

## BEVERAGES

Blueberry Smoothie	10 oz.	3.95
	12 oz.	4.95
Blueberry Breeze		2.95
Soda pop		1.50
Fruit juices		1.50
Ice tea with Lemon		1.50
Milk		1.50
Coffee		1.50
Tea		1.50
Herbal teas		1.50
Perrier		1.75

Alcoholic beverages are available-We are fully licensed

## DESSERT

Compliment your meal with a fine dessert.

Please ask your server about today's selections or refer to the dessert menu on your table



Indicates  
Vegetarian Choice



Proud Member of  
Taste of Nova Scotia



Indicates  
Gluten Free

**Please inform your server of any food allergy concerns.**

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 fresh seasonal ingredients. We hope you enjoy your dining experience in our relaxed atmosphere with cuisine that is created on the premises from start to finish.

**Bon Appétit**  
**Chef Steve Riley**

# 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.*

## SOUP

### SOUP OF THE DAY

Homemade soup prepared daily from fresh ingredients.

Ask your server for details.

5.95 Bowl ~ 3.95 Cup

### SEAFOOD CHOWDER

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

7.95 Bowl ~ 5.95 Cup

## SALAD



### BETWEEN THE BUSHES HOUSE SALAD

Fresh, local, mixed greens, brie cheese, croutons & grapes with our own

blueberry poppyseed dressing.

7.95 ~ Side 3.50

### 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 ~ Side 3.50



### SPINACH SALAD

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

8.25 ~ Side 3.50



### 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 ~ Side 3.50

Add chicken to any of the above salads

3.00

# DAILY FEATURES

Some items contain nuts

ASK YOUR SERVER FOR DETAILS ABOUT

## TODAY'S PASTA

10.50

## TODAY'S QUICHE

10.50

## TODAY'S SANDWICH

7.50



## BAKED SWEET POTATO WEDGES

with chipotle mayo  
5.95

## SANDWICHES



### SMOKED PULLED PORK

Pork smoked, then slow roasted until it falls off the bone. Served on a home-style bun with our own blueberry BBQ sauce & cheese  
8.25

### CHICKEN SALAD

Diced chicken breast mixed with red and green peppers and mayo on your choice of white or whole wheat bread  
6.50

### BACON, LETTUCE & TOMATO

Crisp bacon and lettuce with sliced tomato and mayo on your choice of white or whole wheat bread  
6.50

### ROAST PORK LOIN

Tender pork loin served on our house baked bread with our own blueberry BBQ sauce & cheese  
8.25



## WRAPS



### VEGETARIAN

Julienne of fresh vegetables, grated cheddar cheese, and Greek mayo wrapped in a soft tortilla  
6.25

### CURRIED CHICKEN SALAD

Cubed chicken breast, apricots, red onion, and almonds mixed in a curried mayo and wrapped in a soft tortilla  
6.75

### CLUBHOUSE

Crisp bacon, sliced chicken breast, Red pepper, lettuce, mayo and cheddar cheese, wrapped in a soft tortilla  
7.25

Add a cup of soup, side salad, OR side sweet potato wedges for 3.50

# ENTRÉES

Garnished with Country Magic® Condiments  
Some items contain nuts

## VEGETARIAN

### POTATO LASAGNA

Layers of mashed potato, sweet potato, and corn tortilla served on lentil cream sauce then topped with sautéed julienne of vegetables  
10.75

## BEEF, CHICKEN, PORK

### SPICY STIR FRY

Your choice of pork, chicken, or vegetables in a spicy Szechwan sauce with a julienne of vegetables, served on brown & wild rice  
10.50

### CHICKEN QUESADILLA

Cubed chicken breast mixed with a blend of cheeses and spices, wrapped in a soft tortilla, then grilled and served with tomato & cilantro salsa and mixed greens.  
10.95

### BETWEEN THE BUSHES GRILLED BEEF PLATTER

Two 1/4 lb. ground beef patties on a home-style bun with our own blueberry BBQ sauce, topped with bacon and cheese, served with mixed greens.  
10.95

### CHICKEN A LA KING

Chicken, mushrooms, and peas in a cream sauce, over flakey pastry served with seasonal greens.  
10.50

## SEAFOOD



### NOVA SCOTIA FISH CAKES

A combination of haddock, salt cod, potatoes and herbs; sautéed golden brown and served with a bacon, lettuce, and tomato salad with caper aioli.  
10.50

### HADDOCK LOIN

Baked until moist and flakey, drizzled with basil oil and served With Country Magic® local potatoes, seasonal greens, and caper aioli.  
10.50

### SEAFOOD CRÊPE

A mixture of scallops and shrimp in a rich cream sauce, topped with a blend of cheeses, baked golden brown, and served with mixed greens.  
10.95

To substitute baked sweet potato wedges for any salad add \$2.00

