

Hernewood Dining Room Dinner Menu

Pan Fried Haddock *GF ~ \$26

Fresh haddock fillet dredged in rice flour and egg then fried featured on top of buttery whipped Island potatoes, vegetables of the day and finished with PEI lobster cream pan sauce

Baked Atlantic Salmon *GF ~ \$25

Atlantic salmon baked with a peach cranberry glaze accompanied by roasted baby potatoes, vegetables of the day and a spiced greek yogurt

Pasta of the Evening ~ \$20

A different pasta dish created each day by our Chef's. Please ask your server what we have created this evening!

****gluten free available****

8oz NY Striploin Steak *GF ~ \$30

AAA Certified Angus Beef hand cut, grilled to your liking, served with choice of side, vegetables of the day, and a creamy horseradish dressing

Add ons for your steak:

Sautéed PEI Lobster ~ \$10

Sautéed Mushrooms & Onions ~ \$5

MILL RIVER

**** If you have any allergies or dietary conditions, please let your server know and our culinary team will gladly try to accommodate***

****GF = gluten free option***

