

# Rebecca's

## RESTAURANT



## Welcome to Rebecca's

OUR MENU IS VERY DIVERSE AND EVERYTHING IS MADE IN HOUSE; SATISFYING THE PALATES OF SEAFOOD AND MEAT LOVERS ALIKE WHILE ALSO PAYING CLOSE ATTENTION TO VEGAN, VEGETARIAN, GLUTEN FREE & COMMON FOOD RESTRICTIVE ALLERGIES.

MORE THAN 80% OF THE MEAT, SEAFOOD, AND PRODUCE USED IN OUR DISHES IS LOCALLY SOURCED FROM FARMERS ON THE SOUTH SHORE. AT REBECCA'S, YOU WILL EXPERIENCE A CELEBRATION OF TRADITIONAL AS WELL AS MODERN COOKING STYLES.

## Appetizers

SOUP OF THE DAY  
SM 8 | LG 12  
Served with roll.



SUNDRIED TOMATO & LENTIL DIP | 10  
Served with grilled naan bread.



Gluten-Free on Request | Schoolhouse Focaccia | 2

GARLIC TZATZIKI | 12  
Served with grilled naan bread.



Gluten-Free on request | Schoolhouse Focaccia | 2

SEARED SCALLOPS | 20  
6oz scallops drizzled with a butter sauce,  
served with a mini house salad.



LOBSTER & ARTICHOKE DIP | 17  
Served with grilled naan bread.

Gluten-Free on Request | Schoolhouse Focaccia | 2

REBECCA'S CHOWDER | SM 12 | LG 18  
Haddock, onions, garlic, celery, carrot, potato  
and double smoked bacon served with roll.

Gluten-Free on Request | Schoolhouse Focaccia | 2

WANT MORE BREAD?

IN-HOUSE ROLL .75 | GRILLED NAAN 2.00

## Mac & Cheese

A three cheese blend cream sauce  
baked with garlic butter toasted  
bread crumbs and topped with  
asiago cheese, served in a  
personal cast iron pan.

THE ORIGINAL | 12  
The ultimate comfort dish.

SMOKED BACON | 16  
Double smoked applewood bacon.

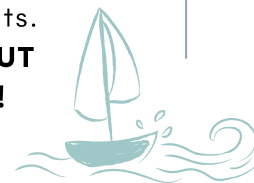
NOVA SCOTIA LOBSTER | 18  
Chunks of local lobster.

MUSHROOM & ARTICHOKE | 14  
Sautéed mushrooms  
and artichokes.

## Dinner Specials

We have delicious nightly specials  
showcasing seasonal produce and  
locally sourced ingredients.

**ASK YOUR SERVER ABOUT  
TONIGHTS OFFERING!**



## Salads

MEDITERRANEAN LENTIL BOWL | 14  
Toasted chickpeas, lentils, cherry  
tomatoes, radish, olives, red onion, Thai  
basil, cucumber, sprouts and feta.



Vegan on Request

ZESTY CAESAR | 13  
Arugula, double smoked bacon,  
fermented lemon, croutons and asiago  
tossed in Caesar dressing.

ADD-ON Free-Range Chicken | 8  
Gluten-Free on Request

SCALLOP BEET | 20  
4oz scallops, mixed greens, pickled  
red onions, red and golden beets,  
candied walnuts and feta cheese with  
house dressing.



Vegetarian on Request | Beet Salad 12

ROASTED APPLE & ASIAGO | 13  
Arugula, roasted apples, pickled red  
onions, asiago, toasted cashews with  
house dressing.



ADD-ON Free-Range Chicken | 8  
Vegan on Request



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#APLACETOCALLMAHONÉ



GLUTEN FREE



VEGETARIAN



VEGAN

Please, notify your server of any **allergies** you have so  
we can make the necessary modifications to your dish.

**DINNER MENU**

## Personal Naan Pizzas

### FUN GUY | 15

Roasted garlic & sautéed mushrooms, roasted red peppers and caramelized onions with tomato sauce base topped with feta cheese.



Gluten-Free on Request | substitute with gluten-free crust 2.50

### SEAS THE DAY | 20

Lobster, scallops, haddock with artichoke cream sauce base topped with shaved asiago, arugula and drizzled with balsamic reduction.

Gluten-Free on Request | substitute with gluten-free crust 2.50

### BACON ME CRAZY | 17

Chicken, double smoked bacon and roasted apples with garlic butter base topped with shaved asiago, pickled red onion and fresh arugula.

Gluten-Free on Request | substitute with gluten-free crust 2.50

### TROPIC LIKE IT'S HOT | 15

Grilled pineapple, double smoked bacon & pickled red onion with pizza sauce base topped with two cheese blend and fresh sprouts.

Gluten-Free on Request | substitute with gluten-free crust 2.50

## Dinner Mains

### PAN-SEARED HADDOCK | 25

Fresh Atlantic haddock, fermented lemon butter sauce served with creamy mashed potato and market vegetables.



### GREEK PASTA BOWL | 28

Seared tenderloin beef, roasted red peppers, blistered cherry tomatoes, garlic, fermented lemon, fresh parsley, sautéed zucchini, artichokes, kalamata olives, feta cheese with lemon infused orzo pasta.

### ITALIAN GNOCCHI | 23

Pan-seared gnocchi, blistered cherry tomatoes, sautéed onions, roasted garlic, artichokes, zucchini, mushrooms, fennel and asiago. Topped with sprouts and balsamic drizzle.



### VEGETABLE CURRY | 19

Red Thai peanut butter curry sauce with sautéed bell peppers, mushrooms, peas, julienned carrots and red onion on a bed of jasmine rice topped with green onion. served with grilled naan bread.



### LOBSTER NEWBURG | 30

Lobster, butter, cream and cognac served on top of a buttery biscuit with market vegetables and grilled half corn.

### ROASTED CASHEW BURGER | 20

Pan-seared panko crusted chickpea smash with carrot, cashew and seasoning. Topped with a spicy mango chutney, pickled red onion, arugula and garlic aioli. Served with market vegetables and grilled half corn.



Gluten-Free on Request | Schoolhouse Bun 1.50

### HALIBUT RISOTTO | 35

Fresh Atlantic halibut topped with a lobster cheese cream sauce served with risotto and market vegetables.



### BACON WRAPPED STUFFED CHICKEN | 25

Double smoked bacon wrapped chicken breast stuffed with dried cranberries and roasted apples topped with Dijon maple sauce. Served with creamy mashed potatoes and market vegetables.



ADD-On Free-Range Chicken 8.00



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**DINNER MENU**