

BRUNCH STARTERS

- 16.⁰⁰ Charcuterie Platter
Mustards, pickles, honey comb.
- 14.⁰⁰ Brown Lentils, Roasted Beets, Goat Cheese
Baby Arugula.
- 16.⁰⁰ Nicoise Style Shrimp Salad
French beans, peppers, fingerling potatoes, shallot-sherry vinaigrette.
- 10.⁰⁰ Baby Spinach Salad
Poached eggs, cottage cheese, pine nuts & cherry tomatoes.
- 13.⁰⁰ Seasonal Sliced Fruit with Seasonal Berries
Maple yogurt.

CHAMPAGNE SEAFOOD BRUNCH

For Two Persons \$ 170.⁰⁰

Champagne

Veuve Cliquot Brut NV

Seafood Platter with Fresh Lobster

Applewood Smoked Salmon & Jumbo Tiger Shrimp

KIDS BRUNCH

- 12.⁰⁰ Buttermilk Waffle, Double Chocolate Pancakes or
French Toast
Fresh berries, maple syrup.
- 8.⁰⁰ One Egg Cheese Omelet
Hashed brown potato.
- 10.⁰⁰ Kids Pizza
Pepperoni & cheese.
- 10.⁰⁰ Triple Decker Grilled Cheese
Curly fries.

BRUNCH ENTRÉES

- 16.⁰⁰ Poached Eggs with Potato Feta Hot Cakes
Double smoked bacon.
- 17.⁰⁰ Eggs Benedict
Chive hollandaise, breakfast potato, sautéed mushrooms, sliced tomatoes.
- 14.⁰⁰ Toffee Walnut & Brie French Toast
Fresh berries.
- 16.⁰⁰ Three Cheese & White Asparagus Frittata
Parmigiano Reggiano, buffalo mozzarella, mild cheddar.
- 15.⁰⁰ Croque Madame
Peameal bacon, gruyere cheese, quail eggs & sweet potato fries.
- 22.⁰⁰ Trio of Smoked Salmon
Basil cream cheese, caper berries, mini bagels.
- 18.⁰⁰ Jumbo Croissant Sandwich
Pesto grilled chicken, caramelized leek, cambozola cheese
- 18.⁰⁰ Signatures Breaded Shrimp on Pizza Nuda Panini
Caper butter, sautéed sweet onions, boiled eggs.
- 28.⁰⁰ Black Angus Striploin with Truffle Fries
Six ounce Black Angus beef striploin, two eggs cooked to your liking
- 22.⁰⁰ Black Angus “Boeuf Haché”
Wild forest mushrooms, poached egg, Edel de Cleron cheese

WEEKEND BRUNCH MENU

SIDES

- 4.⁰⁰ | Toast
- 6.⁵⁰ | Cereal
- 6.⁵⁰ | Cereal Topped with Berries
- 4.⁵⁰ | Chilled Cottage or Cream Cheese
- 4.⁵⁰ | Fruit or Plain Yogurt
- 5.⁰⁰ | Bacon Strips
- 6.⁰⁰ | Chicken Sage Sausage
- 5.⁰⁰ | Canadian Back Bacon
- 2.⁵⁰ | 1 Pastry
- 4.⁷⁵ | 2 Pastries
- 6.⁷⁵ | 3 Pastries
- 4.⁰⁰ | Trio of dips, apple, chocolate & Crème Anglaise

BEVERAGES

- 3.⁵⁰ | Coffee or Tea
- 3.⁵⁰ | Illy Espresso
- 4.⁵⁰ | Illy Cappuccino or Latte
- 4.⁵⁰ | Hot Chocolate
- 6.⁰⁰ | Smoothies: Melon & Yogurt, Three Berry or Banana & Mango
- 3.⁵⁰ | Fresh Juice
- 3.⁰⁰ | Chilled Juice

MORNING GLORY 1 ¼ OZ

- 9.⁰⁰ | Mimosa
Sparkling wine, orange juice
- 9.⁰⁰ | Bloody Ceasar
Vodka, Clamato juice, spice
- 10.⁰⁰ | Red Bull Wings
Red Bull, vodka
- 10.⁰⁰ | Bull Breeze
Red Bull, vodka, cranberry juice

CONTINENTAL BREAKFAST

- 18.⁰⁰ | -Orange, grapefruit or apple juice
- Seasonal fruits
- Breakfast pastries
- Fruit preserves
- Honey & butter
- Coffee or tea

FITNESS BREAKFAST

- 18.⁰⁰ | -Fruit or vegetable juice
- High fiber granola with fresh fruits
- Two boiled or poached eggs on whole grain toast or egg white omelet with whole grain toast
- Coffee, tea or herbal tea

CANADIAN BREAKFAST

- 22.⁰⁰ | Continental Breakfast plus:
- Two eggs cooked to your liking
- Breakfast potatoes
- Sliced tomato & mushrooms
- Canadian back bacon, bacon strips, sausage or Ontario ham

**Prices are subject to 8% PST & 5% GST on all food items.
Alcoholic beverages are exclusive of 10% PST & 5% GST charges*