

Soups & Salads

Chef's Soup of the Day

Chef inspired, always different, always delicious. 4.00

Atlantic Seafood Chowder

East Coast classic with salmon, haddock, shrimp, scallops, mussels & NS's own Jost wine. Finished with fresh dill. 8.00 Large 12.00

Baby Spinach Salad (V)

Grilled pear, blue cheese & honey-sherry vinaigrette with spicy pecan dust. 9.00

Horiatiki (V)

Traditional Greek salad...no lettuce but we did add some bell peppers, lemon-oregano dressing, Kalamata olives & feta cheese. 8.50
-add souvlaki chicken 4.00

Caesar Salad

Crisp romaine, creamy garlic Caesar dressing, bacon bits, parmesan & herbed croutons. 8.00

House

Field greens, cucumbers, tomatoes and red onion. 7.50

Warm Chilean Greens

Field greens topped with sauteed chicken, chorizo sausage, shrimp & baby potatoes with balsamic glaze. 12.25

Thai Beef

Lemongrass marinated beef striploin. Cherry tomato, cucumber, lime, chili paste, green onion, cilantro, mint. Boston leaf lettuce, crispy vermicelli. 12.00

Quinoa

Ginger scented quinoa, roasted autumns vegetables, meyer lemon oil arugula. 8.00
-add roasted chicken 4.00
-add seared scallops 5.00
-add grilled shrimp 4.00

Hot Smoked Salmon Salad

House smoked Atlantic Salmon, mesclun greens, blanched asparagus, pickled radishes, parsley, mint, green onion, lemon chili vinaigrette. 11.00

Appetizers

Kalamari

Corn flour dusted kalamari rings with spicy tomato sauce or tzatziki. 8.50

Armview Nachos (V)

Corn tortillas with mixed cheese, bell peppers, tomatoes, onions, olives & jalapenos. House made salsa.
single layer 10.00 double layer 14.50
-add fresh guacamole 3.00
-add chicken 4.00
-add chorizo 4.00

Crab Cake

Lemon, chives, old bay, gherkin remoulade. 11.00

Buffalo Wings

Fried chicken wings in a spicy buffalo sauce. 9.00

Mussels

Local mussels, shallots, garlic, fennel, ouzo, tomato sauce. 8.00

Dip Trio (V)

A selection of three house made dips, pita & flatbreads. 10.00

Sandwiches

Choice of home cut fries, mashed potatoes or rice & coleslaw. Upgrade to baked or fried sweet potatoes, soup or salad \$2

N.Y. Steak Sandwich

5 oz. Striploin, caramelized onions, mushrooms & Swiss cheese with mayo on ciabatta. 11.50

Rotary Club

Thick toast, grilled chicken, lettuce, tomato, bacon & Swiss cheese. 10.50

Signature Chicken Club

Triple decker with roast chicken, bacon, tomato & lettuce. 10.50

Mumford Multigrain #2 (V)

Roasted red pepper, sliced dill pickles & goat cheese with garlic mayo. 8.50

Biggie BLT

A diner classic, on thick toast. 7.00

Armview Dagwood

Smoked meat, chicken, bacon, chorizo, lettuce, tomato, sauteed onions & cheddar on ciabatta. 10.00

Express Lunch Combo

The quick Mon-Fri sandwich, with soup or salad. 10.00

Souvlaki

Marinated chicken breast or pork, tomato & onion with tzatziki. 10.50

Veggie Wrap

Roasted Artichoke, sweet peppers, mesclun mix, diced tomato, Foxhill Havarti, chipotle aioli. 10.00

Margarita Chicken

Spicy chicken, tomatoes and romaine with Swiss cheese & tequila-lime mayo. 10.00

Montreal Smoked Meat

Toasted rye bread with peppered smoked meat & Dijon. 8.50
-Reuben it up. Grilled rye with sauerkraut & Swiss. 9.25

Hot Chicken or Hamburger

Gravy smothered classic with buttered peas. 8.50

Pulled Pork

Cider braised Oulton's pork Stonehearth bun, cabbage slaw, sweet and spicy BBQ sauce. 10.00

Burgers

Choice of home cut fries, mashed potatoes or rice & coleslaw. Upgrade to baked or fried sweet potatoes, soup or salad \$2

Dingle Tower

Double house burger fully dressed with twice the cheese, bacon, garlic mayo & dill pickle. 13.00

Lamburger

Garlic marinated free range local lamb on tzatziki coated ciabatta. 10.00 -double the lamb 4.75

Charbroiled

6 delicious ounces of Oulton's ground beef, dressed with red onion, tomato & romaine. 8.00 -double the beef 3.75

