



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



*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





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





ENTRÉES

All entrées are served with a medley of seasonal vegetables.
Some items contain nuts

Ask your server for details on our

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

