



Field and Marsh Dining Room

Appetizers

~Fish Cakes~

Maritime made fish cakes with Green Tomato chow. Served with Brown Beans

~Blue Mussels~

Sautéed with Garlic, Onions & Caper Berry. Finished with French liquor and Cream.

~Lobster Stuffed Mushroom Caps~

Button Mushrooms stuffed with Atlantic Lobster, Feta, Sour Cream, Parsley and Tomato.

~Seafood Chowder~

Fresh Fish, Shrimp, Scallops, Mussels with Traditional Vegetables. Served the traditional Maritime way.

~Soup of the Day~

Created in our Kitchen.

~Nacho Wedges~

Wandlyn Wedges, baked with Mozzarella and Cheddar, Peppers, Onions and Olives. Served with Salsa and Sour Cream

Salads

~House Salad~

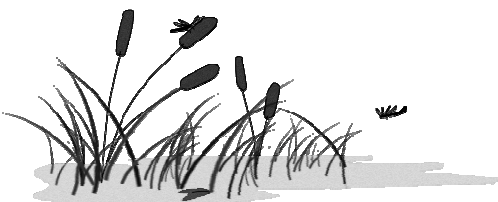
Spring Greens, Tomato, Red Onion, Breaded Artichoke Heart and Leaves. Crisp Prosciutto and Sour Cherries

~Caesar Salad~

Traditionally made Dressing tossed with Romaine Lettuce, Bacon, Croutons and Parmesan.

~Wandlyn Salad~

Artisan Lettuce, Carrot, Tomato, Dried Cranberry & Beet chips. Finished with Honey Maple Vinaigrette.





On the Lighter Side

Portobello Burger

Grilled Portobello with Cream Vegetable Relish. Finished with Goat Cheese. served with Wedges.

Haddock BLT

A Nova Scotia flare to an old favorite. Celery, Onions, Red Pepper and Mayo. Served with Wedges.

Fish & Chips

2 pieces of Beer Battered Haddock. House made Tartar. Served with Wedges.

Club House

Sliced Chicken, Bacon, Tomato, Lettuce and Mayo. Served with Wedges.

Primavera Pasta

Sun Dried Tomato, Artichoke Hearts, Leek and Garlic tossed with Fettuccini sautéed in Olive Oil and White Wine and finished with Parmesan Cheese.

Prosciutto & Tomato Pasta

Parma Ham sautéed with Garlic & Chilies. Tossed with Penne Pasta, Parmesan Cheese then finished with white wine & tomato.

Mains

Porkloin

Marinated in Sweet Onion and Rosemary. Pan seared to perfection.

Ribeye

8 oz. Of Angus Beef, rubbed with Sea Salt and fresh Cracked Pepper.

Meatloaf

Slow baked, and then grilled. Finished with a Bacon and Mushroom Ragu. Topped with Mozzarella.

Wandlyn Burger

6oz. Patti, grilled and topped with Cheddar, Bacon, Lettuce, Tomato, Red Onion and Remulade sauce.

Pan Fried Haddock

A Maritime favorite, finished with a drizzle of Buerre Blanc Sauce.

Salmon

Grilled Atlantic Salmon, finished with Maple Butter Glaze.

Fish Fish

3 oz. Each Haddock and Salmon, served with Buerre Blanc Sauce.

Chicken

Succulent chicken, stuffed with Prosciutto, Mozzarella, then Breaded and finished with Tomato and Mozzarella.

Mains are served with choice of Roasted Red Pepper or Sautéed greens with lemon and garlic. Choice of Roasted Potato, Mashed or Rice.

Applicable sales taxes are not included in price