Classic

Our grilled 6 oz patty with fried onions, mustard, ketchup & dill pickle. 8.00

Feature Burger

Chef sourced & inspired creation. Market

Meat

Choice of home cut fries, mashed potatoes or rice & coleslaw. Upgrade to baked or fried sweet potatoes, soup or salad \$2

Chicken Tenders

Fresh tenders breaded in house blend with sweet & sour sauce and coleslaw. 10.50

Liver & Onions

Traditional floured beef liver with onions, bacon, gravy & coleslaw. 10.00

Oulton's 8 oz Striploin

Dry aged striploin, green peppercorn demi served with our famous fries & slaw. 22.00

Seafood

Haddock

Straight from the shore to our door, prepared any way you like. Choice of home cut fries, mashed potato or rice & buttered peas. 14.00

Baked – lightly seasoned with roasted lemons

Pan seared – panko and spice mixture breaded

Poached – white wine, fish stock, bay and all spice

Pasta

Manchego & Chorizo Baked Mac N Cheese

Creamy Manchego sauce, elbow macaroni, Sweet Williams Chorizo sausage, green onions, herbed panko crust. 14.00

Seafood Linguine

Haddock, shrimp, scallops, lobster & mussels. Lemon dill cream, parmesan cheese. 20.00

Sesame Chicken Stirfry

Crisp shredded vegetables, peanut-sesame sauce & sauteed chicken on rice, linguini or soba noodles. 13.00
-add shrimp 4.00

Fish & Chips

Thinly beer battered haddock fillets served with lemon-dill tartar & coleslaw.

large 14.00 medium 11.00 regular 8.00

Baked Salmon

Maple pecan crusted Atlantic Salmon. 18.00

Drinks

Soft Drinks 1.80

Pepsi, Diet Pepsi, 7-Up, Gingerale

Soft Drinks (cans) 2.00

Pepsi, Diet Pepsi, 7-Up, Diet 7-Up, Gingerale, Rootbeer, Iced Tea

Juice (Dole cans) 2.25

Orange, Apple, Pineapple Mango, Strawberry Kiwi

Juice

Apple, Cranberry, Lemonade, Pineapple, Tomato, Clamato, Orange (2.25)

Bottled Water

Aquafina, Perrier 1.75

Shirley Temple 1.75

Milk 1.50 | **Chocolate Milk** 1.50

Rootbeer Float

Frothy CO2 headed classic 4.25

Milkshake

“Sweet, cold beverage which is made from milk and ice cream and sweet flavorings such as fruit syrup, vanilla extract, chocolate sauce Milkshakes are usually served in a tall glass with a straw, and whipped cream may be added as a topping. Three popular milkshake flavors are vanilla, chocolate, and strawberry.”
Wikipedia 3.50 -Spike it up with a shot of liquer. 4.00



Hot Beverages

All of our coffee comes from Halifax's own Java Blend Coffee Roasters and is Certified Fair Trade Organic.

Coffee 1.82

Fog City Blend - A blend of Mexican, Peruvian and Columbian beans with two roast levels that integrate a range of regional coffee profiles. Bold flavour with sweet rich tones.

Tea 1.82

Orange Pekoe, Earl Grey

Herbal Tea 2.00

Chamomille - caffeine free

Mint - caffeine free 1.75

Green

Hot Chocolate 2.50

Desserts

Add french vanilla ice cream to any dessert for 1.50.

Apple Pie

Caramelized sliced apples with cinnamon topped in our crumble crust. 4.50

-Jack it up with a little heat and French vanilla ice cream. 6.00

Classic Cream Pie

Tasty custard on a golden flaky crust with roasted coconut or sliced banana. 4.00

Lemon Meringue Pie

Baked tart lemon cream piled high with Italian meringue. 5.00

Rockstar's Baklava

Traditional greek pastry of buttered phyllo, honey & crushed nuts. 4.50

Baked Chocolate Caramel Flan

Baked caramel, chocolate ganache, vanilla whipped cream. 7.00

Rice Pudding

Vanilla flavored rice pudding with cinnamon. 2.75

Jell-o

Self Explanatory! 2.50

The Armview Chef and Cooks proudly prepare the best ingredients from our local suppliers:

Acadiana Soy, Cosman and Whidden Honey, Fisherman's Market, Foxhill Cheese house, Holmestead cheese, J Willy Krauch & Sons, Mike Oulton's Meats, Northumberland Lamb, Ran-Cher Acres goat farm, Sambro fisheries, Stonehearth Bakery, Sweet Williams Country Sausages, That Dutchman's Cheese House