

## SOUPS AND SALADS

**THIS EVENING'S SOUP** \$7.00

**CLASSIC FRENCH ONION SOUP** \$11.00

**EAST COAST STYLE CLAM CHOWDER** A gift from the sea. Rich & creamy, loaded with baby clams, Yukon Gold potatoes, vegetables & bacon \$13.50

**SELECTION OF CALIFORNIA GREENS** \$10.00

**CLASSIC CAESAR SALAD** Small \$9.00 Large \$14.00

Add to Your Salad:  
Grilled chicken breast \$5.00  
Baby shrimp \$6.50  
Sautéed jumbo shrimp \$7.50

**SESAME THAI SALAD** Grilled chicken and Asian noodles atop mixed greens, red peppers & cucumbers with a sesame Thai dressing \$17.50

**BOSTON LETTUCE SALAD WITH SMOKED GOUDA**

Quebec smoked gouda cheese, red onions with a raspberry pecan dressing on a bed of Boston lettuce and mixed greens \$16.50

**CLUB SALAD** Crisp tempura chicken, crumbled

bacon, chopped egg, cucumber, tomato on fresh mixed greens, tossed in a peppercorn Dijon dressing \$19.75

## APPETIZERS

**RIESLING POACHED LOBSTER** Served on a sweet corn coulis \$23.00

**P.E.I. MUSSELS** Steamed & served with white wine garlic cream & fresh herbs \$18.00

**FROBISHER BAY SMOKED CHAR** On toast points with capers, red onions & herbed cream cheese \$21.00

**PROSCIUTTO & ASPARAGUS** Topped with shaved Parmesan cheese & sherry vinaigrette \$17.50

**GRILLED OYSTER MUSHROOMS** Hot off the grill, drizzled with extra virgin olive oil & aged balsamic vinegar \$15.00

**BLACK TIGER SHRIMP** Tossed in chili-basil lemon butter & served with baby greens \$18.50

**SCALLOPS & ASPARAGUS** An East Coast seafood favourite! Pan seared to perfection \$19.00

**BRUSCHETTA FOCCACIA** Fresh roma tomatoes, bocconcini cheese, garlic & basil atop toasted foccacia \$16.00

**JUMBO SHRIMP COCKTAIL** Served with house made seafood sauce \$20.00

**PAN FRIED GOAT CHEESE** Panko-cruste'd goat cheese rounds served with curly endive salad \$17.00



FROBISHER INN

# DINNER MENU

## CHEF'S SPECIALTIES

*With your entrée: daily soup or tossed salad; mashed potatoes or Chef's potato of the day.*

### ORGANIC CHICKEN BREAST

Stuffed with smoked gouda cheese & leeks \$35.00

### CHICKEN & RIBS

Grilled chicken breast & a half-rack of ribs in our tangy BBQ sauce. Served with coleslaw & warm potato salad \$38.00

### DANISH BACK RIBS

Slow-roasted in their own juices & our tangy BBQ sauce. Served with coleslaw & warm potato salad \$37.00

### NEW YORK STRIP STEAK

10 ounces of certified Angus Pride. Grilled to your liking \$38.00

### BAFFIN ISLAND CARIBOU MEDALLIONS

Served with a blueberry sauce \$38.00

### ROASTED PORK CHOP

A one-pound chop! Slow-roasted & served with tomato & red bell pepper chutney \$42.00

### RACK OF LAMB

A full-rack with a rosemary Dijon crust. Served with cinnamon sauce \$45.00

### AAA ALBERTA BEEF TENDERLOIN

Served with a classic peppercorn sauce. Grilled to your liking \$45.00

### OCEAN & TUNDRA

Grilled char & caribou medallions with rosemary sauce \$45.00

### PANGNIRTUNG ARCTIC CHAR

Drizzled with a fresh dill beurre blanc. Your choice of grilled, poached or blackened \$36.00

### DAVIS STRAIT TURBOT FILET

Pan roasted to perfection. Served with a tomato, garlic, caper & dry vermouth beurre blanc \$36.00

### GALLERY CLASSIC BOUILLABAISSE

Jumbo shrimp, scallops, char, turbot, mussels, king crab & lobster simmered in a classic tomato broth \$40.00

### CAMBRIDGE BAY MUSK OX STEW

A hearty serving of slow-simmered tender musk ox in a savory sauce \$30.00

### NUNAVUT BURGER

An 8 oz ground chuck patty char-broiled and topped with Swiss & cheddar cheese, mushrooms, bacon, lettuce & tomato \$23.00

### SIDES & EXTRAS

Pasta with your entrée \$5.00

Creamed spinach \$8.00

Alaskan King crab - ½ lb \$25.00

Lobster tail - 6 oz \$25.00

Sautéed jumbo shrimp \$15.00

Sautéed button mushrooms \$7.00

*A 15% service charge will be applied to groups of 8 or more. All menu items are subject to goods and services tax.*

## PASTA

**SEAFOOD FETTUCCINI** Lobster & tiger shrimp in a garlic cream sauce topped with fresh basil \$36.50

**SPAGHETTI BOLOGNESE** Our classic meat & tomato sauce. Served with garlic bread \$26.00

**CLASSIC SPAGHETTI CARBONARA** Pancetta with black pepper tossed in a light cream liaison \$30.00

### MEDITERRANEAN LINGUINI

Grape tomatoes, kalamata olives, roasted red peppers & feta cheese tossed in extra virgin olive oil & fresh tomato sauce \$28.00

Add chicken \$5.00

Or jumbo shrimp \$7.50

## PIZZA

**BASIC CHEESE PIZZA** Small \$14.00 Large \$26.00  
Tomato sauce topped with melted mozzarella

**CLASSIC PEPPERONI** Small \$15.00 Large \$27.00  
Loaded!

**VEGETARIAN** Small \$17.00 Large \$28.00  
Black olives, tomatoes, green peppers, onions, mushrooms & feta cheese

**HAWAIIAN** Small \$17.00 Large \$28.00  
Ham & pineapple

**ALL DRESSED** Small \$18.00 Large \$29.00  
Pepperoni, bacon, mushrooms, onions & green peppers

**CALIFORNIAN** Small \$21.00 Large \$31.00  
House made pesto, tender jumbo shrimp, sun-dried tomatoes & feta cheese

**MEAT LOVERS** Small \$21.00 Large \$31.00  
Pepperoni, bacon, ham, sausage & ground beef

**SMOKED CHAR** Small \$22.00 Large \$32.00  
Smoked arctic char, capers & red onions

### EXTRA TOPPINGS

Mushrooms, onions, tomatoes, green peppers, hot peppers, black or green olives  
Small (*per topping*) \$1.75 Large (*per topping*) \$2.00

Pepperoni, ham, bacon, sausage, ground beef, shrimp, smoked char, anchovies  
Small (*per topping*) \$2.25 Large (*per topping*) \$2.75

Swiss, Parmesan, mozzarella, feta, cheddar  
Small (*per topping*) \$2.50 Large (*per topping*) \$3.00