

Appetizers

Coconut Curry Mussels \$10

Local mussels and mixed peppers infused in a flavourful red curry coconut broth. (Traditional mussels available with garlic and white wine)

Caribbean Jerk Chicken \$11

Chicken skewers combining tropical Island flavours of spices, chillies and citrus fruit. Served with a grilled pineapple salad & mango drizzle

Bruschetta \$9

This well known Italian delight marries Roma & Cherry tomatoes with wonderful Mediterranean ingredients such as basil, garlic & balsamic vinegar on toasted crustinis and topped with a blend of melted cheeses

Asian Pot-Stickers \$10

Salad greens dressed with carrot, cucumber, red onion, mandarin orange and toasted almonds. Paired with pan steamed pork & ginger dumplings with an Oriental dipping sauce.

Salads

Turn any salad into a light lunch by adding:

Chicken \$5

Shrimp \$6

Garden Salad \$7

Fresh salad greens harmoniously paired with all the garden has to offer. Served with choice of dressings.

Side salad \$4

Caesar Salad \$7

Crisp Romaine lettuce with home style croutons, real bacon bits, classic caesar dressing and shredded parmesan cheese.

Side salad \$4

Greek Salad \$8

A blend of Mediterranean vegetables, kalamata olives, feta cheese, and artichoke hearts marinated in Justamere's "Greek-style" vinaigrette. Presented on a bed of Romaine leaves.

Please inform your server of any allergies

Soups & Chowder

Soup du Jour

Made fresh daily. Served with homemade biscuit and crackers

Cup (6oz) \$5

Bowl (12oz) \$7

Homemade Seafood Chowder

Prepared with lobster, haddock, scallops, shrimp, potato, onion and celery.

Cup (6oz) \$6

Bowl (12oz) \$9

All-Day Breakfast

Justamere House Special \$9

Two eggs any style with your choice of bacon, sausage or ham. Served with home fries and white, whole-wheat or multigrain toast.

Justamere Big Breakfast \$13

Two pancakes, two eggs any style, bacon, sausage, ham and home fries. Choice of white, whole-wheat or multigrain toast.

Belgian Waffle \$10

A fluffy homemade waffle topped with fresh fruit and whipped cream.

Classic Eggs Benedict \$11

Two poached eggs and grilled ham on a toasted English muffin smothered in Hollandaise sauce and completed with home fries.

*Vegetarian Eggs Florentine available as substitute.

Steak & Eggs \$14

6oz NY striploin steak charbroiled to your liking. Served with 2 eggs any style, home fries and choice of white, whole-wheat or multigrain toast.

Pasta, Stir-fry & Light Fare

Add Chicken \$5

Add Shrimp \$6

Tomato & Grilled Vegetable Linguine \$13

A medley of charbroiled red onion, mushroom, red & green peppers and zucchini paired with cherry tomatoes. Served in a balsamic accented sun dried tomato puree. (Vegan if the Parmesan cheese is omitted)

Grilled Chicken & Roasted Mushroom Alfredo \$15

Button, crimini, and portabello mushrooms compliment succulent chicken in a garlic Parmesan cream sauce.

Garlic Bread \$3

Garlic Cheese Bread \$4

Pesto Shellfish Linguine \$19

A trio of scallop, shrimp & mussels braised in a garlic pesto cream sauce and finished with roasted red peppers and green onion.

Spicy Ginger & Mandarin Vegetable Stir Fry \$14

An array of fresh vegetables sauteed with spices, mandarin orange puree & finished with sesame seeds.

Fishcakes & Side Garden Salad \$11

Homemade fishcakes prepared with haddock, lobster, potato and onion.

Quesadillas & Side Caesar \$11

Sauteed peppers, red onion, and chicken breast combined with our own tex-mex seasoning mixture, melted together in a tortilla with Canadian cheddar and Monterey Jack cheeses. Accompanied with a caesar salad, sour cream and salsa.

Fish & Chips \$12

Two pieces of battered haddock served with homemade tartar sauce and french fries.

NY Striploin \$14

A 6oz beautifully aged steak charbroiled to your liking. Served with seasonal vegetables, and your choice of rice, fries, or potato du jour.

Add mushrooms \$3.50

Add sautéed onions \$2.50

Add Shrimp \$6

Add Scallops \$6

Stuffed Sole \$15

A delicate sole fillet with a shrimp, scallop & mushroom stuffing. Oven baked and served with a bearnaise sauce. Served with seasonal vegetables and your choice of our orange-ginger basmati rice, the potato du jour or fries.

Gourmet Sandwiches

The Nish-wich \$13

This "Nicholson Tower" of sandwiches begins with a warm chicken breast layered with shaved black forest ham, bacon, cheddar, red onion, tomato & lettuce. Served on home-style bread with ranch spread. Choice of soup, salad or fries.

Canadian Classic Burger \$11

A 6oz homemade hamburger patty topped with a roasted mushroom medley, bacon & cheddar cheese. Served on a toasted home-style deli roll with BBQ sauce. Served with soup, salad or fries.

Roasted Peppers & Grilled Portabello Melt \$11

Marinated peppers, red onion and charbroiled portabello mushroom complimented with a roasted red pepper and goat cheese spread. Oven finished with Swiss cheese.

Top Sirloin Melt \$13

6oz of slow roasted shaved Canadian beef and stacked between layers of caramelized onions. Oven finished with Swiss cheese and served on a garlic infused home-style deli roll. Choice of soup, salad or fries as a side.

Chicken Cordon Bleu Melt \$11

Prepared with traditional ingredients, this sandwich marries a pan-seared chicken breast with black forest ham, a roasted mushroom medley and Swiss cheese.

South-West Chorizo & Chipotle Burger \$11

Sure to heat things up, this 6oz delight is topped with charbroiled red onino, shaved chorizo sausage and a blend of Canadian cheddar and Monterey Jack cheeses, then completed with a chipotle aioli. Served with soup, salad or fries.

Panko Breaded Fish Burger \$11

A lightly breaded 4oz Sole fillet served on a home-style deli roll with lime pepper aioli. Topped with roasted red onion and field greens. Served with soup, salad or fries.

Beverages

Fruit Smoothie \$4.00

Fresh assortment of grapes, honeydew, pineapple, and cantaloupe blended with vanilla yogurt and orange juice.

Milkshake \$4.00

Traditional milkshakes made with old fashioned vanilla ice cream. Chocolate, Raspberry, Vanilla or Caramel flavours

Hot Drinks

Fair Trade Coffee \$2.50

Tea \$2.25

Herbal Tea \$2.50

(Green, Peppermint, Earl Grey,
Chai & Honey Lemon)

Espresso \$3.00

Cappuccino \$3.25

Latté \$3.25

Hot Chocolate with whipped cream \$3.00

Cold Drinks

Milk (2%) \$2.00

Chocolate Milk \$2.25

Juice \$2.00

(Apple, Orange, Grapefruit, Tomato)

Iced Tea or Cranberry Juice \$2.50

Perrier \$3.00

Soft Drinks \$2.00

(Coke, Diet Coke, Sprite, Sprite Zero,
Gingerale, Cplus & Barqs)

Justamere
Cafe & Bistro

Lunch