

Appetizers

GREEK KALAMARI

Flash fried Kali, tzatziki dipper. 17.00

ARMVIEW NACHOS

Corn tortillas with cheddar & mozza, bell peppers, tomatoes, onions, fresh jalapenos. House made salsa. 18.00

ADD: guac 3.50 | chicken 5.25 | chorizo 4.50 | bacon 4.00

FISH CAKES

Home style haddock fish cakes topped with tartar. 13.50

LOADED FRIES

Loaded Poutine 12.00 | Buffalo Chicken 12.00 | City 12.00

MUSSELS

Coconut green curry N.S. mussels with toasted belge bread. 12.00

CHILI LIME FISH TACOS

Blackened haddock, guacamole, mango lime chili sauce & pickled veg. 14.00
Add a taco 5.00

PULLED PORK TACOS

Chipotle pulled pork, guacamole, cheddar & mozza & pickled veg. 13.00
Add a taco 5.00

POTATO SKINS

Tater skins, green onion, bacon bits, cheddar & mozza. 14.00
Regular skins boosted with chorizo, bell peppers, tomatoes, jalapenos and BBQ drizzle. 17.00

CHICKEN WINGS

BBQ or spicy buffalo. 16.00

Soups & Salads

Soups and chowders are served with buttermilk chive biscuits & whipped butter.

ATLANTIC SEAFOOD CHOWDER

13.00

CHICKEN & RICE SOUP

5.50

BABY SPINACH

Grilled pear, blue cheese & honey-sherry vinaigrette with spicy pecan dust. small 8.00 | large 12.00

GREEK

small 8.00 | large 12.00

ADD: fried kalamari 8.00 | souvlaki chicken 7.00

CAESAR

small 8.00 | large 12.00

HOUSE

Honey sherry vin, lemon oregano or white balsamic & apple confit vin. small 5.00 | large 9.00

WARM CHILEAN GREENS

Field greens topped with sauteed chicken, chorizo sausage, shrimp & baby potatoes with balsamic glaze. 15.50

ARUGULA & QUINOA

Toasted quinoa, arugula, red cabbage, tomato, red pepper, walnuts & dried cranberries. White balsamic & apple confit vin. small 10.00 | large 13.50
ADD: roasted chicken 6.25 | grilled shrimp 7.25
seared scallops 10.00

Handhelds

Choice of home cut fries, mashed potatoes or rice. Upgrade to soup, house salad 2.50 • Spinach, Caesar, Greek, Quinoa 3.25 • Sweet Potato Fries 5.00

HALIBUT

Crispy Halibut, shredded romaine & sambal mayo. 18.00

ROTARY CLUB

Grilled buttered toast, grilled chicken, lettuce, tomato, mayo, bacon & Swiss cheese. 15.50

SOUVLAKI WRAP

Marinated grilled chicken breast, tomato & onion with tzatziki. 12.75

ARMVIEW DAGWOOD

Smoked meat, chicken, bacon, chorizo, lettuce, tomato, sauteed onion cheddar & mayo. 16.75

LOBSTER ROLL

Atlantic lobster, tarragon aioli, lettuce, buttered bun. mkt

CUBAN

Orange mojo pork, smoked ham, Swiss, Dijon, garlic mayo & pickle. 15.00

CRISPY CHILI CHICKEN WRAP

Black beans, guac, bacon, red pepper, romaine, chili mayo, hot sauce, mozza & cheddar. 15.00
(VO) Substitute for Beyond Chicken Tenders

MONTREAL SMOKED MEAT / REUBEN

11.50 / 14.00

CLUBHOUSE

15.50

BLT

13.00

STEAK SANDWICH

Sliced steak, chimichurri, arugula, tomato & garlic mayo. 24.00

Sides

Sweet Potato Fries 7.00
Fries 3.75

Gravy 1.50
Slaw 1.50

Mashed Potatoes 3.00
Rice 3.00

Onion Rings 9.00

Burgers

(Certified Angus Chuck, Bun or Lettuce Wrapped)

