

We are proud to feature locally procured food products

Fabulous Food and Great Gatherings

Appetizers 🗠

Steamed Mussels *GF

A full pound of World famous "Island Blue" mussels from Prince Edward Aqua Farms in New London, steamed in garlic and white wine.

\$9.95

Bruschetta

Grilled flatbread topped with our bruschetta mix. \$8.95

Casereccio Calamari

Our chef's hand breaded calamari rings with sweet chili dip. \$9.95

Tuscan Shrimp Scampi *GF

Plump and Juicy Shrimp, Sauteed with Sundried tomato, roasted garlic, fresh herbs and spices, and garlic toast.

Garlic or Potato/Rosemary Bread

Freshly baked 1/2 loaves of Artisan Bread
Garlic Bread with garlic spread or Potato/Rosemary Bread with rosemary and thyme spread.
\$4.95

Soup of the day *GF Made daily, ask your server.

Rachael's Seafood Chowder *GF

Creamy and loaded with Haddock, Shrimp, Lobster and Scallops. \$5.95 Cup \$9.95 Bowl

Lobster Bisque

A decadent soup with pieces of Island Lobster and a hint of sherry.

\$6.95 Cup \$10.95 Bowl

Caesar Salad \$6.95 Sm \$8.95 Lg **Greek Salad \$6.95** Sm **\$8.95** Lg

Garden Salad \$4.95 Sm \$6.95 Lg

Spinach Salad

Baby spinach with roasted walnuts, red onions, mozzarella cheese and bacon, with a house made maple vinaigrette.
\$8.95

Add 5 oz. grilled salmon to any large salad for \$7.95

Please notify your server of any food allergies. We cook with zero trans fat canola oil.

*GF symbol indicates a gluten free selection.

zi Evening Entrées 🗷

Served after 4:30pm

Certified Black Angus Beef *GF

We are proud to feature AAA Black Angus beef custom aged and provided by MacQuarrie's Meats in Winsloe.

6 oz. Tenderloin *GF

Our leanest and most tender steak.

\$24.95

8 oz. Strip Loin *GF

A favourite for those with a bigger appetite. \$20.95

8 oz. Sirloin *GF

Great price and superb flavour.

\$17.95

Add sautéed mushrooms \$3.95 Sautéed onions \$2.95

1 lb. Lobster Dinner

1 lb. Island Lobster in the shell with baby potatoes, fresh corn on the cob, all simmered in our lemon butter broth. Also served cold with our house baby red potato salad and house creamy coleslaw.

Market Price

Double Bone-In Pork Loin Chop

Char grilled, bone-in pork loin, glazed with spiced apricot and rum relish. Served with your choice of potato, rice and seasonal vegetable medley.

\$19.95

Seafood Casserole

Shrimp, salmon, haddock, scallops and lobster baked in a creamy seafood sauce.

\$20.95

Brandied Scallops *GF

Seared scallops, flamed with brandy and touch of maple.

\$19.95

Mojito Salmon

Flame broiled Atlantic salmon, rubbed with sea salt and mint, glazed with vodka lime syrup.

\$18.95

Chicken Supreme *GF

8 oz. bone-in supreme chicken breast, oven roasted and served with a smoky tomato mushroom ragout.

\$18.95

Surf Selection

Chef's choice of a fresh, North Shore, seafood creation. ask your server about today's selection and price.

Turf Selection

Chef Selected, local, farm raised, Chicken, Pork or Island beef creation.

All entrees served with choice potato, rice and seasonal vegetables.

*GF symbol indicates a gluten free selection.



Served after 4:30pm

Chicken Parmesan

Hand breaded chicken breast baked then smothered in marinara and melted mozza served with fettuccine alfredo. \$18.95

Pasta Puttanesca

Tomatoes, olives, capers, tossed with fresh herbs, garlic, olive oil and three cheese tortellini, topped with grated parmesan cheese. \$15.95

Brown Butter Shrimp

Plump, juicy shrimp sauteed in brown butter, garlic and lemon tossed with fettuccine pasta.
\$18.95

Rachael's Lasagna

Layered with tender patsa, three cheeses and our own meat sauce. \$16.95

Veggie Tortellini

Grilled zucchini, 3 cheeses, roasted red peppers, onions, mushrooms, tossed in a sundried tomato and basil pesto.
\$14.95

Seafood Linguine

Plump shrimp and scallops with salmon, with a white wine and dill sauce. \$20.95

Lobster Fettuccine

1/2 Island lobster, in a creamy three cheese sauce, tossed with tender fettuccine noodles. \$22.95

Artisan Bread

Add 1/2 loaf of our exceptional Artisan Bread
Garlic Bread with garlic spread or Potato/Rosemary Bread with rosemary and thyme spread.
\$4.95

Maritional Favorites

Spaghetti

Pasta topped with choice of marinara or our meat sauce.
\$13.95

Add meatballs \$2.95

Grilled Chicken Caesar

Our popular Caesar salad topped with grilled breast of chicken (select a Garden Salad if you prefer). \$11.95

Fish Cakes

Traditional favorite. Premium Atlantic cod & haddock with potatoes, bacon & onions. \$12.95

Fish and Chips

One of Rachael's specialties. Premium Atlantic haddock hand breaded in our own seasoned flour.

1 pc \$10.95 2 pcs \$12.95

Island Beef Burgers

1/4 lb. of fresh PEI ground beef on a toasted bun topped with lettuce, tomato and onions. \$10.95

Add cheddar, mozza, swiss, feta, bacon or roasted red peppers for \$1.00 each.

Chicken Tenders

Exceptionally moist whole white meat breaded chicken fingers served with sweet and sour, bbq or honey mustard sauce

2 pcs \$10.95

3 pcs \$12.95

All above items, except for Spaghetti and Chicken Caesar Salad served with fries. Substitute salad or sweet potato fries on all other selections for \$1.50.

Pizza 🗷

Our hand tossed gourmet pizzas are topped with the finest ingredients and baked in a stone oven.

Works

Pepperoni, sausage, bacon, mushrooms, onions and peppers. 9" \$13.95 12" \$16.95 15" \$19.95

Veggie

Mushroom, onion, green pepper, roasted red pepper, tomato. 9" \$12.95 12" \$15.95 15" \$18.95

Greek

Sausage, red onion, green pepper, black olives, feta cheese. 9" \$14.95 12" \$18.95 15" \$22.95

BBQ Chicken

BBQ Sauce, chicken, bacon, onion, roasted red pepper. 9" \$15.95 12" \$19.95 15" \$22.95

Meatlovers

Sausage, bacon, pepperoni, ground beef, ham. 9" \$15.95 12" \$19.95 15" \$22.95

Build Your Own

Basic with tomato sauce and mozza cheese. 9" \$8.95 12" \$10.95 15" \$13.95

Add: Pepperoni, Italian sausage, bacon, ham, chicken, anchovies, mushrooms, onions, green peppers, black olives, hot peppers, pineapple, roasted red peppers, tomatoes.

9" **\$1.25** 12" **\$1.75** 15" **\$2.25**

Extra Cheese 9" \$1.75 12" \$3.00 15" \$4.50

Local Ingredients

Rachael's is a proud member of the Prince Edward Island Flavour Trail and supports the following local food suppliers:

Harvest Produce Purity Dairy
Prince Edward Aqua Farms MR Seafoods

MacQuarries's Meats Wyman's Blueberries
Larkin Brothers Poultry Cavendish Farms
Rossignol Winery Brunet's Orchards

Jewell's Produce