



### Oysters

Fresh or Fried  
Nova Scotia Oysters  
fresh horseradish,  
lemon, mignonette  
3 for \$8  
6 for \$15  
12 for \$29  
Add a shot of Stoli \$6

### Happy Hour

1/2 Price Small  
Plates  
Daily 3pm-6pm  
\$5 Seaport Blonde  
\$6 glass house wine  
Weekly drink  
features

## Small Plates

### Warm Ciabatta Loaf

Roasted garlic, balsamic, olive tapenade and salted butter 5

### Seabright Smoked Haddock & Braised Leek Chowder

Nova Scotia Valley cider, crispy leeks 9

### Nova Scotia Short Fin Fried Squid

Capers, brown butter 9

### Crispy Brussel Sprouts

Flash fried, miso honey, pomegranate 8

### Scallop Aguachile

Heirloom tomato, cucumber, jalapeno, pickled pearl onion, tortilla chips 10

### Beef Short Rib Croquettes

Saffron aioli, chermoula, candied pumpkin seeds 12

### Duck Leg

Baked crispy, kimchi mayo, bonito flakes, pickled cucumber 8

### Harissa Roasted Carrot Salad

Faro, grilled stone fruit, honey goat's cheese 7

## Bigger Plates

### Charcuterie Board

Nova Scotia cheese, local meat, housemade compote 16

### Kale Caesar

Split anchovy garlic dressing, shaved Pecorino Romano, crispy capers, melba toasts, preserved lemon 12

### Beef Tartare

Sea parsley, Bramble Farm sunflower shoots, preserved egg yolk, pickled mustard seeds, potato chips 18

### Crispy Martock Farms Pork Belly

Tarragon buttermilk ranch, kale & apple slaw 15

### Pulled Lamb Risotto

Arugula, Pecorino Romano, saffron 18

### Chicken Wings

House battered, choice of house made spicy peach, buttermilk tarragon ranch or sweet Thai sauce 16

## Full Plates

### Braised Beef Short Rib

Parsnip puree, broccolini, charred pickled garlic snapes, coffee chili syrup 26

### Boar Two Ways

Braised and grilled boar, roasted garlic polenta, agrodolce, rapini 38

### Eggplant Parmesan

Stewed tomatoes, caponata, provolone cheese, arugula 22

### Pan Seared Nova Scotia Halibut

Roasted butternut squash & crab risotto, anchovy butter 28

### PEI Beef Tenderloin

6oz beef, creamed sunchokes, marinated kale, braised cippolini onions, candy cane beets, borderlaise sauce 36

### Potato Gnocchi

Caramelized cauliflower, sage, walnut crumb, lemon ricotta 17  
Add chicken or scallops 8

### Fish & Chips

Fogo Island Cod, Garrison Beer batter, fries, remoulade sauce, kimchi 18

### Burger

House ground beef, Dragon's Breath aioli, candied bacon, Four Seasons greens, onion jam, fries 18

## EAT WELL MENU

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*Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients*

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We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible



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Field Green Salad, goat cheese, beets, fennel, chia seeds, lemon honey vinaigrette half 9| full 15

Roasted Parsnip, Coconut & Apple Bisque, cider gastrique, crispy sage half 8| full 14

Portobello Mushroom Ravioli, Roasted shallots, mushroom broth, pecorino Romano half 10| full 18

Pomegranate Chicken, wild rice, roasted squash, pom pan juice half 16| full 26

Grilled Steelhead Trout, market vegetables, new potatoes, arugula, grainy mustard vinaigrette half 17| full 28

Seared Chili Crusted Albacore Tuna, pickled vegetables, avocado puree half 15| full 25



**FOOD**

1181 Hollis Street  
Halifax, NS B3H 2P6  
902-496-7960

**THE WESTIN**  
NOVA SCOTIAN  
HALIFAX