Choice of home cut fries, mashed potatoes or rice. Upgrade to soup, house salad 2.50 • Spinach, Caesar, Greek, Quinoa 3.25 • Sweet Potato Fries 5.00

DINGLE TOWER

Double house burger fully dressed with twice the cheese, bacon, LTO, garlic mayo & dill pickle. 19.51

HOUSE

6 oz patty with red onion, tomato, lettuce & Armview Burger Sauce. 14.00
-double the beef 6.00

CLASSIC

Our grilled 6 oz patty with fried onions, mustard, ketchup & dill pickle. 14.00
-add bacon 2.00 -add cheese 1.50

HADDOCK

Haddock loin with tomato, crisp lettuce & lemon dill tartar. 13.50

VEGGIE

Lentil and black bean patty, lettuce, tomato, crispy onion & garlic mayo. 13.00

SPICY MEXICAN BURGER

Tortilla sealed beef patty, jalapenos, guac, black beans, shredded lettuce, salsa, chili mayo & Monterey Jack. Side sour cream. 16.00

NASHVILLE CHICKEN BURGER

Crispy chicken tossed in Nashville hot sauce, sliced pickles, bacon, cheddar, lettuce & garlic mayo. 16.00

Seafood

HADDOCK

Atlantic haddock, panko & spice blend. 18.00

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

HADDOCK FISH & CHIPS

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

lrg 20 med 16 reg 12

-add piece of fish 4.50

HALIBUT FISH & CHIPS

Crispy fried halibut served with lemon-dill tartar & coleslaw. 19.00

-add piece of fish 11.00

BLACKENED HALIBUT

Fresh pan roasted blackened halibut, scallops & shrimp topped with mango salsa served over rice. 27.00

Favourites

Choice of home cut fries, mashed potatoes or rice.

Upgrade to soup, house salad 2.50 • Spinach, Caesar, Greek, Quinoa 3.25 • Sweet Potato Fries 5.00

CHICKEN TENDERS

Fresh tenders breaded in house. Sweet & sour sauce and coleslaw. 16.00

(VO) Substitute chicken for Beyond Chicken Tenders 3.00

LIVER & ONIONS

Traditional floured beef liver with onions, bacon, gravy & peas. 14.00

STEAK FRITES

6oz sliced terres major, mushroom peppercorn sauce & fries. 26.00

CHICKEN LINGUINE

Sauteed chicken and linguine, creamy spring onion & fennel parmesan sauce. 18.00

-add bacon 2.00 -add shrimp 4.00

MAC & CHEESE

Pulled pork, chipotle mornay & caesar salad. 16.00

SESAME CHICKEN STIRFRY

Shredded vegetables, peanut-sesame sauce & sauteed chicken on rice. 17.25

-add shrimp 5.00

Drinks

CANNED BEVERAGES 2.35

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

JUICE 2.35

Apple, Cranberry, Pineapple, Tomato, Clamato, Orange

RED BULL 4.25

PROPELLER GINGER BEER 4.25

SHIRLEY TEMPLE 4.75

BOTTLED WATER 2.60

Aquafina, Montellier Sparkling

ROOTBEER FLOAT 5.00

Frothy CO2 headed classic

MILKSHAKE 5.25

-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 2.75

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

TEA 2.75

Orange Pekoe, Earl Grey

HERBAL TEA 3.00

Mint (caffeine free)
Green

HOT CHOCOLATE 3.50

MILK 2.25 • CHOCOLATE MILK 2.50



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

BAKLAVA

Traditional Greek pastry of buttered phyllo, honey & crushed nuts. 6.00

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 FOSTER to SHARE

Fresh sauteed bananas in rum & butter hard sauce and walnuts, served with French Vanilla ice cream. 12.00

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

Cosman & Whidden Honey, Ashmeg Seafood, Holmestead Cheese, Java Blend Coffee Roasters, Mike Oulton's Meats, Stonehearth Bakery, Getaway Farm, Boulangerie Le Vendeeenne, Rudi's Hot Sauce