

BRUNCH

STARTER (Choose One)

Roasted Alberta Mushroom Soup^{GF}
Organic Greens with Balsamic Dressing^{GF, VG}
Caesar Salad^{GF} with a Garlic Breadstick

APPETIZER (Choose One)

Aged Cheddar Puffs Marinara Sauce, Pancetta Crisps
Spiced Shrimp Cocktail^{GF} Steamed Shrimp, Tomato Cucumber Salsa, House-made Cocktail Sauce
California Sushi Roll Wasabi, Pickled Ginger, Soya Sauce

MAIN COURSE (Choose One)

Slow Roasted Beef Striploin with Red Wine Au Jus^{GF}
Medium Rare or Well Done
with Roasted Herb Potatoes^{GF} and Yorkshire Pudding

Traditional Eggs Benedict

Two Eggs^{GF}, Hollandaise^{GF}, Canadian Back Bacon^{GF} and English Muffins
with Roasted Herb Potatoes^{GF} and Smoked Bacon^{GF}

Seafood Mac and Cheese

Crab, Lobster and Shrimp in a rich Cheddar Cheese Sauce. Comes with a Garlic Breadstick.

Scrambled Eggs with Cheese & Chives^{GF}

with Smoked Bacon^{GF}, Pork Sausage^{GF} and Herb Roasted Potatoes^{GF}

Meat Lovers Breakfast Casserole

Ham, Bacon, Sausage, Peppers, Cheese and Mushrooms baked with a Puff Pastry Top
with Smoked Bacon^{GF} and Herb Roasted Potatoes^{GF}

Vegan Quinoa Chilli^{GF, VG}

Rich Tomato and Quinoa Chilli with Beans, Carrots, Chickpeas, Celery and Onions.

DESSERT (Choose One)

Assorted Canadian Cheeses, Crackers & Marinated Olives
Sliced Fruit and Berry Plate^{GF, VG}

Sampler Platter* Red Velvet Cake, Gingerbread Cake with Vanilla Crème Anglaise,
Oatmeal Raisin Cookie, Pumpkin Spiced Latte Panna Cotta, Chocolate Mint Shortbread^{GF}, Rice Pudding^{GF}

*Made with some ingredients that may have come in contact with nuts

GF = GLUTEN FREE VG = VEGAN

Menu subject to change

If you have any allergies and/or dietary restrictions, please speak with your server.