

Seafood

HADDOCK

Choice of home cut fries, mashed potato or rice & buttered peas.

Baked – leek, spinach, tomato & white wine - 18
Pan fried – panko and spice blend - 16.50

HALIBUT FISH & CHIPS

Panko & chili breaded Atlantic halibut with spicy tarter & coleslaw.

large 26.00 medium 20.00 regular 13.00
-add piece of halibut 8.00

HADDOCK FISH & CHIPS

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

large 16.00 medium 13.50 regular 10.50
-add piece of fish 4.00

Favourites

Choice of home cut fries, mashed potatoes or rice.

Upgrade to soup, house salad 2.25 • Spinach, Caesar, Horiatiki, Quinoa 3.00
• Sweet Potato Fries 4.00

CHICKEN TENDERS

Fresh tenders breaded in house. Sweet & sour sauce and coleslaw. 14.00

LIVER & ONIONS

Traditional floured beef liver with onions, bacon, gravy & peas. 12.00

MAC & CHEESE

Pulled pork, chipotle mornay & caesar salad. 16.00

MEDITERRANEAN LINGUINE

Shrimp, scallop, spinach, feta & olives. Garlic pita points. 21.00

SESAME CHICKEN STIRFRY

Crisp shredded vegetables, peanut-sesame sauce & sauteed chicken on rice. 16.00 -add shrimp 4.00

Drinks

CANNED BEVERAGES 2.00

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

JUICE 2.00

Apple, Cranberry, Pineapple, Tomato, Clamato, Orange

BOTTLED WATER

Aquafina, Perrier 2.50

SHIRLEY TEMPLE 3.00

MILK 2.00 | CHOCOLATE MILK 2.00

ROOTBEER FLOAT

Frothy CO2 headed classic 4.50

MILKSHAKE 4.50

-Spike it up with a shot from the bar. + 4.00

HOT BEVERAGES

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

COFFEE 2.25

Mexican Chiapas - Locally roasted, medium bodied and delicate, but with spicy flavors. Hints of sweet chocolate.

TEA 2.25

Orange Pekoe, Earl Grey

HERBAL TEA 2.50

Mint (caffeine free)
Green

HOT CHOCOLATE 3.00



Desserts

Add french vanilla ice cream to any dessert for 2.00

APPLE CRISP

Baked apple crisp, served with French vanilla ice cream. 7.00

CLASSIC CREAM PIE

Tasty custard on a golden flaky crust with roasted coconut or sliced banana. 4.50

CHOCOLATE TORTE

Flour-less chocolate torte, berry coulis. 7.00

WARM BREAD PUDDING

Raisin and apple baguette pudding with rum & butter hard sauce. 7.50

RICE PUDDING

Vanilla flavoured rice pudding with cinnamon. 3.00

JELL-O

Self Explanatory! 3.00

BANANA SPLIT

French vanilla ice cream, strawberry, chocolate and pineapple sauce with whipped cream and cherries on top. 9.00

The Armview Chef and Cooks proudly prepare the best ingredients from our local suppliers. Here's a few...

Cosman And Whidden Honey, Fisherman's Market, Holmstead Cheese, Java Blend Coffee Roasters,
Mike Oulton's Meats, Stonehearth Bakery, Sweet Williams Country Sausages, Boulangerie Le Vendeeenne, Riverview Herbs

Appelizers

FRIED KALAMARI

Fresh & tossed, spicy tomato. 12.00

GREEK KALAMARI

Flash fried Kali, tzatziki dipper. 12.00

ARMVIEW NACHOS

Corn tortillas with mixed cheese, bell peppers, tomatoes, onions, olives & jalapenos. House made salsa. 16.00

ADD: guac 3.00 chicken 5.00 chorizo 4.00 bacon 4.00

DIP TRIO

A selection of three house made dips, pita, veggies & crostinis. 12.00

CHILI LIME FISH TACOS

Blackened haddock, guacamole, mango lime chili sauce & pickled veg. 11.00

MUSSELS

Blue Point mussels and leeks, tarragon & garlic cream reduction. 11.00

POTATO SKINS

Tater skins, green onion, bacon bits, cheddar & mozza. 11.00

Regular skins boosted with chorizo, bell peppers, tomatoes, jalapenos and BBQ drizzle. 16.00

