



### **Tait Traditional - \$20**

Two eggs, baked beans, braised mushrooms, your choice of bacon or sausage, Chesley-style potatoes, and multigrain toast.

### **Eggs Blackstone - \$25**

Poached eggs with bacon jam and roasted tomatoes on a buttermilk biscuit, topped with Hollandaise sauce, served with fresh fruit.

### **Banana Bread French Toast - \$21**

Thick-cut banana bread with candied pecans, whipped cream, and maple syrup.

### **Avocado Toast - \$25**

Poached eggs, spinach, avocado, feta, and tomatoes on multigrain toast. Served with Chelsey-style potatoes and fresh fruit.

### **With smoked salmon - \$32**

### **Omelet of the Day - \$21**

Three-egg omelet featuring chef-selected ingredients, served with Chelsey-style potatoes and multigrain toast.

### **Breakfast Burrito Bowl - \$22**

Two eggs over seasoned rice with sausage, black beans, pico de Gallo, peppers, mushrooms, spinach, and fresh fruit..



## **SIDES**

**Fruit cup - \$7**

**House salad - \$8**

**Chesley-style potatoes - \$3**

**3 slices of bacon - \$4**

**3 sausages - \$4**

**Extra egg - \$2**



# MIMOSA

## Classic Mimosa

Orange juice, Rosehip & Mionetto Prosecco

\$12

## Pineapple Mimosa

Pineapple juice, Gochujang syrup & Mionetto Prosecco

\$12

## Passion Fruit Mimosa

Passion fruit juice, hibiscus, Mionetto Prosecco & Grand Marnier, with a rosehip rim

\$12

## Apple Cider Mimosa

Crème de Cassis, Vodka & Mionetto Prosecco

\$12

## Mimosa Cocktail

Crème de Cassis, Vodka & Mionetto Prosecco

\$12

## Mimosa Flight

Pick any 4 or our fresh selection



\$42

# SPECIAL COFFEE

## Irish Coffee

Jameson Irish Whiskey

1 oz - \$10 | 2 oz - \$13

## The Classic

Forty Creek Whiskey Cream & Tia Maria

1 oz - \$10 | 2 oz - \$13

# TEA & COFFEE

## Coffee

Downeast Coffee

\$4

## Tea

King Cole Orange Pekoe or AASANA Herbal Teas

\$4

# REFRESHMENTS

## Juice

Orange, Pineapple, Passion Fruit, Belliveau Apple Cider or Tomato

\$3

## Milk

Regular or Chocolate

\$4

## Soft Drinks

\$4

## Sparkling Water

\$5



# SHAREABLE

Mini Baked Brie \$25

Warm brie, Amaretto-soaked cranberries, candied pecans, hot honey & baguette

Crab Cakes \$20

Crisp, golden, and loaded with crab. Served with our classic remoulade sauce

Clams Casino \$22

A savory baked dip with panko and fresh parmesan. Served with toasted baguette

Fusion Salmon Tartare \$25

Fresh chopped salmon, avocado, fried wonton chips, & mint chutney aioli

Beef Carpaccio \$30

Angus beef, arugula, lemony anchovy dressing & shaved Grana Padano

Oysters Rockefeller (8) \$23

Bouctouche Bay oysters, Bechamel sauce, pancetta, spinach, panko & Grana Padano

Mussels \$25

Mussels cooked in white wine, shallots, garlic, and cream. Served with toasted bread.

# SALADS

The Wedge \$20

A crisp iceberg wedge topped with Applewood smoked bacon, onion, tomatoes, and creamy homemade blue cheese dressing

The Tait \$20

Baby spinach and arugula with dried cranberries, grape tomatoes, candied pecans, goat cheese, and basil-balsamic vinaigrette

# SOUPS

Braised Beef French Onion Soup \$20

House-made broth, caramelized onions, Angus braised beef ribs, Gruyère & Grana Padano crouton

Tait Signature Seafood Chowder \$30

Calamari, shrimp, scallops, mussels, lobster and smoked bacon

# MAIN COURSE

## The Grill

Black Angus beef grilled to your perfection. Served with Chesley potatoes & market vegetables

7 oz Filet Mignon \$75

14 oz Ribeye \$80

## Enhancements:

- Lobster Tail MP
- Whiskey-soaked onions & mushrooms \$7
- Blue Cheese Sauce \$8
- Blue Cheese Crumble \$8
- Peppercorn Sauce \$5

Sous Vide Duck Breast \$35

Tender duck breast with orange sauce, served with wild rice & market vegetables

Tait Signature Burger \$25

A brioche bun, truffle cheese, bacon jam, and caramelized onions with fingerling potatoes and a Tait salad

Gochujang Glazed Salmon \$45

Atlantic salmon fillet in a sweet and spicy Korean glaze. Served with wild rice & market vegetables

Chicken Supreme \$38

Pan-seared chicken breast with pancetta and mushrooms in thyme jus. Served with Chesley potatoes & market vegetables

Lobster Tail Dinner MP

Two local lobster tails, flame-grilled with brown butter. Served with wild rice & market vegetables

Lobster Gnocchi \$45

A rich Mac-and-cheese-style dish with Alfredo sauce, 3 oz of lobster meat, bacon, Panko, and fresh Parmesan

Gnocchi al Verdure (V) \$30

Gnocchi in a creamy sauce with sundried tomatoes, spinach, mushrooms, fresh local basil by Atta and Parmesan cheese

Seafood Linguini \$40

A medley of mussels, calamari, scallops, lobster and shrimp tossed with white wine, cream sauce & linguini

Chicken Pesto \$35

Grilled tender chicken breast, linguini pasta & cashew pesto

Some dishes can be prepared gluten-free upon request.

