



SMALL PLATES

**mussels 11**

pei mussels steamed in a thai inspired broth of coconut milk, red curry and ginger

**risotto spheres 11**

creamy mushroom risotto stuffed with asiago, flash fried and served with a rosemary tomato sauce

**fish cakes 12**

breaded fish cakes of halibut, salmon, shrimp and scallops. served with a saffron aioli

**truffle parmigiano salad 14**

local mixed greens tossed with a truffle oil dressing and topped with warm sauteed mushrooms, atlantic beef tips and fresh parmigiano reggiano cheese

**lobster fontina pasta 15**

orecchiette pasta with a rich fontina cream sauce and fresh lobster

**scallops 12**

digby scallops gently seared and served with a smoked bacon cream sauce

**warm spinach basil salad 12**

baby spinach with fresh basil, smoked bacon and a warm honey-balsamic dressing.

**yorkie 15**

fresh yorkshire pudding served with rosemary mushroom demi-glace with atlantic beef tips

**chevre salad 11**

local mixed greens, cherry tomatoes, scallions, cucumber, topped with a crusted round of goat's cheese and balsamic cream

**soup du jour 9**

chef matthew's daily creation

LARGE PLATES

**salmon 26**

atlantic salmon fillet with a caraway-lime brown butter sauce, served over seasoned basmati rice and vegetables

**halibut 27**

lightly blackened halibut fillet drizzled with an orange chili beurre blanc. served alongside a salad of mixed greens, mandarins and sesame seeds with a ginger-scallion dressing

**seafood pasta 23**

mussels, shrimp, scallops and haddock over tagliatelle in a spicy rosé sauce. finished with fresh parmigiano reggiano

**eggplant aglio e olio 20**

baby eggplant with a tomato cilantro sauce over spaghetti aglio e olio. topped with fresh feta

**lobster (market price)**

layered in its shell with sauteed potatoes and a garlic cream sauce. served with vegetables

**\*tasting journey 60**

allow chef matthew and his culinary team to design a four course tasting menu

**beef tenderloin 32**

atlantic beef tenderloin with a shropshire blue cream sauce, mashed potatoes and seasonal vegetables

**lamb 32**

rack of lamb served with rosemary demi-glace, mashed potatoes and vegetables

**chicken 26**

nova scotia chicken breast grilled with spinach, smoked bacon and sweet peas in cream. served with mashed potatoes and vegetables

**striploin 34**

atlantic striploin with a cracked peppercorn demi-glace sauce. served with mashed potatoes and vegetables

**pad thai 21**

rice noodles with local, organic chicken, peanuts, bok choy, bell peppers, cilantro and ginger in our thai sauce

**\*MODA signature 49**

risotto spheres, beef tenderloin, cappuccino semifreddo and doughnut

kindly advise your server of any allergies or dietary concerns  
15% gratuity is added to all parties of eight or more