

Cape Breton Island Dining

What Our Guests Say About

(Food From The Sea, The Barbeque & Organic Garden)

Dining In The Great Room of the Lodge

Great Food, Great Views, Great Guests

"Dinner was fabulous!"

Charlotte & Roger Hatcher, Georgia (part of 9 Harley motorcyclists, CEO's on a roadtrip)

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"Thanks for the fabulous lobster dinner!"

Steve & Gloria Backman, Illinois (a couple touring the Cabot Trail)

"Thanks for the incredible veggie (vegetarian) dish!"

D.S. Green, Busselton, Australia (before a night in the Lodge)

"Great fresh seafood!"

Meg & Scott, Toronto

"Really liked the fish cakes!"

Lyn & Alistair, Edinburgh, Scotland (on a family vacation in a chalet)

"The food was great! Even the kids liked it!"

Gordon & Ingrid, North Carolina

"Thank you for the fine Breakfast!"

Neda & Merz, Switzerland (part of a "Skytours" tour)

What if You Get in Late?

Just arrived at Halifax airport, or got off the Boat in Caribou or North Sydney (ferries from PEI and Newfoundland). Just about everything's closed.

Don't fear. We'll keep the light on for you. Food is on order for groups and families.

Just give us a call (902 929 2584 or if you're stuck, dial 866 929 2585)

Want Taste of Cape Breton Tips

(food festivals, seasonal food, a free meal?)

Sign up for our newsletter above: or email us at 'hospitality at cabotshores.com" Subject "Tell me more about Cape Breton dining!"

Family Reuniting Over Dinner

We'll Keep The Light On For You

Wherever you are, give us a call but your cell might not work, so follow the Cabot Trail …to us, south from Ingonish, east and north from Baddeck or Englishtown, follow the trail to the food and drink and fun and entertainment…

If you reach us we'd be happy to recommend some eating spots…or drive on to Cabot Shores. We're open early and open late. We'll keep the light on for you.

And there is the sound of Cape Breton music and happy guests you'll hear as you enter the lodge. You may even get a big welcome if you're a Big Kahuna (every night a guest is so honored and feted and wined and dined)

Come see what we mean. Delicious Treats from Land and Sea and Garden Still Room At Our Table For You Plenty of Lobster From Cape Breton Fishing

Oh there's seafood--besides lobster, snow crab, oysters

Mussels often…Great seafood chowders and Cape Breton Fishcakes and tasty haddock, salmon and cod.

Fresh salads and vegetables from our own organic gardens or from local farms…

Watering The Garden

(The Veggies Thank Dot From Winnipeg)

Meat from the barbecue just the way done the way you like it or done by you (see the way we do the prep, you barbeque the way you like it. Sign onto our Newsletter and learn of the "golfers' barbecue package."

Vegetarian options, we do that too. Even have cooking classes in it.

The focus is on enjoying Cape Breton food outside beside fires, or in the elegant spaces of the Great Room, or the intimacy of your chalet for your romantic getaway, anniversary, or other special occasion with a meal served to you in private by candlelight Already Booked, or ready for Fine Family Dining Have a meal ready upon your arrival or just come to the great room of the lodge, relax with a drink and order dinner. Cape Breton Island doesn't get any better than this.

House specials are 3 courses. Or you can get lighter fare, and comfort foods for the kids…pasta, pizza, tacos and tapas…or Sheila's sizzlin' chicken wings, …

Sunday brunch?

Sunday Brunch Menu On The Deck

Or a late afternoon snack from the Bar.

Snack At The Lodge Bar

Find somethings you're used to but not to be found elsewhere:

- Excellent coffee and espresso and capuccino

- Fine cheeses

- The right wine from our wine cellar

Serve it up.

White or Red Wine For You?

A cigar for the deck…? Make it easy, get a meal plan

Want to just make Cabot Shores' a destination. Get a meal plan (call 866-929-2585 for details) We can pack you a lunch as well.

Or just have a continental light breakfast with your lodge room. Jumping off to the Trail or Other Attractions

You have an early ceilidhs or a Cape Breton concert for Celtic Colours. You'll get there on time. Early dinner is there for you. Want It Done for you

Your lunch is packed, even for your canoe. Ready, set, go for your adventure. Food is taken care of…Enjoy the paddle or your hike. Pick your favorite fresh seafood

Is it lobster you'd like from Little River, straight from the morning's early run? Or snowcrab? Mussels? Haddock? Even fresh mackerel that go in the thousands that are so catchable as they enter St. Anne's Bay, near Englishtown, from the Atlantic?

Cabot Shores will cook or barbecue for you. You can also return to your own deck or chalet for a private feast.

A young Massachusetts' fisherman finds trout in Breton Pond. He goes with his friends in a kayak or canoe and brings back trout, cleans them and cooks them on a fire on the Cape Breton beach.

It's active dining. Of course, there are local trout and ocean fish in from the catch in the dining room, as well.

Heini Stocklin, a retired teacher and concert flutist/conductor, from Basel, Switzerland enjoys starting fires and stirring them nights at Cabot Shores... He may even delightfully roast vegetables or figure out an ingenious way to get grandchildren fascinated by the fun of night fires...And food cooked on them.

Some Massachusetts guests are on the path to the chalets and also to a good meal of oysters, taken from St. Ann's Bay.

Hungry Guests Shucking Oyster Near The Chalets

The neighborhood feeling is strong on Cape Breton. Kitchen parties often feature lots of food and a time to break out the instruments afterwards for Celtic Music.