

# Mavor's

DINNER MENU

creative casual cuisine

## Appetizers

### Yesterday's Soup \$6

Ask Questions

### Flourless Seafood Chowder \$10

White Fish, Pink Fish, Bivalves

### Caesar Salad \$11

Romaine Heart, Lardons, Parm Crisp, Garlic Croutons

### Winter Beets and Arugula Salad \$9

Sunchoke Chips and Goat Cheese Snow

### Bell River Crab Cakes \$12

Tender Greens, Seaweed Salad, Yellow Pepper Aioli

## Split / Full Portions

### Seared Nova Scotia Scallops \$11/\$22

Apple Butter, Braised Fennel & Orange

### Island Steak Tartare \$11/\$22

Capers, Pommery Mustard, EVOO, Crostini

### Chicken Fettucini Alfredo \$9/\$18

Larkin Bros. Chicken, Parsley & Parmigiano

## Mains

### Roast Halibut with Lobster and Peas \$22

Pea Shoots, Tomato Consommé, Green Oil

### Island Pork Shoulder \$19

Sweet Onion Risotto, Soubise, Red Cabbage

### MacQuarries Skirt Steak \$17

Rosemary Mash, Mushroom Ragout, Natural Sauce

### Vegan or Vegetarian \$20

Organic Vegetables..raw, cooked, shaved, diced

TYLER GALLANT  
EXECUTIVE CHEF

Menu changes often.

We use Island growers, producers, and products wherever possible.