

2018 Sailors' Take-Aboard Menu from Bras d'Or Lakes Inn

Tomato Cucumber Salad \$12

Cherry tomatoes, English cucumber, olives, feta cheese, apple, and apple cider vinaigrette dressing.

Mixed Green Salad with Smoked Salmon \$18

Mixed greens, croutons, cream cheese, fennel, cucumber, red onion.

Smoked Salmon Stacks \$18

Crepes, cream cheese, dill, capers, smoked salmon, mixed greens

Goat Cheese Salad \$14

Pistachio-crusted goat cheese on a bed of arugula and mixed baby greens, strawberries, red onion and herbs. Balsamic and Nova Scotia honey vinaigrette.

Lobster Roll \$19

Fresh Atlantic Lobster salad with mango and avocado and a side house salad.

Caesar Chicken Salad Wrap \$16

Fresh grilled chicken breast, complemented by crisp romaine lettuce, shaved Parmigiano Reggiano and dressed with Chef's Caesar dressing.

Club Wrap \$16

Bacon, chicken, tomato, cheddar cheese, iceberg lettuce, with mayo

Charcuterie \$19

Assortment of cured meats, local cheese served with baguette, crackers and local preserves.

Home-Made Desserts \$9

Carrot cake, or flourless chocolate cake.

Add chicken or shrimp to a salad \$6.

To order please contact Bras d'Or Lakes Inn directly and they will bill to your credit card. (902) 535-2200

Prices are stated net of 15% sales tax. Please make your request for take-aboard no later than 6 pm on the evening before your sailing day. Pickup is in the morning after 9 am for day sails or by 5 pm for sunset sails.