## SPARKLING

## Mionetto Prestige - IT

Glass: \$13 | Bottle: \$60

## Piper Heidsieck Brut Champagne - FR

Bottle: \$120

## ROSÉ

## Côte des Roses - FR

Glass: \$14 | Bottle: \$53

## WHITE WINE

## Bolla Pinot Grigio - IT

Glass: \$13 | Bottle: \$55

## Atanga Sauvignon Blanc - NZ

Glass: \$13 | Bottle: \$50

## ED Chardonnay - AR

Glass: \$12 | Bottle: \$55

## Aveleda Vinho Verde - PT

Glass: \$9 | Bottle: \$40

## Noaska Impulsion - CA

Bottle: \$48

## Villa Maria Sauvignon Blanc - NZ

Bottle: \$65

## Fontanafredda Gavi di Gavi - IT

Bottle: \$64

## Louis Latour Bourgogne Chardonnay - FR

Bottle: \$70

## RED WINE

## Trivento Réserve White Malbec - AR

Bottle: \$65

## Bouchard Aîné et Fils Pinot Noir - FR

Glass: \$13 | Bottle: \$60

## Animus Red Blend - PT

Glass: \$12 | Bottle: \$55

## Masi Modello Merlot - IT

Glass: \$11 | Bottle: \$50

## Don David Reserve Malbec - AR

Glass: \$13 | Bottle: \$60

## Tarapaca Reserva Cabernet Sauvignon - CL

Glass: \$13 | Bottle: \$60

## La Mascota Cab Franc - AR

Bottle: \$50

## Frescobaldi CastelGiocondo Brunello - IT

Bottle: \$120

## Koskil Pinot Noir - AR

Bottle: \$55

## Osoyoos Larose - CA

Bottle: \$120

## Chapoutier Belleruche Rouge - FR

Bottle: \$55

## PORTO

## Sandeman Tawny Port - PT

Glass: \$12

## Taylor Fladgate Tawny 10 Year - PT

Glass: \$13

## BEER

## Domestic

(Coors Light/Keiths/Michelob)

\$8

## Import

(Stella Artois/Corona)

\$9

## Local Craft Beer

\$9

## CAVOK Draft 16oz/20oz

\$9/\$12

## SCOW Cider

\$8

## Pumphouse Radler

\$9

## ALCOHOL FREE

## Spirit Free Cocktail

\$8

Pump House Crafty Radler 0%  
or Yip Cider

\$7

## Heineken 0%

\$7

## TAIT SIGNATURE COCKTAILS

## Smoked Old Fashioned

2 oz: \$18

## Aperol Spritz Margarita

2 oz: \$18

## St. Germain Spritz

2 oz: \$18

## Chocolate Espresso Martini

2 oz: \$18

## Cranberry Port Spritz

2 oz: \$18

## The Paloma

2 oz: \$18

## CLASSIC COCKTAILS

## Amaretto Sour

1 oz: \$11 | 2 oz: \$16

## Negroni

1 oz: \$11 | 2 oz: \$16

## Aperol Spritz

1 oz: \$11 | 2 oz: \$16

## Whiskey Sour

1 oz: \$11 | 2 oz: \$16

## Martini

1 oz: \$11 | 2 oz: \$16

## Old Fashioned

1 oz: \$11 | 2 oz: \$16

## Spicy Lime Margarita

1 oz: \$11 | 2 oz: \$16

## Premium &amp; Spirits

1 oz: \$11 | 2 oz: \$16

## Liqueurs

1 oz: \$9 | 2 oz: \$14



# LOUNGE MENU

---

## SAVOURY

Braised Beef Nachos	\$25
Mini Baked Brie	\$25
Crab Cakes	\$20
Mussels	\$25
Oyster Rockefeller	\$23
The Wedge Salad	\$20
The Tait Salad	\$20
Seafood Chowder	\$30
Tait Signature Burger	\$25
Gnocchi al Verduce	\$30
Chicken Pesto	\$35
Seafood Linguini	\$40

## SWEET TOOTH

Cheesecake - Flavor of the Day	\$10
Crème brûlée - Flavor of the Day	\$10

# DESSERTS

---

Cheesecake - Flavor of the Day	\$10
Swiss Roll - Flavor of the Day	\$10
Crème Brûlée - Flavor of the Day	\$10
Sticky Toffee Pudding	\$10
Bread Pudding	\$10

<b>Matilda Cake</b>	<b>\$45</b>
---------------------	-------------

A theatrical and indulgent dessert for those who want to relive the iconic scene... without the punishment.

---

## GLUTEN - FREE

Carrot Cake	\$10
Decadent Chocolate Cake	\$10