



Tribute to Maple Menu

Two Weeks → March 19th -22nd and March 26th -29th, 2026

First Course

Winter Squash and Maple Soup

Finished with a maple/sour cream swirl, scallions and a dash of nutmeg.

-Or-

Mixed Green Salad with Maple Buttermilk Ranch Dressing

Topped with julienne peppers, swiss cheese, diced tomatoes, crispy bacon and sliced cucumber.

Fresh house-made bread is served with the first course.

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Main Course

Grilled Fillet of Salmon

Served with a grainy dijon mustard/maple syrup glaze.

-Or-

Prosciutto Wrapped Chicken

A boneless, skinless breast stuffed with brie and maple sautéed apples.

Seasoned with garlic and thyme it is served with maple/apple coulis

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Dessert

Maple Cheesecake with a Dark Chocolate Glaze

Baked with a chocolate crumb crust & served with a maple whiskey cream.

-Or-

Maple Bavarian Cream Tart

With toasted pecans, a warm maple butterscotch sauce and whipped cream.

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Dinner is at 7:30 pm. Advance reservations are required.

Cocktails are available from 6:30pm - 7:30pm

\$70/person plus taxes & gratuity

Call (902) 661-4800 to reserve.

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