

# Rebecca's

RESTAURANT



## Dinner Menu

### APPETIZERS

**SUNDRIED TOMATO** 13.00



Served with house crostinis & a mini house salad.

**OLIVE TAPENADE** 11.00



Served with house crostinis & a mini house salad.

**HADDOCK & SMOKED** SM | 10.00

**PORK BELLY CHOWDER** LG | 16.00

Local haddock cooked to order in a creamy broth of onions, garlic, celery, carrot, and potato topped with in-house smoked pork belly served with a homemade roll.

**SEARED SCALLOPS** 15.00



6oz Adam & Knickle scallops served in a half shell with a butter sauce & a mini house salad.

**WATERMELON**

SM | 7.00

**GAZPACHO**



LG | 9.00

Chilled Spanish soup served with house crostinis.

**ROASTED BELL PEPPER** SM | 7.00

**& TOMATO SOUP** LG | 9.00



Served with a homemade roll.

Garlic Free.

**MAC & CHEESE** 12.00



The ultimate comfort dish. Comes with our three cheese blend mixed with our homemade cream sauce baked under a layer of toasted bread crumbs & asiago cheese.

Served in a personal sized cast iron pan.

Add On | Smoked Pork Belly - 2 | House Salad - 6

### SALADS

**HOUSE SALAD** 10.00



Topped with peas, radishes & julienne carrots on zesty greens with a pickled onion & roasted coriander dressing.

**BABY KALE CAESAR** 13.00



Tossed with crispy pork belly, asiago cheese, fermented lemon served with croutons.

**SCALLOP BEET SALAD** 18.00



4oz pan-seared scallops on a bed of zesty greens topped with house-made pickled red and golden beets, candied walnuts and feta cheese finished with a pickled onion & roasted coriander vinaigrette.

Make your  
Salad a Meal

ADD-ON SMOKED CHICKEN 7.00 | SMOKED TOFU 6.00 | 4OZ SCALLOPS 10.00



= GLUTEN FREE (BY REQUEST)



= VEGETARIAN (BY REQUEST)



= HEAT

(ASK YOUR SERVER FOR HEAT PROFILE)



= VEGAN (BY REQUEST)

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



#APLACETOCALLMAHONE

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# Dinner Menu

## PERSONAL PIZZAS

*prepared on our in-house made naan crust*

### VEGGIE 15.00

Grilled red onion, roasted red bell pepper, zucchini, and oyster mushrooms on an olive tapenade base topped with feta cheese.

### GARLIC FINGERS 12.00

Herbed garlic butter topped with mozzarella, cheddar and asiago cheese.

Add On Smoked Pork Belly - 2

### SMOKED BBQ CHICKEN 16.00

Rebecca's Smoked Chicken with homemade BBQ sauce base topped with mozzarella and cheddar.

### ROASTED GARLIC THREE CHEESE 14.00

Roasted garlic and three cheese with a sundried tomato pesto base.

## MAINS

### SEARED HADDOCK 23.00

Fresh Atlantic haddock drizzled with a fermented lemon butter sauce and roasted baby potatoes tossed in rosemary & asiago cheese served with market vegetables.

### SMOKED CHICKEN 25.00

#### THIGH

Free-range chicken smoked in-house and roasted baby potatoes tossed with rosemary and asiago served with market vegetables.

### VEGETABLE RISOTTO 20.00

Grilled red onions, zucchini, roasted red bell pepper and oyster mushrooms on a bed of creamy risotto drizzled with chili oil.

### SMOKED ATLANTIC TOFU PASTA 23.00

Smoked Atlantic tofu with baby kale, cherry tomatoes, roasted garlic and fusilli tossed in our sundried tomato pesto.

### BEEF TENDERLOIN PASTA 28.00

6oz Oulton's free-range beef tossed with shallots, roasted garlic, cherry tomatoes, asiago, and fusilli in our radish green pesto.

### SEARED HALIBUT 30.00

Fresh Atlantic pan-seared halibut with cranberry beurre blanc served with creamy risotto & market vegetables.

## Daily Specials

See our chalkboards



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