CHICKEN WINGS

BBQ or spicy buffalo. 13.00

FISH CAKES

Home style haddock fish cakes with spicy tarter. 10.00

Soups & Salads

CHEF'S SOUP OF THE DAY

4.50

ROASTED FOREST MUSHROOM SOUP

5.50

ATLANTIC SEAFOOD CHOWDER

Regular 9.00 Large 14.00

BABY SPINACH

Grilled pear, blue cheese & honey-sherry vinaigrette with spicy pecan dust. 11.50

HORIATIKI

11.00

ADD: fried kalamari 5.00 souvlaki chicken 5.00

CAESAR

10.50

HOUSE SALAD

Honey sherry vin, lemon oregano or white balsamic & apple confit vin. 8.50

WARM CHILEAN GREENS

Field greens topped with sauteed chicken, chorizo sausage, shrimp & baby potatoes with balsamic glaze. 13.50

ARUGULA & QUINOA

Toasted quinoa, arugula, red cabbage, tomato, red pepper, walnuts & dried cranberries. White balsamic & apple confit vin. 13.00

ADD: roasted chicken 5.00 grilled shrimp 7.00

seared scallops 10.00

Handhelds

Choice of home cut fries, mashed potatoes or rice. Upgrade to soup, house salad 2.25 • Spinach, Caesar, Horiatiki, Quinoa 3.00 • Sweet Potato Fries 4.00

ROTARY CLUB

Grilled buttered toast, grilled chicken, lettuce, tomato, bacon & Swiss cheese. 14.00

SOUVLAKI WRAP

Marinated grilled chicken breast, tomato & onion with tzatziki. 12.00

ARMVIEW DAGWOOD

Smoked meat, chicken, bacon, chorizo, lettuce, tomato, sauteed onion cheddar & mayo. 14.00

CHANA MASALA WRAP

Stewed chickpeas, tahini & tzatziki. 12.50

CUBAN SANDWICH

Orange mojo pork, smoked ham, Swiss, Dijon, garlic mayo & pickle. 13.00

CRISPY CHILI CHICKEN WRAP

black beans, avocado, bacon, red pepper, romaine, chili mayo, mozza & cheddar 13.00

MONTREAL SMOKED MEAT / REUBEN

10.00 / 12.00

CLUBHOUSE

13.50

BIGGIE BLT

10.00

ENJOY ONE OF OUR NEW MENU
ITEMS AND ENTER TO WIN A
\$100 ARMVIEW GIFT CARD!

Sides

Sweet Potato Fries 5.50
Fries 3.75

Gravy 1.50
Slaw 1.50

Mashed Potatoes 3.00
Rice 3.00

Onion Rings 7.00
Poutine 8.00

Burgers

(Certified Angus Chuck or Getaway Farms Grass Fed)

Choice of home cut fries, mashed potatoes or rice. Upgrade to soup, house salad 2.25 • Spinach, Caesar, Horiatiki, Quinoa 3.00 • Sweet Potato Fries 4.00

DINGLE TOWER

Double house burger fully dressed with twice the cheese, bacon, LTO, garlic mayo & dill pickle. 16.50

HOUSE

6 ounces dressed with red onion, tomato & romaine. 11.00
-double the beef 6.00

CLASSIC

Our grilled 6 oz patty with fried onions, mustard, ketchup & dill pickle. 11.00
-add bacon 2.00 -add cheese 1.50

LAMBURGER

Garlic marinated free range local lamb, tzatziki 13.50
-double the lamb 7.00

HADDOCK

Haddock loin with tomato, crisp lettuce & lemon dill tartar. 11.00

VEGGIE

Lentil and black bean patty, lettuce, tomato, crispy onion & garlic mayo. 11.00

SPICY MEXICAN BURGER

Tortilla sealed beef patty, jalapenos, guac, black beans, shredded lettuce, salsa, chili mayo & Monterey Jack. Side sour cream. 14.00