



PLAYING WITH FIRE

The Theo Fleury Story

- *Brunch Menu* -

APPETIZER

Fresh Baked Selection of Muffins, Scones & Cirossants

**May contain nuts*

STARTER *(Choose One)*

Organic Greens with Balsamic Dressing^{GF, VG}

Sundried Tomato Penne Pasta Salad

MAIN COURSE *(Choose One)*

Roasted Vegetable Frittata

with Italian Tomato Rose Sauce, Roasted Herb Potatoes^{GF} and Smoked Bacon^{GF}

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 Poached Eggs^{GF}, Hollandaise^{GF}, Canadian Back Bacon^{GF}, English Muffins

with Smoked Bacon^{GF} and Roasted Herb Potatoes^{GF}

Seafood Linguini

Shrimp, Salmon, Mussels and Clams over Linguini Noodles in a White Wine Citrus Cream

Served with a Garlic Breadstick

Vegan Coconut Curried Vegetables^{GF, VG}

with Basmati Rice^{GF, VG}

DESSERT *(Choose One)*

Fruit & Berry Salad Bowl^{GF}

or

Sampler Platter

New York Cheesecake with Strawberry Compote, Chocolate Cake with Vanilla Crème Anglaise

Fruit Infused Panna Cotta with Gluten Free Short Bread Cookie^{GF}, Rice Pudding^{GF}

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

GF = GLUTEN FREE VG = VEGAN

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

Menu subject to change