

## DINNER APPS

# MAVOR'S

Served from 4-9 pm

### DAILY SOUP \$7

Chef's daily creation

### ISLAND SEAFOOD CHOWDER \$16

Local seafood and vegetables in a rich, creamy base

### CLASSIC CAESAR SALAD \$14

Crisp romaine in a creamy Caesar dressing with crispy bacon, focaccia croutons, and shaved Parmesan

### GREEN GABLES SALAD \$14

Fresh mixed greens garnished with local vegetables in a lemon-raspberry vinaigrette

### CUCUMBER TOMATO SALAD \$12

Fresh tomatoes, cucumbers, marinated bocconcini, basil, arugula, and pickled onions in a refreshing balsamic vinaigrette

### CHEESE BOARD \$19

A selection of three (3) cheeses, served with raisin toast, crackers, red pepper jelly, and dried fruits

### SEAFOOD PLATTER \$26

Featuring scallop ceviche, salmon gravlax, mussel salad, oyster, lobster, with garnishes

### SHELLFISH SKEWERS \$18

Two shrimp and scallop skewers, served with garlic butter and a simple salad

### SALAD ADD ONS:

5oz steak \$9

Three 10/20 scallops \$9

6oz salmon \$9

Five 22/30 shrimp \$9

4oz chicken \$6

### MAVOR'S IS PROUD TO SUPPORT OUR LOCAL PRODUCERS

ADL, Atlantic Beef Producers, Harvest Wholesale, Island Hill Farms, MR Seafoods, Pastry One, Purity Dairy, Queen Street Meat Market, Three Tree Farms, and Wyman's.

>>> Please let your server know if you have any allergies or dietary restrictions.

 gluten free  vegetarian

## DINNER MAINS

MAVOR'S

Served from 4-9 pm

### **DINNER LOBSTER ROLL \$26**

PEI lobster warmed in brown butter with shallots, garlic, and celery, on a poppy seed bun with dill cabbage slaw, served with house-fried chips

### **DELUXE FISH & CHIPS \$24**

Herb-fried halibut, served with baby red potato wedges, local vegetables, and house-made pickles (two pieces)

### **CHICKEN SUPREME \$25**

Seared chicken supreme with local vegetables and house-made gnocchi in a white wine herb sauce

### **PORK BELLY AND SCALLOPS \$26**

Apple-glazed pork belly and seared scallops, accompanied by local vegetables and a maple parsnip puree

### **SEARED SALMON \$26**

Crispy-skinned salmon served with wild rice pilaf, local vegetables, and mango salsa

### **STEAK FRITES \$28**

10oz coffee-crusting striploin, served with red pepper jelly, whipped garlic potatoes, red wine jus, local vegetables and frites

### **SELFISH LINGUINE \$26**

Egotistical lobster, mean mussels, and self-centered shrimp in a creamy roasted garlic sauce, with shaved Parmesan and greedy grilled lemon

### **VEGETABLE TASTING \$22**

A platter showcasing PEI's fantastic produce, featuring a variety of roasted, steamed, pickled, fried, and raw vegetables, served with a vegetarian starch, pepper jelly, fresh sprouts, and crisp frites

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