

Appelizers

GREEK KALAMARI

Flash fried Kali, tzatziki dipper. 18.00

ARMVIEW NACHOS

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

ADD: guac 3.50 chicken 6.25 chorizo 4.50 pulled pork 5.25

FISH CAKES

Home style haddock fish cakes topped with tartar. 13.50

MUSSELS

Coconut green curry N.S. mussels with toasted belge bread. 12.50

CHILI LIME FISH TACOS

Blackened haddock, guacamole, mango lime chili sauce & pickled veg. 15.25
Add a taco 5.25

PULLED PORK TACOS

Chipotle pulled pork, guacamole, cheddar & mozza & pickled veg. 13.75
Add a taco 5.00

CHICKEN WINGS

BBQ or spicy buffalo. 18.00

POTATO SKINS

Tater skins, green onion, bacon bits, cheddar & mozza. 14.00
Add pulled pork 5.25

Soups & Salads

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

ATLANTIC SEAFOOD CHOWDER

Reg 13.00 | Large 21.00

CHICKEN & RICE SOUP

6.00

SOUP OF THE DAY

6.00

WARM CHILEAN GREENS

Field greens topped with sauteed chicken, chorizo sausage, shrimp & baby potatoes with balsamic glaze. 16.00

STEAK & ARUGULA

Sliced 6oz tenderloin topped with chimichurri on arugula with shaved parmesan & balsamic reduction. 26.00

THAI CHICKEN

Roast Chicken, romaine, carrot, peppers, red onion, cabbage & peanut dressing. 17.00

BABY SPINACH

Grilled pear, blue cheese & honey-sherry vinaigrette with spicy pecan dust. small 9.25 large 13.50

GREEK

small 9.25 large 13.50

ADD: fried kalamari 8.00 souvlaki chicken 7.00

CAESAR

small 9.25 large 13.50

HOUSE

Honey sherry vin, lemon oregano or white balsamic & apple confit vin. small 8.00 large 11.00

ARUGULA & QUINOA

Toasted quinoa, arugula, red cabbage, tomato, red pepper, walnuts & dried cranberries. White balsamic & apple confit vin. small 11.00 large 15.00

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 2.75 • Spinach, Caesar, Greek, Quinoa 3.75 • Sweet Potato Fries 5.50

HALIBUT

Crispy Halibut, shredded romaine & sambal mayo. 18.00

ROTARY CLUB

Grilled buttered toast, grilled chicken, lettuce, tomato, mayo, bacon & Swiss cheese. 15.75

SOUVLAKI WRAP

Marinated grilled chicken breast, tomato & onion with tzatziki. 13.25

ARMVIEW DAGWOOD

Smoked meat, chicken, bacon, chorizo, tomato, sauteed onion cheddar & mayo. 17.00

LOBSTER ROLL

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

CUBAN

Orange mojo pork, smoked ham, Swiss, Dijon, garlic mayo & pickle. 17.00

CRISPY CHILI CHICKEN WRAP

Black beans, guac, bacon, red pepper, romaine, ancho mayo, hot sauce, mozza & cheddar. 16.00

(VO) Substitute for Beyond Chicken Tenders

MONTREAL SMOKED MEAT / REUBEN

12.00 / 14.00

CLUBHOUSE

15.75

BLT

13.00

Sides

Sweet Potato Fries 7.50
Fries 4.00

Gravy 1.50
Slaw 1.50

Mashed Potatoes 3.00
Rice 3.00

Onion Rings 9.00

Burgers

(Smashed 3oz Angus Chuck Patties, Bun or Lettuce Wrap)

Choice of home cut fries, mashed potatoes or rice. Upgrade to soup, house salad 2.75 • Spinach, Caesar, Greek, Quinoa 3.75 • Sweet Potato Fries 5.50

DINGLE TOWER

Four beef patties, twice the cheese, bacon, LTO, garlic mayo & sliced pickle. 21.50

HOUSE

Two beef patties with red onion, tomato, lettuce & Armview Burger Sauce. 14.00

CLASSIC

Two beef patties with fried onions, mustard, ketchup & sliced pickle. 14.00
-add bacon 2.50 -add cheese 1.50

PICKLE PIGGY BACK BURGER

Beef patty, deep fried pickle, chipotle pulled pork, creamy jalapeno slaw, pickle aioli. 17.50

HADDOCK

Haddock loin with tomato, lettuce, tartar. 14.00

VEGGIE

Lentil and black bean patty, lettuce, tomato, onion ring & garlic mayo. 14.00

SPICY MEXICAN BURGER

Tortilla sealed beef patties, jalapenos, guac, black beans, shredded lettuce, salsa, ancho mayo & Monterey Jack. Side sour cream. 17.00

NASHVILLE CHICKEN BURGER

Crispy chicken dipped in Nashville hot sauce, sliced pickles, bacon, cheddar, lettuce & pickle aioli. 16.00

Seafood

PAN FRIED HADDOCK

Atlantic haddock, panko & spice blend. 19.00

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.

• 3 piece 20 • 2 piece 16 • 1 piece 12

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 2.75 • Spinach, Caesar, Greek, Quinoa 3.75 • Sweet Potato Fries 5.50

FRIED CHICKEN

Southern fried boneless chicken thighs, mashed potato, buttered green beans & country gravy. 22.50

MAC & CHEESE

Pulled pork, chipotle mornay & caesar salad. 16.50

LIVER & ONIONS

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

STEAK FRITES

6oz sliced tenderloin truffled mushroom sauce & fries. 29.00

CHICKEN CACIO E PEPE

Sauteed chicken tossed with spaghetti, garlic, cracked pepper, shaved parmesan. 18.00

-add bacon 2.50 -add shrimp 4.00

CHICKEN TENDERS

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

(VO) Substitute chicken for Beyond Chicken Tenders +3.00

SESAME CHICKEN STIRFRY

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

-add shrimp 5.00

Almost All Day Breakfast

BIG ARM

3 eggs, 2 toast, home fries, bacon, ham & sausage. 15.00

• Available until 5pm daily •

Drinks

CANNED BEVERAGES 2.60

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

JUICE 2.60

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 3.00

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



TEA 3.00

Orange Pekoe, Earl Grey

HERBAL TEA 3.25

Mint (caffeine free)
Green
Chamomile

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. 7.50

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. 7.50

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. 8.00

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, Holmstead Cheese, Java Blend Coffee Roasters, Mike Oulton's Meats, Stonehearth Bakery, Getaway Farm, Boulangerie Le Vendeeenne, Rudi's Hot Sauce