

REBECCA'S VALENTINE'S WEEKEND MENU

OFFERING YOU A DELICIOUS DINNER MENU WITH A FEW OF YOUR FAVORITE DISHES **PLUS** THREE NEW MAINS FOR OUR VALENTINE'S WEEKEND MENU



RESERVATIONS AVAILABLE | TWO SEATINGS

FRIDAY THE 11TH
SATURDAY THE 12TH
AND MONDAY THE 14TH

CALL OR BOOK YOUR TABLE ONLINE

902 531 3313

WWW.REBECCASRESTAURANT.CA/RESERVATIONS

APPETIZERS



CARROT & SQUASH SOUP SM 8 | LG 12

Served with homemade roll.



DIP DUO | 16

Garlic Tzatziki & Roasted Red Pepper Hummus served with grilled naan bread.

Gluten-Free on Request... *Schoolhouse Focaccia* | 2



SEARED SCALLOPS | 20

Pan-seared Atlantic scallops in a lemon brown butter sauce served with a lemon arugula salad topped with shaved asiago.

CAESAR SALAD | 14

Fresh arugula, double smoked bacon, fermented lemon, croutons and asiago tossed in Caesar dressing.

Gluten-Free on Request

MORE BREAD? HOMEMADE ROLL .75 | GRILLED NAAN 2.00

SIGNATURE DISHES



GNOCCHI | 22

Pan-seared gnocchi, blistered cherry tomatoes, sautéed onions, roasted garlic, zucchini, mushrooms, peppercorn sage tomato sauce and asiago.

ADD-ON Oulton's Free-Range Chicken Breast | 8

PAIRS WELL WITH MONTE GIOVE'S SANGIOVESE MERLOT | ITALY



BACON WRAPPED STUFFED CHICKEN | 25

Chicken breast wrapped with double smoked bacon. Stuffed with a sage caramelized onions and roasted apples topped with dijon maple sauce. Served on top creamy garlic mashed potatoes with roasted asparagus.

*PAIRS WELL WITH RUSTENBERG'S CHARDONNAY | SOUTH AFRICA
& BEEFSTEAK CLUB MALBEC | ARGENTINA*



PAN-SEARED HADDOCK | 24

Atlantic haddock and fermented lemon butter sauce.

Served with a vegetable rice pilaf and roasted asparagus.

*PAIRS WELL WITH ALLURIA'S PINOT GRIGIO | ITALY
& HOROLOGIST'S SAUVIGNON BLANC | NEW ZEALAND*



GLUTEN FREE | VEGETARIAN | VEGAN

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



BE MINE

VALENTINE'S MENU

LAND

BEEF WELLINGTON | 35

Beef Wellington with a mushroom and onion pâté wrapped with prosciutto and puff pastry served with creamy garlic mashed potatoes, roasted asparagus and a beet horseradish puree.

PAIRS WELL WITH PORTILLO'S CABERNET SAUVIGNON | ARGENTINA

EARTH



MUSHROOM ARTICHOKE PASTA | 24

A gourmet mix of wild mushrooms tossed with fettucine and a creamy artichoke sauce topped with roasted asparagus.

PAIRS WELL WITH RUSTENBERG'S CHARDONNAY | SOUTH AFRICA

SEA



SWEET & SPICY SALMON | 30

Sustainable blue salmon with spicy maple glaze served with a butternut sage risotto and roasted asparagus.

PAIRS WELL WITH RUSTENBERG'S CHARDONNAY | SOUTH AFRICA
& BEEFSTEAK CLUB MALBEC | ARGENTINA

BE OUR VALENTINE



GLUTEN FREE



VEGETARIAN



VEGAN

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