



BISTRO & DINING DINNER MENU

Served 5:00 pm – 9:00 pm

STARTERS

Lobster Mushroom Caps – \$18

Sautéed lobster in mushroom caps, topped with hollandaise and parmesan.

Tableland Toasties – \$14

Toasted touton topped with cream cheese, arugula, smoked salmon, and capers.

Cod Fish Cakes – \$16

Three traditional mini cod cakes served on greens with homemade mustard pickles.

Ocean View Seafood Chowder

Cup \$10 / Bowl \$15

Shrimp, scallops, and salmon in a creamy chowder with chef's vegetables. Served with garlic bread.

SALADS

Bonne Bay Lobster Salad – \$25

Chilled lobster with citrus vinaigrette on greens, topped with fresh herbs.

Gros Morne Caesar Salad

Side \$7 / Entrée \$13

Romaine, house caesar dressing, bacon bits, croutons, and parmesan.

Field Green Salad

Side \$7 / Entrée \$13

Spring greens with citrus summer vinaigrette, vegetables, and chives.

Add to any salad:

¼ Rotisserie Chicken – \$10

4 Grilled Scallops – \$8

4 Grilled Shrimp – \$8

4 oz Grilled Salmon – \$10



ENTREES

Moules Marinière & Frites – \$22

Local mussels in white wine garlic broth with pesto & chives.
Served with fries & garlic toast.

Screech-In Salmon – \$37

6 oz pan-seared salmon with a Screech Rum glaze, chef's vegetables
and your choice of house cut fries or mashed potatoes.

Rib Eye Steak – \$43

10 oz grilled rib eye with peppercorn sauce, chef's vegetables, and
house cut fries or mashed potatoes.

Mount Scio Rotisserie Chicken – \$29

Seasoned with traditional Mount Scio savory. Served with gravy, chef's vegetables
and house cut fries or mashed potatoes.

Linguine

Seafood: \$33 / Vegetarian: \$27 / Rotisserie Chicken: \$29

Seafood (shrimp, scallops, salmon, cod, mussels), Vegetarian, or Rotisserie Chicken
in pesto-Alfredo sauce. Served with garlic toast.

Pan Fried Cod – \$33

Our signature dish! Pan-fried cod with pork scrunchions. Served with chef's
vegetables and your choice of house cut fries or mashed potatoes.

Lobster Cove Dinner – \$39

Whole Atlantic lobster (1.25–1.5 lb), served with garlic butter,
house cut fries & chef's vegetables. *Please allow 20 minutes preparation time.*

Please note:

*2-hour active dining window in effect to accommodate all guests

*Ask your Server for Gluten-Free Options