGBY SCALLOPS

Lightly floured, pan seared to a light brown, served on a bed of wild & brown rice, finished with saffron lemon butter.

23.95

### BAKED ATLANTIC SALMON

Covered with Horseradish Yukon Gold potato crust, baked golden brown, served on Atlantic chowder sauce.

19.95

### BAKED HADDOCK LOIN

Centre cut loin, lightly breaded, sautéed golden brown, served on wild & brown rice and topped with saffron lemon butter.

18.95

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