

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



Baked Haddock

served on brown & wild 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

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.betweenbushes.ca

Thank you for your patronage

*Chef Steve Riley &
The Between the Bushes Team*

Please inform your server of any food allergy concerns.



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.

8.50

SEAFOOD CRÊPE

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

8.25

SOUP

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

SALAD



BETWEEN THE BUSHES HOUSE SALAD

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

7.95

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.

7.95



SPINACH SALAD

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

8.25

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.

8.25



ENTRÉES

All entrées are served with a medley of seasonal vegetables.

Some items contain nuts

EVENING ENTRÉE SPECIAL

Ask your server for details

15.95

PASTA DE JOUR

17.95



SPICY VEGETARIAN STIRFRY

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

18.95

ROASTED CHICKEN BREAST

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

18.50

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



GLAZED ROAST PORK LOIN

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

19.50

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.

19.95



ROASTED PORK LOIN

Topped with a spicy fruit and curry sauce and served on brown & wild rice.

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

