

Panorama

Starters

Focaccia, Sourdough & Mill Road Bakery Rolls ^(SF) Cow's Creamery Cultured Butter	8
Sober Island Oyster Half Dozen ^(GF, DF) Champagne & Chive, Dulse, Lemon, Mignonette	39
Atlantic Lobster Bisque ^(GF) San Marzano, Chorizo, Charred Corn, Tarragon	20
Market Salad Local Greens & Seasonal Vegetables from Cape Breton Small Growers	19
Tempura Cod ^(DF) Atlantic Cod, Miso Gribiche, Sunomono, Malt Ponzu, Sea Truffle Potato Chips	23
Mavelus Heritage Pork ^(GF, SF) Pork Belly, Crispy Sprouts, Kimchi Purée, Apple, Parmiggiano	24
Ciro's Buratta ^(SF) Brassicas, Peas, Shoots & Herbs, Caramelized Honey Vinaigrette, Hazelnut Crumb	24
Snow Crab Pasta Preserved Lemon & Chili Butter, Asparagus, Shoots, Basil, Pangratatto	23
Northumberlamb Loin ^(GF, DF, SF) Mole Spice, Carrots, Cilantro Orange Vinaigrette, Yogurt	25
Maritime Seafood Tower ^(GF) Whole Atlantic Lobster Prawns P.E.I Mussels Sober Island Oysters Glace Bay Snow Crab Accompaniments: Fresh Lemon, Mignonette, Clarified Butter, Cocktail Sauce	280

Panorama

Mains

Atlantic Halibut <small>(GF, DF)</small> Bacon Broth, Fried Wild Rice, Turnips, Ginger-Scallion	55
Cape Breton Lobster <small>(GF)</small> Butter Poached, Morels & Maitakes, Leeks, Beach Peas, Tarragon-Lemon Veloute	75
Mavelus Heritage Pork Chop <small>(GF, DF, SF)</small> Margaree Valley Maple & Spruce Gastrique, Parsnip Purée, Poached Apple, Charred Cabbage	65
Scallops <small>(GF)</small> Truffle Butter, Celeriac Purée, Charred Romaine, Land & Sea Herbs	55
Doirie Maple Chicken <small>(GF, SF)</small> Honey Glazed Breast & Thigh, Cauliflower Purée, Vadouvan Butter, Carrots, Orange	40
Atlantic Blue Dot Beef Tenderloin 7oz. <small>(GF, SF)</small> 21 Day Aged Beef, Maritime Mushroom Conserva, Castello Soubise, Pomme Paillason	80
Atlantic Blue Dot Ribeye 14oz. <small>(GF, SF)</small> 21 Day Aged Beef, Bordelaise, Potato Purée, Roasted Maritime Mushrooms, Market Vegetables	110

Add On:

Lobster Tail	40
Poached Scallops (3pcs)	35
Shrimp (3pcs)	18

(GF) Gluten-free | (DF) Dairy-free | (SF) Seafood-free
(SFF) Shellfish-free | (V) Vegetarian | (VGO) Vegan Option

All dishes may contain allergens. Consuming raw or undercooked items can increase illness risk.
Please inform your server of any allergies.