

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’HOTE MENU

SOME ITEMS CONTAIN NUTS

### APPETIZER

Choice of



House Salad ~ Caesar Salad

or

Soup of the Day

### ENTRÉE

Choice of



Blueberry Maple Salmon  
Baked then served on brown & wild rice  
Finished with a rich blueberry & maple sauce

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

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 Between the Bushes Team*

Please inform your server of any food allergy concerns.



Nova Agri Group of Companies



Indicates Vegetarian Choice



Proud Member of Taste of Nova Scotia



Indicates Gluten Free

## APPETIZERS

### STUFFED MUSHROOM CAPS

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

8.95

### SEAFOOD CRÊPE

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

8.95

### JUMBO SHRIMP COCKTAIL

Jumbo shrimp, lightly poached, cooled, served on a plate of mixed greens topped with a brandy-cream horseradish sauce.

9.95

### 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.

8.95

## SALAD

### BETWEEN THE BUSHES HOUSE SALAD

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

8.25

### 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.

8.25

### SPINACH SALAD

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

8.50

### CURRIED CLUB SALAD

Slices of chicken, bacon, tomato, and cheese, over mixed greens topped with a spicy curry dressing and sprinkled with apricots and almonds

9.95

## ENTRÉES

All entrées are served with a medley of seasonal vegetables.

Some items contain nuts

### EVENING ENTRÉE SPECIAL

Ask your server for details.

17.50



### SZECHWAN VEGETARIAN STIR FRY

A julienne of vegetables sautéed in a Szechwan sauce served over brown & wild rice.

18.95

### VEGETARIAN PASTA

Tender pasta sautéed with fresh vegetables then finished with cream and cheese.

16.95

Add Chicken, Shrimp, or Pork to either of the above Vegetarian choices

3.50

### ROASTED CHICKEN BREAST

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

18.95

### BROILED NEW YORK STRIP LOIN

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

26.95



### GLAZED ROAST PORK LOIN

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

19.95

### PAN SEARED DIGBY SCALLOPS

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

23.95

### TENDER BREAST OF CHICKEN

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

18.95

### BAKED ATLANTIC SALMON

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

21.95



### BLUEBERRY MAPLE SALMON

Tender salmon filet baked, then served on brown & wild rice finished with a rich blueberry & maple sauce.

19.95

### BAKED HADDOCK LOIN

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

18.95

